

INSTITUTE FOR LEARNING

# Dinner Menu

## *Silver Menu Plated Dinner Selection*

### SOUPS (CHOICE OF ONE)

1. Fire roasted tomato & basil Soup
2. Yukon potato with cambozola & herb crostini
3. Tomato and tarragon cream soup, herbed croutons
4. Wild mushroom broth and truffle oil
5. Green asparagus and sweet basil cream soup
6. Apple butternut squash soup with aged goat cheese crostini

### SALADS (CHOICE OF ONE)

1. Boston bibb and baby spinach, goat cheese, pine nuts with pear dressing
2. Iceberg lettuce wedge with blue cheese dressing and peppered bacon
3. Vine ripe tomato and feta, watercress and white balsamic vinaigrette
4. Caesar Salad with garlic croutons and parmesan cheese
5. Organic baby greens salad with sprouts and vanilla herb vinaigrette

### ENTRÉE (CHOICE OF ONE)

1. Pan seared chicken, mushroom risotto, merlot & thyme reduction and root vegetables
2. Carved roasted beef striploin, caramelized onion mashed potato, crimini mushrooms, grape tomatoes, carrots, with peppercorn sauce
3. Oven roasted herb chicken, stone ground mustard gnocchi, seasonal vegetables with Madeira wine sauce
4. Seared Atlantic salmon, corn and edamame bean succotash, saffron sabayon
5. Jumbo roasted vegetable and goat cheese ravioli with a duo of fire roasted tomato coulis and basil cream
6. Penne pasta with sundried tomatoes, spinach, asparagus, extra virgin olive oil and ricotta cheese

### DESSERTS (CHOICE OF ONE)

1. Individual mango Charlotte
2. Black and white chocolate mousse cake
3. Cream brulée cheesecake
4. Key lime cheesecake with raspberry sauce
5. Taffy apple cheesecake with vanilla custard sauce
6. Individual tiramisu with espresso chocolate sauce
7. Warm apple galette with cinnamon ice cream and seasonal berries

### THREE COURSE CHOICE MENU:

CMP Supplement | \$35.00 per person  
Dinner Only | \$50.00 per person

### FOUR COURSE CHOICE MENU:

CMP Supplement | \$45.00 per person  
Dinner Only | \$60.00 per person

*A minimum of 20 guests required for all plated meals.  
An additional \$5 per person will apply to all groups under 20.*

*A choice of up to 3 entree selections can be accommodated for an additional **\$10 per person**  
Pre-selections must be provided 48 hours prior to the function date.*



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# Dinner Menu

## *Gold Menu Plated Dinner Selection*

### SOUPS (CHOICE OF ONE)

1. Lobster Bisque, chive crème fraîche
2. King oyster & chanterelle mushroom, cognac cream soup
3. East coast seafood chowder, garlic French stick
4. Beef consommé, shaved black truffle

### SALADS (CHOICE OF ONE)

1. Tulip of Cookstown seedlings and greens with Belgium endive and tomato concasse with vanilla bean vinaigrette
2. Classic garden salad with romaine, green leaf, radicchio lettuce, diced cucumber, Roma tomato and honey balsamic vinaigrette
3. Medley of greens with sundried cranberries, grape tomatoes, smoked Vidalia onion and sherry vinaigrette

### ENTRÉE (CHOICE OF ONE)

1. Grilled 10oz Striploin steak, mushroom Marsala sauce, roasted medallions of Yukon gold potatoes and seasonal vegetables
2. Roasted prime rib of beef with Merlot jus, spun Yukon potatoes with truffle oil and roasted root vegetables
3. Duo of grilled chicken and cilantro pesto tiger shrimp peppercorn red wine jus and lime butter sauce, caramelized onion Yukon mash, roasted root vegetables
4. Duo of grilled beef tenderloin and seared boneless chicken breast peppercorn sauce, smoked tomato chutney, roasted Yukon potato medallions and seasonal vegetables

### DESSERTS (CHOICE OF ONE)

1. Taffy apple cheesecake, vanilla custard sauce
2. Chocolate truffle torte, raspberry sauce and seasonal berries
3. Individual raspberry brulée

### THREE COURSE CHOICE MENU:

CMP Supplement | \$45.00 per person  
Dinner Only | \$60.00 per person

### FOUR COURSE CHOICE MENU:

CMP Supplement | \$55.00 per person  
Dinner Only | \$75.00 per person

*A minimum of 20 guests required for all plated meals.  
An additional \$5 per person will apply to all groups under 20.*

*A choice of up to 3 entree selections can be accommodated for an additional **\$10 per person**  
Pre-selections must be provided 48 hours prior to the function date.*

