## Graduation Dinner

(Selection of one)
(Selection of two add \$6.99pp)
Three Green Salad
Assorted Green Leaves with Cucumber Shredded Carrots and Red Grape Tomato
Tossed in Balsamic Vinaigrette
Penne Pasta
Penne Pasta tossed in Fresh Tomato Basil Sauce \& Fresh
Graded Parmesan

## Main Entree

(Selection of One)
Boneless Skin on Breast of Chicken
Sautéed Boneless Skin on Breast of Chicken served with Creole Butter Sauce

## Chicken Parmigiana

Breaded Breast of Chicken Fried to Golden Crisp Topped with
Tomato Sauce \& Fresh Mozzarella

## Desserts

(Selection of One)

## Cream Brulee

Fresh Custard made with Fresh Vanilla Beans

New York Cheese Cake<br>Fresh Cheese Cake Topped With Fruit Coulis

## Baked Alaska

Layers of Sponge Cake Filled with Ice Cream \& Meringue
Platter of Assorted Pastries \& Squares
for Each Guest Table

Unlimited Soft Drinks Serviced from Bar Fresh Brewed Colombian
Coffee, Decaffeinated Coffee \& Tea Station
*\$59.00 / Per Person
Inclusive of Taxes and Set up Charges.
*Applies Monday through Fridays only and excludes Fridays,


November through December. Guaranteed number of guests required 1-week prior

