

~Blue Devil * Casino Night * Menu~

Hot Hors d'oeuvres

Champagne reception with:

Lobster Rolls, Crab Quesadillas, Baked Salmon in Pastry Crust, Sesame Shrimp Kebobs, Saffron Risotto Cakes, Coconut Chicken, Beef Nagasaki

Imported cheese board, garden vegetable mélange, fruit fantasy Salad

Mozzarella Duet, mixed greens tossed in Italian vinaigrette topped with fresh mozzarella, beefsteak tomato & roasted red pepper coulis served over field greens.

Entrée/ choice of

Chateau Briand: Center cut filet mignon served with gourmet porcini mushroom sauce

Chicken Romano: Sauteed boneless breast of chicken, artichoke hearts and select mushrooms served with a traditional cognac sauce.

Salmon Classico: Norwegian Fillet grilled to perfection served with dill sauce

All entrees served with potato and fresh garden vegetable

Dessert

Belgian Waffle Sundae: plated waffle topped with vanilla bean ice cream and topped with chocolate sauce.

Wine, beer, soft drinks included in price.

White glove service

