

Menu

AUGUST 13 DINNER & CRUISE

FIRST COURSE
PANZANELLA SALAD

Sweet Butternut Squash, Herb Croutons, Cucumbers, Bell Peppers, Bermuda Onion, Tossed in our House Balsamic Dressing on a bed of Arugula

MAIN COURSE
CAPRESE CHICKEN SUPREME

*Chicken Supreme Stuffed with Vine Ripe Tomatoes, Fresh Basil & Buffalo Mozzarella
Accompanied with Herbed Risotto, Carrot Medley & Tomato Velute*

VEGETARIAN OPTION- ROASTED VEGETABLE & SUNDRIED TOMATO
ARANCINI

Hand Rolled Panko Crusted Arborio Rice with a Roasted Vegetable Suffing, Served with a Rosated Pepper Coulis

DESSERT COURSE
CLASSIC VANILLA CREME BRULEE

Traditional Vanilla infused Creame Brulee with Strawberry Garnish

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT