

## PRIVATE EVENT DINNER MENU

### Passed Hors d'oeuvres Upon Arrival (choose TWO)

MINI GOAT CHEESE NAPOLEON	LOBSTER SALAD CROSTINI	BRUSCHETTA	PROSCIUTO & MELON	MINI BEEF WELLINGTON	STUFFED MUSHROOMS	TRUFFLED ARANCINI
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### Appetizers

(choose TWO for your guests to select from)

#### SOUP DU JOUR

*Chef's Daily Creation*

#### FRENCH ONION SOUP

*Caramelized Onions, Gruyere, Crouton*

#### CAESAR SALAD

*Romaine Hearts, Parmesan, Rosemary Croutons*

#### HOUSE SALAD

*Mixed Greens, Tomatoes, Orange Poppy Seed Dressing*

#### TRUFFLED GOAT CHEESE NAPOLEON

*Pistachios, Honey, Arugula, Layered Puff Pastry*

### Entrées

(choose THREE for your guests to select from)

#### RED WINE BRAISED BEEF

*Whipped Potatoes, Tender Carrots, Natural Jus*

#### ROASTED CHICKEN BREAST

*Potato Puree, Mushroom Ragout, Fine Herb Pistou*

#### ROASTED KING SALMON

*Creamy Polenta, Lemon-Caper Sauce*

#### DOUBLE CUT PORK CHOP

*Sweet Corn Pudding and Relish*

#### FILET MIGNON

*Potato Gratin, Green Peppercorns, Cognac Cream Sauce*

#### VEGETARIAN BOLOGENSE LINGUINI (Vegetarian)

*Organic Tomatoes, Wild Mushrooms, Reggiano, Buffalo Mozzarella*

### Desserts

(choose TWO for your guests to select from)

#### CRÈME BRULÉE

*Vanilla Bean Custard, Caramelized Sugar*

#### CHOCOLATE MOUSSE CAKE

*Caramel Sauce*

#### BREAD PUDDING

*Golden Raisin Brioche, Toffee Cream, Vanilla Ice Cream*

#### SORBET

*Seasonal Flavor Selections*

### Beverages

Coffee, Iced Tea, Filtered Water Included

**Three Course Menu** (Appetizer, Entrée, Dessert)

**\$75 per person**

**Four Course Menu** (Hors d'oeuvres, Appetizer, Entrée, Dessert)

**\$85 per person**

**Add additional Appetizer Course - \$15 per person**

*Plus 8.375% sales tax & 20% gratuity*