The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

DINNER I MENU

Classic and elegant dinner selections for any occasion.

FIRST COURSE

Pear & Strawberry Salad
Mixed greens, blue cheese, walnuts, tarragon vinaigrette.

ENTRÉES

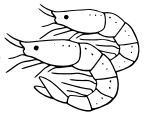
Grilled Salmon
Lemon butter, jasmine rice, seasonal vegetables.

Herb Chicken Breast
Roasted red potatoes, sautéed vegetables, mushroom cream sauce.

Herb Risotto
Creamy parmesan risotto with seasonal vegetables.

DESSERT

Molten Chocolate Cake
Vanilla Crème Brûlée



The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

DINNER II MENU

A refined three-course menu with elevated entrées.

FIRST COURSE

Pear & Strawberry Salad
Fresh berries, walnuts, blue cheese, tarragon vinaigrette.

ENTRÉES

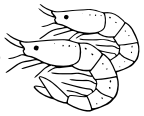
New York Steak – 12 oz
Grilled and topped with lemon-oregano vinaigrette, served with garlic mashed potatoes,
grilled onions, and asparagus.

Grilled Salmon
Lemon butter, jasmine rice, vegetables.

Herb Risotto
Seasonal vegetables, fresh herbs, parmesan.

DESSERT

Molten Chocolate Cake
Vanilla Crème Brûlée



The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

DINNER III MENU

A premium dinner showcasing Scott's signature seafood offerings.

FIRST COURSE

Pear & Strawberry Salad
Blue cheese, walnuts, tarragon vinaigrette.

Boston Clam Chowder
Scott's signature chowder with sherry and bacon.

ENTRÉES

Filet Mignon – 8 oz
Demi-glace, garlic mashed potatoes, grilled asparagus.

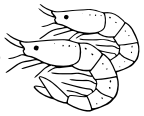
Sautéed Prawns, Scallops & Crab
Lemon butter, jasmine rice, vegetables.

Almond-Crusted Seabass
Balsamic glaze, sautéed spinach, garlic mashed potatoes, roasted cherry tomatoes.

Herb Risotto
Vegetables, herbs, parmesan.

DESSERT

Molten Chocolate Cake
Vanilla Crème Brûlée



The SCOTT'S BALLROOM AT THE ROTARY SUMMIT CENTER

DINNER IV MENU

A luxury fine-dining menu for the most elevated events.

FIRST COURSE

Pear & Strawberry Salad
Blue cheese, walnuts, tarragon vinaigrette.

Boston Clam Chowder
Creamy chowder with sherry.

ENTRÉES

Surf & Turf
8 oz filet mignon paired with an 8 oz lobster tail, Béarnaise, garlic mashed potatoes, grilled asparagus.

Sautéed Prawns, Scallops & Crab
Lemon butter, jasmine rice, vegetables.

Miso Chilean Seabass
Miso glaze, sushi rice, sautéed spinach.

Herb Risotto
Seasonal vegetables, herbs, parmesan.

DESSERT

Molten Chocolate Cake
Vanilla Crème Brûlée