



## Private Dining

### Lunch / 32 per person

*includes soup or salad, entree, dessert & coffee, tea or soda*

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**STARTER** *please choose one salad OR one soup*

**house salad**

mixed greens with cherry tomatoes, carrots, red onions, croutons and parmesan cheese

**wedge salad**

iceberg lettuce, peppered bacon, cherry tomatoes, red onions, topped with blue cheese dressing

**caesar salad**

romaine lettuce with caesar dressing, onions and parmesan cheese

**hayden's signature seafood chowder or soup of the day**

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**ENTRÉE** *please choose three entrees*

**cedar plank salmon**

fresh salmon baked and served on a cedar plank, finished with lemon caper sauce, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**chicken saltimbocca**

milanese style chicken topped with thinly sliced prosciutto and mozzarella cheese, served with Yukon gold mashed potatoes and topped with roasted tomatoes and sautéed arugula

**prosciutto wrapped pork tenderloin**

finished with a balsamic reduction, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**maple glazed pork chop**

finished with rosemary maple glaze, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**bacon wrapped tenderloin of beef**

6 ounce beef tenderloin grilled to medium and finished with demi glaze, served with Yukon gold mashed potatoes and sautéed seasonal vegetable

**seasonal ravioli**

Tossed in a brandy cream sauce, topped with arugula and roasted tomatoes

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**DESSERT** *please choose two of our signature petite desserts*

**fresh berry cobbler / irish chocolate cake / crème brulee**

21% service fee added to all food and beverage charges

