

Plated Dinner

All dinners include Rolls and Butter, Regular and Decaffeinated Coffees, and Assorted Herbal Teas

First Course

Soup du Jour

Traditional Caesar Salad with Parmesan Cheese and Croutons

Field Greens Salad with Roasted Red and Yellow Beets, Goat Cheese and Candied Walnuts with Balsamic Dressing

Boston Bibb Salad: Boston Bill Lettuce, Citrus Segments, candied Walnuts, Red Onion, Bleu Cheese Crumbles and Raspberry Vinaigrette

Entrees

Cavatappi Pasta with Peas & Mushrooms in a Garlic Cream Sauce \$38

Vegan Shepherd's Pie \$38

Grilled Marinated Chicken Breast with Artichoke Beurre Blanc and Sun-dried Tomatoes \$40

French Cut Chicken Breast with a Natural Thyme Au Jus \$40

Miso Soy Glazed Salmon \$40

Broiled Chilean Sea Bass with a Pineapple Salsa \$45

Salmon Oscar: Lightly Breaded Salmon topped with Lump Crabmeat, Asparagus, Sun-Dried Tomato and a White Wine Cream Sauce \$45

Garlic Studded Roast Prime Beef of Rib Au Jus with Horseradish Sauce \$50

Grilled Filet Mignon with Cabernet Demi-Glace \$50

Port Wine Slow-Braised Short Ribs \$50

Desserts

New York Style Cheesecake

Carrot Cake

Black-Out Cake

S'more Chocolate Lava Cake

Prices are subject to a 22% taxable service charge and 8% Philadelphia sales tax

Prices are subject to change without notice