

# THE TANGIER

## *Rehearsal Dinner*

### *Appetizer Display*

Fresh Cut Cheese and Vegetable Crudités with Assorted Dipping Sauces and Crackers

### *Salad (choose one)*

Tangier House Salad: Lettuce Blend of Fresh Baby Greens, Iceberg and Romaine Lettuce garnished with Cucumbers and Grape Tomatoes

Tangier Cesar Salad: Hearts of Romaine tossed in our Balsamic Caesar Dressing with Garlic Toasted Croutons and Parmesan Cheese

California Field Greens Salad: Field Greens, Arugula and Baby Spinach topped with Cinnamon Roasted Walnuts, served with a Raspberry Vinaigrette

### *Entree (choose one)*

Chicken Cordon Bleu stuffed with Gruyere, Sliced Smoked Ham and a Cream Cheese Dijon Mustard Blend served with Roasted Redskin Potatoes and Julienne Vegetable Medley

Oven Roasted Caribbean Salmon Filet topped with Pineapple Jalapeño Salsa served with Mediterranean Rice and Julienne Vegetable Medley

Oak Barrel Filet topped with Herb Roasted Demi-glaze with Parsley Butter Potatoes and Julienne Vegetable Medley

\$25 per guest plus 20% service and tax  
\$50 Cash Bar