

*Dashiell House
Traditional Menu*

Butler Passed Reception Hors d'oeuvres

Baked Brie in Puff Pastry

*Mini Crab Cakes
With Red Pepper Aioli*

Stuffed Jalapenos

Dinner Menu

Starter

Chef's Seasonal Soup

Salad

Field Greens

*Red and Green Oak Leaf Lettuces, Red and Green Romaine, Radicchio,
Spinach and Frisse, Basil Vinaigrette*

Entrees

(All three entrees will be offered)

8 oz Center Cut Filet Mignon, USDA

*Fillet of North Atlantic Salmon
grilled and served with Béarnaise and Fresh Lemon*

Chicken Marsala

Breast of Chicken with Marsala Mushroom Sauce

Accompaniments

*Roasted Garlic Mashed Potatoes
Steamed Asparagus Spears*

Dessert

Little Rhein Mud Ball

*Blue Bell Vanilla Ice Cream rolled in Oreo Cookie Crumbs,
topped with Chocolate Sauce and Whipped Cream*

Coffee, Tea