

"THE BIRCH DINNER MENU"

(20 PERSON MINIMUM)

SOUP DU JOUR

MADE WITH THE FRESHEST INGREDIENTS

AND

GARDEN SALAD

SERVED WITH A LIGHT VINAIGRETTE

ENTREES

(PLEASE SELECT TWO)

FILET & SHRIMP AU POIVRE

A SUCCULENT CENTER CUT FILET OF BEEF AND JUMBO SHRIMP SERVED WITH AN AROMATIC PEPPERCORN BRANDY SAUCE AND GARLIC MASHED POTATOES

BREAST OF CHICKEN WITH CRAB

A CHICKEN BREAST AND FRESH JUMBO LUMP CRAB MEAT SERVED WITH AN ANDOUILLE SAUSAGE SAUCE AURORE AND HERBED MASHED POTATOES

BEEF WELLINGTON

A JUICY FILET OF BEEF IN PUFF PASTRY IS FINISHED WITH A MUSHROOM SAUCE AND SERVED WITH TRUFFLE MASHED POTATOES

GRILLED SWORDFISH & SCALLOPS

A FRESH FILET OF FISH PAIRED WITH GIANT SEA SCALLOPS AND A TROPICAL FRUIT SALSA SERVED WITH A CITRUS SCENTED RICE PILAF

CHILEAN SEA BASS & SHRIMP

A FRESH FILET PAIRED WITH HAZELNUT ENCRUSTED JUMBO SHRIMP AND A BUTTERY FRANGELICO SAUCE WITH HERBED MASHED POTATOES

NEW ZEALAND RACK OF LAMB

A TENDER BABY RACK OF LAMB LIGHTLY FLAVORED BY FRESH ROSEMARY AND LAVENDER JUS-LIE SERVED WITH A VEGETABLE COUS COUS

(ALL ENTREES WILL BE PAIRED WITH THE CHEF'S CHOICE OF A FRESH SEASONAL VEGETABLE)

THE BAKER'S RACK

FRESHLY BAKED DINNER ROLLS WITH CREAMERY BUTTER

DESSERT

A DELICIOUS HOMEMADE DOUBLETREE SIGNATURE DESSERT
SELECTED BY THE CHEF

BEVERAGES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,
HOT TEA & ICED TEA

\$57.95 PER PERSON

A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED