



GROUP DINING MENU  
Executive Chef: Gheorghe Vatafu

## HOT SAMPLER

*Shared per table  
Hot Peppered Shrimp, Cajun Beef Bites, and Sizzling Bacon*

## SALAD

### Caesar Salad

*Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons*

## CHOICE OF ENTRÉE

*All entrees served with sides of Grill Hash Browns, Mushrooms & Asparagus Spears*

### Filet Mignon 8 oz. \*

### Salmon \*

*Grilled Salmon over Sautéed Spinach with Chili Molasses Butter Sauce*

### Rotisserie Chicken

*Half Chicken with a Light Pan Sauce and Sautéed Broccolini*

### Pesto Pasta

VEGETARIAN

*Asparagus, Ricotta Salata and Pine Nuts Tossed with Pesto and Lemon Preserve*

## DESSERT

### Burnt Cream

*Vanilla Bean Custard with Caramelized Sugar*

*\*Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. No substitution please.*

AN MH MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM 040824