Louie's

CALIFORNIA BISTRO

Plated Dinner

FIRST COURSE (SELECT ONE)

- *Traditional Caesar Salad*
- *Mixed Sweet Greens with a Mustard Shallot Vinaigrette*
- *Strawberry Pecan Salad with Poppy Seed Dressing*

ENTRÉE (SELECT THREE)

- *Chicken Piccata served over Garlic Mashed Potatoes, Spinach and Asparagus with Louie's Piccata Sauce*
- *Sesame Crusted Scottish Salmon with Stir Fried Vegetables in a Soy Ginger Vinaigrette with Rice Noodles and a Wasabi Cream Sauce*
- *Filet of Sole, Lightly Breaded and Pan Sauteed, Served over a Potato Pancake with Asparagus and a Lemon Beurre Blanc*
- *Grilled Filet Mignon with Sauteed Mushrooms and Caramelized Shallots, Cabernet Sauce, Gorgonzola, Served Over a Potato Pancake ($5 pp extra)*
- *Fettuccine with Tomato, Fresh Basil, and Parmesan in a Light Herb Cream Sauce*

DESSERT (SELECT ONE)

- *Tiramisu*
- *Flourless Chocolate Cake*
- *Fresh Berries with Cream*

$45 PER PERSON

Unlimited Coffee, Iced Tea, Lemonade and Soft Drinks: $2.50 per person

Mandatory 20% Gratuity
Banquet Wine starts at $30/bottle (Red/White)
We require parties of 16 or more to submit final entree counts prior to event. 15 or less may order during event.