

Cinderella's
ROYAL TABLE





APPETIZERS OF THE COURT

Your choice of the following:

CASTLE SALAD

Mixed Field Greens with Blue Cheese, Raspberries, and Herb Gremolata tossed in a Berry Vinaigrette

BLT SALAD

Applewood Smoked Bacon, Tomato, Egg, Red Onion, and a wedge of Iceberg Lettuce drizzled with Roasted Shallot Vinaigrette

SALMON-CRAB CAKE

served with a Sweet Corn Nectar topped with a Fennel Salsa

SOUP OF THE DAY

ENTRÉES ROYALE

Your choice of the following:

ROAST LAMB CHOPS

with Gratin Potatoes, Vegetable Ragoût, and drizzled with Herb Pesto

ROAST PRIME RIB OF BEEF

with Grilled Asparagus, Roasted Potatoes, and Cabernet Sauce

PORK CHOP

with Bacon and Mushroom Ragoût and Red Bliss Mashed Potatoes finished with Sweet Chipotle Glaze

PAN-SEARED SALMON

with a Grain Pilaf, Grilled Asparagus, and glazed with Rosemary-Lemon Honey

HERB-RUBBED ROAST CHICKEN

on Mashed Potatoes served with Wilted Spinach and a Chicken Jus

VEGETARIAN PASTA

Spiral Cavatappi Pasta, Roasted Tomatoes, Cremini Mushrooms, Spinach, Roasted Garlic, and fresh Basil

FINALES

Your choice of the following:



A SWEET ENDING TO YOUR CELEBRATION . . .



CHOCOLATE-CREAM CHEESE BUCKLE

A single layer of Chocolate Cake stuffed with Cream Cheese topped with Crème Chantilly and finished with Crème Anglaise Sauce

SEASONAL NO SUGAR ADDED SORBET

with Berries

SEASONAL CRÈME BRÛLÉE



For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.