

## **First Course:**

### **The Mixed Greens Salad**

with Greens, Tomatoes, Cucumbers,  
Croutons and Tomato Vinaigrette.

## **Second Course:**

### **BAY OF FUNDY SALMON**

Tender Bay of Fundy Salmon hardwood grilled and served with warm Sun-Dried Cherry Quinoa,  
Spinach-Apple saute, Whipped Butternut Squash and Peach Cream.

### **BEEF SHORT RIBS**

Tender slowly braised Beef Short Ribs served over Whipped Potatoes with Vegetable Medley,  
Jack Daniel's Glaze and crumbled Blue Cheese.

### **CHICKEN PARMESAN**

Tender Herb dusted Chicken Breast hard wood grilled and topped with Tomato-Basil Marinara & Parmesan.  
Served with Mushroom Risotto and French Beans.

### **SEAFOOD PASTA**

Tender Crab & Shrimp served over Giglio Pasta tossed with Tomato, Artichokes, Spinach and a light Citrus Cream.  
Topped with Balsamic Drizzle and chopped Parsley.

### **CHICKEN PASTA**

Tender Chicken breast wood grilled and tossed with Roast Tomatoes, Squash, Cremini Mushrooms,  
Giglio Pasta, Parmesan and Cream.

## **Third Course:**

WHITE CHOCOLATE BANANA

SCOOP VANILLA WITH FRUIT