



Dinner MENU

THREE COURSE DINNER

APPETIZER

FRESH MOZZARELLA & SLICED VINE RIPENED TOMATOES
GARNISHED WITH ROASTED RED PEPPERS, SERVED WITH A SALAD OF MIXED GREENS,
TOPPED W/ BALSAMIC GLAZE DRESSING

MAIN

CHOICE OF ONE

SLICED BEEF TENDERLOIN
W/RICE PILAF & VEGGIES

STUFFED CHICKEN BREAST
W/FRESH MUZZI & RICOTTA
IN A CREAM HERB SAUCE
SERVED W/RICE PILAF & VEGGIES

SHRIMP SCAMPI
SERVED ATOP RICE PILAF W/VEGGIES

VEGETABLE LASAGNA

ANTHONY'S PENNE VODKA
W/GRILLED CHICKEN

GRILLED SALMON
W/LEMON DIJONAISE SAUCE
SERVED W/RICE PILAF & VEGGIES.

DESSERT

SPUMONI TARTUFO
W/CANNOLI CREAM