

Maestros' CAFE

HORS D'OEUVRES

Maestro's Cheese and Fruit Display

Assorted artisanal cheeses • antipasti • freshly made salads
• fresh seasonal fruits • dried fruits • nuts all served with a variety of
gourmet crackers & assorted breads

Maestro's Mediterranean Salad

Chopped seasonal greens • cucumbers • grape tomatoes • assorted olives
• fire-roasted vegetables • artichoke hearts • roasted beets • marinated
mushrooms • roasted red & golden peppers • paired with a variety of
dressings & vinaigrettes

SOUP

Italian Wedding

ENTRÉES

Salmon Roxie *GF*

Cedar Plank Salmon • glazed with orange guava • carved by one of our
Chefs

Mama Morton's Beef *GF*

Beef Tenderloin Tips • vegetables and burgundy sauce

Celebrity is Fleeting *GF*

Sautéed Chicken Breast • bacon carbonara cream sauce •

Pasta Billy

Fusilli Pasta • roasted poblano and tomato sauce • baby fresh mozzarella

SIDES

Roasted Fingerling Potatoes • Chef's selection of fresh vegetables *GF*

DESSERT BAR

**Selection of sweets crafted by our Pastry Chef with inspiration from
tonight's performance**

\$44.50 Includes coffee or tea

20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked
poultry, seafood or eggs may increase your risk of a food borne illness.