THE CASABLANCA HOTEL

PLATED DINNER

Create one perfect Menu for your special event. Choose one for each course.

SALAD – Choose one in advance for all guests Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

ENTRÉE - Choose one in advance for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus - \$39.50/person

Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (10oz) - \$45/person

Seared Beef Tenderloin with Red Wine Reduction (8oz) - \$49.50/person

Grilled Salmon with Lemon Dill Butter Sauce - \$39.50/person

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - \$37.50/person

SERVED WITH

Fresh Seasonal Vegetables

Your Choice of the Following Potato (One selection chosen for all guests)

Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

DESSERT - Choose one in advance for all guests

Classic New York Cheesecake - Served with fresh Berry Compote.

Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon Vanilla Ice Cream

Chocolate Raspberry Mousse Cake – Devil's Food Cake with light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

*Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup and Pasta courses

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS - Add \$6/person - Choose one in advance for all guests

Roasted Red Pepper Bisque with Basil Puree

Minestrone

PASTA - Add \$8.25/person - Choose one in advance for all guests

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese
 - Creamy Garlic Alfredo Penne
- Classic Cannelloni filled with Spinach & Ricotta cheese under pomodoro Sauce