

# The Orvieto

## Cocktails and Dinner Menu

### During Cocktails

A Selection of Three of our Butler Style Hors d'oeuvres  
A Display of Domestic and Imported Cheeses garnished with  
Fresh Fruit and Assorted Breads

### Salad Course

Mixed Baby Greens with a Sherry and Herb Vinaigrette

### Entrée

(Guests to choose from one of the following)

Pan-Seared Breast of Chicken with Sundried Tomatoes,  
Green Beans and Toasted Almonds

Local Fresh Fish in Season, served with Chef's Choice of  
Accompaniments and Garnish

Roast Tenderloin of Beef served with Wild Mushroom Sauce,  
Whipped Yukon Gold Potatoes and Sautéed Almond Haricot Verts

### Dessert

(Guests to choose from one of the following)

Lemon Tart or Sorbet with Fresh Fruit  
Served with Coffee, Tea and Brewed Decaffeinated Coffee

\$ 62.00 per Person

Please add 20% Service Charge, 7% Sales Tax