



## Dinner Menu

### Hand Passed Hors d'oeuvres & Cocktail Services

Shrimp Spring Roll

Marinated Grilled Pork Tenderloin with Cranberry Mango Chutney

Crostini

Seared Day Boat Sea Scallops Wrapped in Applewood Smoked Bacon

### First Course

Lobster Bisque

fresh Bread & Rolls

### Entrée

Marinated Oven Roasted Rack of Lamb with a Shallot Zinfandel Reduction

Veal, Sage Couscous & Sautéed Broccoli Rabe

### Dessert

Tennessee flourless Chocolate Cake

Lemon Cookies and Spiced Ginger Snaps

Coffee, Tea and Decaffeinated Coffee