

BOND

Bond Ballroom

Plated Dinner

All dinner selections are served with a choice of Salad and Dessert, Chef's choice of accompaniments, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

Please select a Salad and Dessert.

Salad Selections:

Please Select (1)

Garden House Salad

With Garden Fresh Vegetables and House Made Ranch Dressing

Baby Spinach Salad

With Sliced Strawberries and Raspberry Vinaigrette

Classic Caesar Salad

With Aged Parmesan, seasoned Croutons, and Creamy Caesar dressing

Bibb Lettuce Salad

With Bacon and Honey Lemon Vinaigrette

Mesclun Field Greens Salad

With Goat Cheese, Dried Cranberries, and Balsamic Vinaigrette

Caprese Salad

Romaine Greens, Fresh Mozzarella, Grape Tomatoes, and Pesto Vinaigrette



Dessert Selections:

Please Select (1)

Chocolate Mousse Cake
with Fresh Made Whipped Cream

Tiramisu

Chocolate Marquis with Raspberry Coulis
Decadent flourless chocolate cake

New York Style Cheesecake
with Cherries and Fresh Made Whipped Cream

Strawberries and Cream Cake
Moist Yellow Cake with Fresh Strawberries and Cream Filling covered in Butter Cream Frosting

Caramel Flan
with Fresh Made Whipped Cream

Assorted Chocolate Covered Truffles
Chocolate, Oreo, Peanut Butter, Coconut, Nutella, Lemon

Beef Entrée Selections:

Sliced Flat Iron Steak
With Red Wine Demi Glaze \$35.00++

Black Angus New York Strip Steak
With Roast Shallot Demi Glaze \$42.00++

10oz Grilled Filet Mignon
With Light Béarnaise Sauce \$45.00++

Sliced Roast Tenderloin of Beef
With Demi Glaze \$40.00++

Poultry Entrée Selections:

Chicken Marsala
With a Marsala Wine and Mushroom Sauce \$27.00++

Butternut Squash Stuffed Chicken
With Light Sherry Cream Sauce \$28.00++



Artichoke Chicken

Thin Cut Chicken with Artichokes, Onions, Garlic, Capers, and White Wine Buerre Blanc \$27.00++

Asian Glazed Semi Boneless Chicken Breast

\$28.00++

Seafood Entrée Selections:***Roast Salmon***

With Citrus Buerre Blanc \$32.00++

Grilled Mahi Mahi

With Spicy Mango Salsa \$32.00++

Parmesan Encrusted Cod

With Tomato Buerre Blanc \$30.00++

Pork Entrée Selections:***Schnitzel***

With Lemon \$26.00++

Apple Stuffed Frenched Pork Chop

With Apple Cider Cream Sauce \$30.00++

Vegetarian Entrée Selections:***Vegetable Napoleon***

Portabella Mushroom with Boursin Cheese, Sauté Spinach, Roast Zucchini, Fire Roasted Red Pepper, and Provolone Cheese \$25.00++

Vegan Stuffed Pepper *

Pepper stuffed with Spinach, Carrots, Garlic, Mushroom, Zucchini, Quinoa, Lemon, and Olive Oil \$25.00++

