

Menu  
July 3rd, 2025

Amuse Bouche

Mini Shepherd's Pie

Salad

Sunburst Salad

Soaked Dried Cranberries Tossed with Mesclun Mixed Greens, Topped with Sliced Roasted Almonds, & Crumbled Goat Cheese with a Raspberry Vinaigrette

Main

Chicken Lombardy

Herb Roasted Chicken Supreme Stuffed with Creamy Green Pea & Prosciutto Risotto  
Served with Garlic Broccolini Saffron Velouté

Dessert

Triple Chocolate Mousse

White Chocolate, Dark Chocolate & Milk Chocolate Mousse Layered on a Brownie Nutella Base, Topped with a Buttercream Rosette