



FOUR COURSE DINNER MENU

Buffet Style

HORS D'OEUVRES

choice of five (stationed or butlered)

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| Petite Crab Cakes old bay oil | Tempura Brie red wine caramel sauce |
| Crispy Potato Wrapped Shrimp yuzu marmalade | Chorizo in Puff Pastry tomato jam |
| Steak Tartare on Crostini olive oil, dijon, sriracha | Crispy Sesame Chicken Dumplings soy yuzu sauce |
| Steamed Truffled Potato Dumplings pineapple miso | Tempura Shrimp sweet chili sesame sauce |
| Lobster Spring Roll red pepper gastrique | Smoked Salmon on Potato Pancakes crème fraîche |
| Peking Duck & Shiitake Spring Rolls hoisin scallion | Grilled Flatbread chorizo, fig, cheese curds |
| Crab & Mango Spring Rolls coconut curry remoulade | Tempura Snow Crab Claw lemon-chive remoulade |
| Bacon Wrapped Sea Scallops truffle red wine sauce | Lobster Ragout leeks, wild mushrooms |
| Bacon Wrapped Short Ribs | Tuna Tartare Crostini |
| roasted tomato, merlot sauce | pico de gallo, ginger lime vinaigrette |

SALADS

choice of one

- Caesar** garlic croutons, parmesan crisps
- Spiced Pecan & Goat Cheese** mixed greens, cider vinaigrette, dried cranberries
- Fresh Mozzarella** heirloom cherry tomatoes, basil, olive oil, aged balsamic
- Mixed Greens** grape tomatoes, cucumbers, balsamic vinaigrette
- 3501 Asian Greens** honey sesame dressing, crispy wontons

ENTRÉES

choice of three

- Chicken Breast Medallions** marsala, pearl onions, beech mushroom
- Boneless Beef Short Ribs** pomegranate, portabellas
- Roasted Leg of Lamb** rosemary, olive oil
- Braised Veal Shoulder** leeks, tarragon, chablis
- Duck Leg Confit** dried cherry, duck gastrique
- Wild Boar Osso Buco** red wine, truffle jus
- Pork Shanks** whole grain mustard, merlot sauce
- Jail Island Salmon** chive butter emulsion
- Grilled Shrimp & Sea Scallops** saffron cilantro butter
- Jumbo Lump Crab Cakes** red pepper marmalade, old bay oil

VEGETABLE

choice of one

- Steamed Asparagus & Haricot Verts**
- Roasted Baby Carrots** tarragon and dill
- Baby Bok Choy** garlic ginger and soy
- Swiss Chard** applewood bacon, caramelized shallots

STARCH

choice of one

- Roasted Peewee Potatoes** sea salt, herbs
- Roasted Yams** leeks, vanilla
- Scallion Potato Cakes**
- Duck Fat Roasted Yukon Gold Potatoes**
- Saffron Risotto**

PETITE DESSERTS

choice of four

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|--------------------------------|-------------------------------|--------------------------------|--------------------------------|
| Chocolate Grand Marnier | Crème Brûlée | Tiramisu | Cheesecake chef's |
| Mousse Torte | Rice Pudding Dumplings | Fresh Berries | selection |
| Beignets caramel Sauce | | Lemon Curd Spring Rolls | Chocolate Ganache Torte |

\$65.00 per person plus tax and gratuity

Menu items are subject to change due to seasonality and availability of ingredients