



Valentine's Day Dinner Dance Menu in the Grand Ballroom

PASSED HORS D'OEUVRES

STRAWBERRY SPINACH SALAD (Served at Table)

Goat cheese, toasted almonds mesclun mix and baby spinach balsamic onions

BUFFET STATIONS

CARVING STATION

CHATEAUBRIAND

Grilled and roasted served with Bearnaise sauce

STUFFED LOIN OF PORK

Spinach, sweet sausage and provolone cheese with a wild mushroom Madeira wine sauce

RACK OF LAMB

Pistachio crusted lamb racks, roasted and sliced with a port wine shallot reduction

Accompanied with au gratin potatoes and mixed roasted baby vegetables

ITALIAN STATION

HEART SHAPED RAVIOLI

Three cheese ravioli with fresh pomodoro sauce and basil

CALABRESE FUSILLI

Baby spinach, sundried tomatoes, artichoke hearts in a light roasted garlic cream

RIGATONI BOLOGNESE

Slowly simmered ground sausage, pork, sirloin, veal, basil herbs, onion in a San Marzano plum tomato sauce with a touch of cream

Home made stromboli, focaccia and garlic knots

DESSERT

CHOCOLATE INDULGENCE CAKE (Served at Table)

THE TRAVELING CANNOLI GUY

Fresh cannoli filling piped to order with all the toppings

ENTRÉE STATION

BRAISED SHORT RIBS

Roasted Brussels sprouts, pearl onions with a pomegranate demi glaze

CHICKEN CASSOULET

Simmered chicken thighs with smoked sausage, creamy white beans, pancetta in a rustic aromatic sauce

SHRIMP AND SCALLOP SCAMPI

In a white wine lemon butter sauce

EGGPLANT ROLLATINI

Lightly breaded and stuffed with fontina cheese, ricotta cheese and chef made mozzarella.

Served in a fresh tomato sauce

WILD MUSHROOM RISOTTO CAKES (V)

Shiitake, Cremini and vegan mozzarella, panko breaded and fried topped with plum tomato jam

