

Dinner served

pricing per person based on selections

three hour event
artisanal rolls, salad,
pre-determined choice of 2 entrées
& dessert
served with
non-alcoholic beverages, coffee & tea
+ 26% service charge & state sales tax

salad

choose one

MIXED FIELD GREENS garden fixings
SEASONAL SALAD
CLASSIC CAESAR

entrée

pre-determined choice of 2
chef choice of vegetable & potato

seafood entrées

PINE NUT CRUSTED SCOTTISH SALMON \$39
white wine tomato shallot reduction
BAKED FRESH WATER TILAPIA \$33
tomato pesto crust & citrus butter sauce
SESAMÉ SEARED YELLOWFIN TUNA \$42
ginger lime aioli
PAN ROASTED AUSTRALIAN BARRAMUNDI \$42
lobster hollandaise
PAN SEARED FLORIDA GROUPEL \$42
lobster ravioli & sherry tomato butter

poultry entrées

TARRAGON & HONEY GLAZED FRENCH CUT CHICKEN \$33
red char apricot risotto & madeira jus lie
CAMELIZED CHICKEN ROULADE \$32
spinach, prosciutto, roasted peppers
fontina cheese & marsala cream
OVEN ROASTED FREE RANGE CHICKEN \$32
mushroom brioche stuffing & sage pan jus
PAN ROASTED CHICKEN BREAST \$32
risotto & roasted tomato provencal sauce
SAUTEED CHICKEN SCALLOPINE & JUMBO SHRIMP \$43
vermouth, preserved lemons & capers

meat entrées

CHAR-GRILLED 7 oz. FILET MIGNON \$56
tomato jam & pinot noir thyme jus
PAN SEARED MEDALLIONS OF BEEF \$58
TENDERLOIN crimini mushrooms, cippolini onions
brandy peppercorn sauce
CHAR-GRILLED CERTIFIED BLACK ANGUS \$53
SIRLOIN homemade steak sauce
ROAST PRIME RIB OF ANGUS BEEF \$49
natural jus
CHAR-GRILLED FREE RANGE VEAL CHOP \$56
apple bourbon sauce
ROAST RACK OF NEW ZEALAND LAMB \$49
red wine jus & truffle essence
"THE DUET" \$60
char-grilled 4 oz. filet mignon & 5 oz. lobster tail

dessert

choose one

CRÈME BRULEE chocolate dipped pistachio biscotti
PEACH MELBA vanilla bean ice cream
CAPPUCCINO TORT
CHEESECAKE fresh berries
TRIO OF SORBETS

coffee & tea service

additional offerings

pre-determined choice of 3 entrées \$3
day of choice of 2 entrées \$7
day of choice of 3 entrées \$12
FARM FRESH VEGETABLE CRUDITE \$4
IMPORTED & DOMESTIC CHEESE & SEASONAL FRUIT DISPLAY \$4
ANTIPASTO DISPLAY \$7
SEAFOOD RAW BAR \$18

appetizer

BOUCHEE FILLED WITH BABY SHRIMP, ASPARAGUS TIPS & WILD MUSHROOMS organic herb sauce \$8
PANKO CRUSTED CRAB CAKE & TEMPURA SHRIMP mango vinaigrette
ARTICHOKE BEIGNETS herb Sonoma goat cheese, red & yellow pepper coulis & basil oil
FOUR CHEESE RAVIOLI oven roasted tomatoes olives & herb sauce
SHRIMP COCKTAIL \$12

