



with
Naylor Wine Cellars
Friday, March 26th
starting at 6:30pm

at
Serenity Station
11 Church Street
Seven Valleys, PA 17360

Four-Course Dinner
Sommelier-recommended
complimentary glass with
each course

Live Entertainment

Reservations Required
\$65 per seat
tax and gratuity included
\$10 deposit/person

To reserve
call 717.428.9575
or email
contact@serenity-station.com

Contact Information

Name _____

Phone _____



Menu

Appetizer Choice

Sommelier Recommendation: Traminette or Chambourcin

Bruschetta – grilled crostinis topped with tomato, cucumbers and fresh mozzarella, drizzled with a sweet orange balsamic vinegar

Gourmet Cheese Sampler - asiago, creamy Gorgonzola pepato, Italiceo, and sharp provolone with fruit and crackers

Soup or Salad Choice

Sommelier Recommendation: Sauvignon Blanc or Nouveau

Cream of Crab Soup - our signature soup

Broccoli and Cauliflower – a cream based soup garnished with cheddar cheese and spring onions

Spring House Salad – mixed greens with dried cherries, apricots, raisins, sun-dried tomatoes, cucumbers and mixed with a light raspberry vinaigrette

Entree Choice

Sommelier Recommendation: cabernet sauvignon or chardonnay

Chicken Artichoke Pasta – tender chicken breast with tomatoes, artichokes, mushrooms, and broccolini tossed with egg noodles in a champagne beurre blanc

Beef Wellington – tender beef medallions with mushrooms and onions wrapped in puff pastry topped with a red wine reduction and served with a roasted garlic mashed potato

Vegetable Primavera – broccolini, peppers, mushrooms, onions, asparagus, and carrots in a marinara sauce with a hint of lemon and tossed in egg noodles

Dessert Choice

Sommelier Recommendation: Peaches Plus or Kirse

Peach Crepes - two crepes filled with a peach flavored whip and topped with a warm peach caramel glaze.

Strawberry Mousse – mousse infused with strawberries and chocolate served with shaved white chocolate and raspberry topping