**Dinner Menu**

**Hors d’oeuvres**
- Collage of International and Domestic Cheeses Garnished with Fresh and Dried Fruits, Nuts, French Baguette, and Assorted Breads and Crackers
- Special Fruit Display
  - Strawberries, Red Grapes, Mango, Pineapple, Watermelon, and Kiwi with Chocolate Fondue
- Mediterranean Mezze
  - Baba Ghanoush, Hummus, Tabouleh, Pita Chips & Bread, Watermelon and Feta Cheese with Freshly Chopped Mint and Lemon Oil served over Arugula, Stuffed Grape Leaves, and Pita Bread.

**Entrées**
(Served with Salad with Fresh Roasted Beets, Goat Cheese, Candied Walnuts served over Organic Baby Greens with Basil Vinaigrette)
- Grilled Chicken Breast, Artichoke Hearts, Mushrooms, Roma Tomatoes, Basil Cream Sauce, Red Wine Glaze
- Tandoori Roasted Salmon with Red Curry Sauce, Preserved Lemon
- Ricotta Cheese Ravioli with Roasted Shiitake and Oyster Mushroom Stew, Rosemary and Thyme Broth, Crispy Fried Leeks
  (Accompanied by White and Brown Rice, and Chef’s Selection of Seasonal Fresh Vegetables)

**Desserts**
- Tiramisu with Layers of Mascarpone Mousse, Marsala and Coffee Soaked Sponge Cake
- Homemade Cheesecakes with Raspberry and Mango Coulis, Miniature Biegnets with Lemon Curd
- Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

**Beverages**
- Assorted Soft Drinks
- Bottled Water

**Wines**
- Brancott, Sauvignon Blanc
- Beringer, White Zinfandel
- Jacob’s Creek Reserve, Shiraz
- Chateau St. Michelle, Seven Falls Merlot
- Dazante Pinot Grigio
- Villa Sardi II Fresco Prosecco