

Banquet Dinner

Salad Course:

Local Mixed Greens

Apples, Spiced Pecans, Goat Cheese,
Apple-Agave Vinaigrette

Caesar Salad

Baby Romaine, Brown Butter Bread Crumbs,
Pecorino Romano

Entrée Course:

(Please Choose 3)

Organic Salmon*

Black Rice Stir-Fry, Caramelized Onions,
Sweet Peppers, Ponzu

Seared Sea Scallops*

Roasted Cauliflower, Pistachio Gremolata,
Farro, Pomegranate

Shrimp & Cheddar Grits

Andouille Sausage, Roasted Tomatoes, Mushrooms

Eggplant Rollantine

Rolled with Italian Cheeses, Tomato Sauce

Duck Leg Confit

Sweet Potato Hash, Sautéed Swiss Chard,
Cranberry Gastrique

Rigatoni Bolognese

Veal & Pork Ragù, Pecorino Romano

Grilled 5 oz. Filet Mignon*

(An Additional \$5.00)

Roasted Potatoes, Broccoli, Brandy Peppercorn Sauce

Dessert Course:

Trio of Chocolate Mousse Cake, Key Lime Pie &
Profiterole with White Chocolate Mousse

\$29.95 Per Person

Appetizer Add-On

Appetizer Selections:

Pork & Shrimp Spring Rolls

Thai Peanut Sauce

Tuna Tartare*

Citrus-Tobiko Aioli, Lavash

Crab Dip

Artichokes, White Cheddar, Spinach, Crostini

Crisp Calamari

Hot & Sweet Sauce, Wasabi Cream

Cheese Platter

Chef's Assortment of Cheeses

Mushroom Bruschetta

Herb Boursin, Truffle Oil

Grilled Steak Pinchos

House-Made Chimichurri

Choice of 2: add \$9 Per Person

Choice of 3: add \$11 Per Person

Choice of 4 (Buffet-Style): add \$13
Per Person