

The Holiday Plated Dinner

A Festive Four-Hour Affair

First Course (choose 1)

Caesar Salad Garden Salad Butternut Bisque Sausage & Corn Chowder

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Second Course (choose 1)

Butternut Ravioli Potato Gnocchi Penne alla Vodka

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Entrées (choose up to 3)

Baked Stuffed Chicken (\$27.95)	Roast Pork Loin (\$28.95)
Baked Stuffed Filet of Sole (\$27.95)	Seared Wild Salmon (\$28.95)
Poached Tilapia (\$27.95)	Veal Saltimbocca (\$28.95)
Eggplant Parmesan (\$27.95)	Seafood Cioppino (Market Price)
Chicken Marsala (\$27.95)	Baked Stuffed Shrimp (\$35.95)
Grilled Vegetable Napoleon (\$27.95)	New Zealand Rack of Lamb (\$35.95)
Chicken Piccata (\$28.95)	Merlot-Braised Short Ribs (\$35.95)
Roast Top Sirloin of Beef (\$28.95)	Rosemary & Salt Crusted Prime Rib (\$34.95)

Other entrée choices are available – including vegetarian and gluten-free

Vegetable (choose 1)

Green Beans Almondine Brussels Sprouts & Pancetta Roasted Seasonal Vegetables

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Starch (choose 1)

Herb-Roasted Potato Risotto Maple Sweet Potato Mash

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Dessert (choose 1)

Gingerbread Truffle Caramel & Bourbon Crème Brûlée Christmas Cupcake

Dessert is served with coffee, tea and decaf

Includes:

- Cash Bar
- A Full-Service Dinner with Highly-Trained Waitstaff
- Festively Decorated Banquet Room
- Other Options and Additions Available

Our Friendly, Professional Staff Makes Sure Everything Is Perfect

Pricing is per person based on actual entrées selected.
Please add 18% Service and 6.35% CT Sales Tax

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