



# FOUNDATION ROOM SPECIAL EVENTS MENUS

## MENU 1

### **Choice of Appetizer:**

Panko-Crusted Jumbo Lump Crab Cake  
Celery Root Remoulade and Citrus Beurre Blanc

- OR -

Chef's Selected Soup of the Day

- OR -

Mixed Baby Greens, Fresh Herbs and Baby Vegetables  
With a Citrus-Soy Vinaigrette

### **Choice of Entree:**

Pan-Roasted Free-Range Ashley Farms Chicken Breast  
Marinated Cherry Tomatoes, Baby Artichokes

- OR -

Charred Domestic Lamb Tenderloin  
Warm Salad of Spring Vegetables, Pine Nuts, Feta Cheese

- OR -

Roasted Tomato-Marinaded Grouper  
New Potatoes, Kalamata Olives, Roasted Red Peppers and Wild Fennel

### **Choice of Dessert:**

Rhubarb Strawberry Cobbler with Vanilla Gelato

- OR -

Selection of Assorted Gelato and Sorbet

Prices do not include 6% Sales Tax and 20% Service Charge.

Prices and Selection are Subject to Change Without Prior Notice.

Call HOB Atlantic City Special Events Sales at 609.343.5731 to plan your event.

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## **MENU 2**

### **Choice of Appetizer:**

Panko-Crusted Jumbo Lump Crab Cake  
Celery Root Remoulade and Citrus Beurre Blanc

- OR -

Vietnamese-Style Sautéed Beef Salad  
Watercress, Tomato and Cilantro

- OR -

Tempura-Fried Rock Shrimp  
Creamy Chili-Garlic Sauce and Bitter Greens

### **Choice of Salad:**

Baby Romaine, Pickled Spring Onions  
Caesar Dressing, Feta Cheese and Shaved Radish

- OR -

Mixed Baby Greens, Fresh Herbs and Baby Vegetables  
With a Citrus-Soy Vinaigrette

### **Choice of Entrée:**

Grilled Wild King Salmon  
Dill-Marinaded Tomatoes, Asparagus and Cucumber Sauce

- OR -

Pan-Roasted Magret Duck Breast  
Roasted Vidalia Onion, Potato Dumplings and Fried Corn

- OR -

Grilled New York Strip Steak  
French Beans and Spiced Horseradish Cream

### **Choice of Dessert:**

Absolut Lemon Drop Pound Cake, Raspberries, Gelato

- OR -

Parfait of Vanilla Gelato, Salted Cashews, Hot Fudge and Caramel

- OR -

Selection of Assorted Gelato and Sorbet

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## **MENU 3**

### **Choice of Appetizer:**

- Seared Jumbo Sea Scallops  
Tomato Marmalade, Brown Butter-Lime Vinaigrette, Watercress  
- OR -  
Sautéed Bobo Farms Foie Gras  
Poached Strawberries, Brioche Crouton and Sherry Vinegar-Black Pepper Gastrique  
- OR -  
Garlic-Seared Yellow Fin Tuna  
Spring Greens, Carrot, Vidalia Onion Vinaigrette

### **Choice of Salad:**

- Marinated Heirloom Tomato Salad  
Gorgonzola Crouton, Baby Arugula, Balsamic Vinaigrette  
- OR -  
Baby Romaine, Pickled Spring Onions  
Caesar Dressing, Feta Cheese and Shaved Radish

### **Choice of Entrée:**

- Grilled 8 oz. CAB Prime Filet Mignon  
Chanterelle Mushrooms, Yukon Mashed Potatoes, Red Wine Reduction  
- OR -  
Butter-Poached Maine Lobster  
Orange Confit, Melting Leeks and Truffled Potato Puree  
- OR -  
Grilled Double-Cut Veal Chop  
Wild Mushroom-Green Garlic Gratin, Veal Jus  
- OR -  
Pan-Roasted Magret Duck Breast  
Roasted Vidalia Onion, Potato Dumplings and Fried Corn

### **Choice of Dessert:**

- Molten Chocolate Ganache Cake, Candied Kumquats, Vanilla Gelato  
- OR -  
Parfait of Vanilla Gelato, Salted Cashews, Hot Fudge and Caramel  
- OR -  
Absolut Lemon Drop Pound Cake, Raspberries, Gelato

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