

Joe Levesque 18-Piece Band

Appetizer Selections

Seafood Bisque (<i>cup</i>)	4.72
Cheese and Fruit Platter	5.86
Shrimp Cocktail (<i>4 large shrimp</i>)	6.98

Dinner Menu

Plated Service - Cooked-To-Order

Mesclun Salad

*Tossed with Walnuts and Blue Cheese
Dressed with a Wild Berry Vinaigrette*

Fresh-Baked Artisan Rolls

Served with Whipped Butter

Select One Of The Following Entrees:

Pan-Seared Beef Tenderloin Medallions

Served with Roasted Tomatoes and Crumbled Blue Cheese

Turkey Tenderloin

Lacquered with an Orange and Crushed Mint Glaze

Bouillabaise

Made With Cod, Scallops, Shrimp and Calamari, Seasoned with Saffron

Pasta Sacchetti Primavera

*Little Pasta Purses Filled with Three Cheeses
Served with Julienne Vegetables in a Primavera Sauce*

Braised Portabella Mushroom

*Layered with Balsamic Roasted Red Peppers, Zucchini, Onions
and Squash served over Oven Baked Polenta*

Accompaniments

Roasted Fresh Root Vegetables

Served with a Balsamic Glaze

Wild Rice Pilaf

Dessert

Fresh Fruit Tart

*Layered with French Pastry Cream and Fresh Berries
Topped with Whipped Cream*

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