**Broadway Menu**

**South Seas**
- Cucumber Salad
- Calypso Pork Chops
- Ropa Vieja (Spiced Skirt Steak)
- Creole Stuffed Chicken Breast with Roasted Pepper Cream Sauce
- Roasted Yams with Pineapple Island Rice
- Sour Cherry Corn Bread with Freshly Whipped Butter
- Baked Rum-Glazed Bananas with Cardamom Crème Fraiche

**Italian**
- Insalata Caprese
- Penne Pasta alla Bolognese
- Spinach Lasagna
- Chicken Diavolo with Fettuccine
- Sicilian Roast Pork Loin with Onion Fennel Puree
- Green Beans with Roasted Garlic
- Garlic Bread
- Tiramisu

**Americana**
- Cobb Salad
- Pot Roast au jus with Wine Reduction
- Hazelnut-Stuffed Breast of Turkey with Rosemary Gravy
- Rustic Mac and Three Cheeses
- Brown Butter Brussels Sprouts with Shallots
- Honey-Glazed Snap Peas & Carrots
- Twice Baked Potatoes with Chives and Sour Cream
- Freshly Baked Artisan Dinner Rolls with Freshly Whipped Butter
- Three Fruit Cobbler with Whipped Cream

**French**
- Salade Niçoise
- Poached Salmon with Lemon Butter Sorrel
- Roasted Herbed Chicken Breast with Sherry Cream Sauce
- Quiche Lorraine
- Roasted Carrots and Parsnips
- Potato Leek au Gratin
- Freshly Baked Artisan Dinner Rolls with Freshly Whipped Butter
- Brandy-Poached Pear au Caramel

All menus are $29 per guest, inclusive of service charges.
All menus include regular and decaffeinated coffee and hot tea.