



## Private Dining Menu (\$25 per person)

At the event, each guest may select one item from each of the following courses

### **SALAD**

#### Caesar

Romaine lettuce with Parmesan cheese, focaccia croutons and Caesar dressing

#### Mixed Greens

Mixed greens, roma tomatoes, and cucumbers served with white balsamic vinaigrette

### **ENTRÉE**

#### Chicken

Roasted chicken breast served with herbed redskin potatoes, chef's fresh vegetable and a spicy white wine garlic sauce

#### Beef

Roasted bistro tenderloin, carved and served with herbed redskin potatoes, chef's fresh vegetable and creamy roasted shallot sauce

#### Wild Mushroom Risotto

Homemade wild mushroom risotto served with marinated portabella mushroom cap

### **DESSERT**

#### New York Cheesecake

#### Chocolate Mousse Cake



## **Private Dining Menu (\$35 per person)**

At the event, each guest may select one item from each of the following courses

### **SALAD**

#### Caesar

Romaine lettuce with Parmesan cheese, focaccia croutons and Caesar dressing

#### Spinach

Baby spinach, red onion, crumbled chevre, sliced apples, and candied walnuts, tossed with cherry-lambic vinaigrette

#### Mixed Greens

Mixed greens, roma tomatoes, and cucumbers served with white balsamic vinaigrette

### **ENTRÉE**

#### Lamb Chops

Curry marinated New Zealand lamb chops brushed with hoisin sauce with curried potatoes, chef's fresh vegetables, and mint yogurt sauce

#### Chicken

Roasted chicken breast with herbed redskin potatoes, fresh vegetables and a spicy white wine garlic sauce

#### Beef

Roasted bistro tenderloin, carved and served with herbed redskin potatoes, chef's fresh vegetable and red wine demi-glace

#### Salmon

Baked Atlantic salmon with whipped potatoes, chef's fresh vegetables and white wine butter sauce

### **DESSERT**

#### New York Cheesecake

#### Chocolate Mousse Cake



## Private Dining Menu (\$45 per person)

At the event, each guest may select one item from each of the following courses

### **SALAD**

#### Caesar

Romaine lettuce with Parmesan cheese, focaccia croutons and Caesar dressing

#### Spinach

Baby spinach, red onion, crumbled chevre, sliced apples, and candied walnuts, tossed with cherry-lambic vinaigrette

#### Mixed Greens

Mixed greens, roma tomatoes, and cucumbers served with white balsamic vinaigrette

### **ENTRÉE**

#### Lamb Chops

Curry marinated New Zealand lamb chops brushed with hoisin sauce with curried potatoes, chef's fresh vegetables and mint yogurt sauce

#### Chicken

Roasted chicken breast with herbed redskin potatoes, fresh vegetables and a spicy white wine garlic sauce

#### Seasonal Fish

Preparation varies. Please ask for the current availability

#### Beef

Cajun spice dusted, 14 ounce bone-in ribeye with gorgonzola pommes Anna, fresh vegetables and a light tomato broth

### **DESSERT**

#### New York Cheesecake

#### Chocolate Mousse Cake

#### Crème Brulee



## Private Dining Menu (\$55 per person)

### **Appetizers (served buffet style)**

Spinach Artichoke Dip, Bruschetta & Sushi Assortment

At the event, each guest may select one item from each of the following courses

### **SALAD**

#### Caesar

Romaine lettuce with Parmesan cheese, focaccia croutons and Caesar dressing

#### Spinach

Baby spinach, red onion, crumbled chevre, sliced apples, and candied walnuts, tossed with cherry-lambic vinaigrette

#### Mixed Greens

Mixed greens, roma tomatoes, and cucumbers served with white balsamic vinaigrette

### **ENTRÉE**

#### Lamb Chops

Curry marinated New Zealand lamb chops brushed with hoisin sauce with curried potatoes, chef's fresh vegetables and mint yogurt sauce

#### Chicken

Roasted chicken breast with herbed redskin potatoes, fresh vegetables and a spicy white wine garlic sauce

#### Seasonal Fish

Preparation varies. Please ask for the current availability

#### Beef

Cajun spice dusted, 14 ounce bone-in ribeye with gorgonzola pommes Anna, fresh vegetables and a light tomato broth

### **DESSERT**

#### New York Cheesecake

#### Chocolate Mousse Cake

#### Crème Brulee