



Panorama Group Menu # 1

Fresh Breads and Rolls

Choice of Appetizer

Caesar Salad

Tender Romaine Leaves in creamy Caesar Dressing with crispy Bacon Twists, Parmesan and Croutons

Or

Spinach Salad

Baby Spinach with fresh Strawberries and Pecans in Honey Mustard Dressing

Choice of Entree

Grilled NY Striploin with Mushroom Cream Reduction

Or

Pan Seared Chicken Supreme with Dijon Mustard Sauce

Or

Grilled Salmon Fillet with Maple Bourbon Glaze

All Entrées are served with seasonal Vegetables and Chef's Choice of Potato.

Choice of Dessert

Vanilla Crème Brûlée with Lemon Cranberry Biscotti

Or

New York Style Cheesecake with Berry Compote

Served with Coffee or Tea

\$44/person

To add Hors d'Oeuvres (3), add \$6/person.



Panorama Group Menu # 2

Fresh Breads and Rolls

Soup of the Day

Choice of Appetizer

Caesar Salad

Tender Romaine Leaves in creamy Caesar Dressing with crispy Bacon Twists, Parmesan and Croutons

Or

Spinach Salad

Baby Spinach with fresh Strawberries and Pecans in Honey Mustard Dressing

Choice of Entree

Grilled NY Striploin with Mushroom Cream Reduction

Or

Pan Seared Chicken Supreme with Dijon Mustard Sauce

Or

Grilled Salmon Fillet with Maple Bourbon Glaze

All Entrées are served with seasonal Vegetables and Chef's Choice of Potato.

Choice of Dessert

Vanilla Crème Brûlée with Lemon Cranberry Biscotti

Or

New York Style Cheesecake with Berry Compote

Served with Coffee or Tea

\$48/person

To add Hors d'Oeuvres (3), add \$6/person.



Panorama Group Menu # 3

Fresh Breads and Rolls

Choice of Appetizer

Soup of the Day

Or

Sautéed Shrimp with Garlic Butter

Choice of Salad

Tender Romaine Leaves in creamy Caesar Dressing with crispy Bacon Twists,

Parmesan and Croutons
Or
Spinach Salad
Baby Spinach with fresh Strawberries and Pecans in Honey Mustard Dressing

Choice of Entree

Grilled Beef Tenderloin with Madeira Reduction
Or
Pan Seared Chicken Supreme with Maple Thyme Jus
Or
Grilled Salmon Fillet with Port Wine Butter Sauce

All Entrées are served with seasonal Vegetables and Chef's Choice of Potato.

Choice of Dessert

Frozen Bailey's Almond Soufflé with Ginger Snap Crust
Or
Ebony and Ivory Chocolate Cheesecake with Raspberry Coulis
Served with Coffee or Tea

\$57/person

To add Hors d'Oeuvres (3), add \$6/person.



Panorama Group Menu # 4

Fresh Breads and Rolls

Choice of Appetizer

Pecan Praline crusted Brie with Seasonal Compote

Or

Sautéed Tiger Shrimp "Provencale"

Choice of Salad

Tender Four Leaf Salad with Orange Poppyseed Vinaigrette

Or

Baby Spinach with roasted Pears, Stilton Crumble and Balsamic Vinaigrette

Choice of Entree

Grilled Beef Tenderloin with Red Wine Reduction

Or

Roasted Chicken Supreme with Mango Chutney

Or

Pan Seared Salmon Fillet with Port Wine Butter Sauce

Or

Roast Rack of Lamb with Herbed Mustard Crust

All Entrées are served with seasonal Vegetables and Chef's Choice of Potato.

Choice of Dessert

Lemon Cranberry Crème Brûlée with Chocolate Hazelnut Biscotti

Or

Warm Apple Blossom with Cinnamon Ice Cream

Served with Coffee or Tea

\$69/person

To add Hors d'Oeuvres (3), add \$6/person.