

Welcome to SkillsUSA

Food and Beverage Service

One Appetizers

Kobe Carpaccio \$14

American Kobe Beef thinly sliced and seasoned

Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes \$14

Balsamic marinated mozzarella skewered with vine ripe tomatoes and fresh mint then wrapped
in prosciutto

Lobster and Crab cakes \$16

Finely shredded Maine lobster and Alaskan Crab specially seasoned and lightly
pan-fried in butter

Garden Salad \$12

Salad designed for two tossed and served table side with fresh salad greens, sliced greenhouse
tomatoes and locally grown organic vegetable garnishes

French Onion Gratinee \$9.00

Classically prepared soup topped with Gruyere cheese

Entrees

Breast of Chicken Marsala \$22

Organically raised Chicken breast covered in a light Marsala wine sauce with morel mushroom
rice pilaf and locally grown fresh vegetable medley

Batter Fried Lobster Tail \$43

New Zealand lobster gently battered and fried served over a bed of julienned fried potatoes

Tournedos \$37

Dry aged tall Center cut filet covered with a bourdeaux sauce on a bed of ricotta cheese
scaloped potato

Dover Sole Morel \$34

Atlantic Sole poached in seafood stock smothered in a cream sauce with morel mushrooms on a
bed of dauphine potatoes

Specials of the day Priced daily

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Desserts

Crème Brulee \$9.00

Fresh vanilla bean custard coated with raw sugar and browned

Fresh Berries Napoleon \$12.00

Layers of puff pastry with fresh berries, a splash of grand marnier & Chantilly Creme

Chocolate Mint Praline Cheesecake \$10

Rich New York style cheesecake on a chocolate mint crust

Drinks:

Tea, Water, Coffee

Salad Dressing Choices: Ranch, Balsamic Vinaigrette, Italian, House (Creamy Garlic, Thousand Island)

Vegetable Medley: Locally organic grown broccoli, cauliflower, and carrots with house seasoning and dusted with melted parmesan cheese