



## FIRST COURSE

HOST CHOICE OF ONE

### RISTEGIO'S HOUSE SALAD

BABY GREENS / CUCUMBER / HOUSE DRESSING

### CAESAR SALAD

ROMAINE HEARTS / SEASONED CROUTONS / CREAMY GARLIC DRESSING

## SECOND COURSE

### PASTA COURSE

CHEF'S CREATION

## MAIN COURSE

GUEST CHOICE OF ONE

### HERB ROASTED BREAST OF CHICKEN

MUSHROOM / COUS-COUS RISOTTO / MERLOT JUS

### BAKED FLOUNDER OREGANATA

SEASONAL VEGETABLE / LEMON BUTTER SAUCE

### MARINATED DENVER SIRLOIN STEAK

SERVED SLICED / CHEF'S POTATO / RED WINE JUS / CRISPY ONIONS

## DESSERT

HOST CHOICE OF ONE

### SPECIAL OCCASION CAKE

### N.Y. STYLE CHEESECAKE

FRESH BERRY SAUCE

### CHOCOLATE GATEAU CAKE

CHOCOLATE MOUSSE GARNISH

## RISTEGIO'S SILVER PACKAGE