

Sinatra Select - Dinner

\$45 pp**

Each guest may choose from the following menu selections

SALAD

Travinia House, Caesar, Granny Smith Apple, Spinach & Goat Cheese

MAINS

Steak Medallions*†

Pan seared, olive oil, herbs, brandy dijon cream sauce, roasted fingerling potatoes

Pine Nut Encrusted Salmon*†

Dijon, roma tomatoes, lemon beurre blanc, basil, pine nuts roasted seasonal vegetables

Tuscan Grilled Pork Chop*†

Port wine reduction, smoked gouda macaroni & cheese w/pancetta

Chicken or Veal Marsala†

Marsala demi glace, cremini mushrooms, fontina, herbed capellin

Short Rib Rigatoni†

Slow braised beef, roasted garlic, marscapone, cream

DESSERTS

Chef's Selected Platter of Desserts

Coffee, Tea & Sodas included

Ask our Catering Manager about vegetarian, vegan or gluten-free options.

* May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

** 4% banquet fee & all applicable taxes added

† Gluten-free or can be prepared gluten-free