

Saturday, March 1st Networking Dinner

Cost is approximately \$36 which includes a salad, an entrée, dessert, tax, and tip!!! A sign up sheet will be available on Friday and Saturday because space is limited to the first 45, so act fast!!! Read the fabulous menu below:



~Salad~

Mixed greens with creamy Italian dressing

~Entrée~

Peppercorn Ahi Tuna

Always wild, this firm fish is pan seared and served on a noodle cake with Asian-style vegetables and soy syrup

Oven Roasted Pecan Salmon

Our 1800-degree oven sears in the flavor of this salmon filet served on angel hair pasta and finished with mushrooms, tomato, fresh basil and lemon garlic butter

RapsCALLION Scampi

Fresh Tiger Prawns sautéed in white wine butter sauce with mushrooms, garlic and scallions served on angel hair pasta

Certified Prime Angus Top Sirloin

A lean, flavorful steak seared to perfection and topped with Maitre'd butter, served with garlic mashed potatoes and shoestring onions

Rosemary Chicken

Pan fried chicken breast in a white wine cream sauce with sautéed onion, garlic, prosciutto and rosemary, served on angel hair pasta.

Mushroom Ravioli

Vegetarian option.

~Dessert~

Our homemade bread pudding with a delicious rum sauce

Website: <http://www.rapsCALLION.com/>