

## **Banquet Dinner**

### **Salad Course:**

#### **Farmer's Market Salad**

Cucumbers, Red Onions, Tomatoes, Carrots, Asparagus, Crispy Shallots, Pecorino Romano, Red Wine Vinaigrette

#### **Caesar Salad**

Baby Romaine, Brown Butter Bread Crumbs, Pecorino Romano

### **Entrée Course:**

(Please Choose 3)

#### **Atlantic Salmon\***

Sticky Black Rice, Pickled Carrots, Scallions, Peach-Bourbon Glaze

#### **Seared Sea Scallops\***

Sweet Corn Risotto, Crispy Pancetta, Chow-Chow

#### **Country Paella**

Braised Chicken, Duck Confit, Chorizo, Peas, Caramelized Onions, Calasparra Rice

#### **Mushroom Rigatoni**

Wild Mushroom Sherry Cream, Shaved Truffles, Pecorino Romano

#### **Rigatoni Bolognese**

Veal & Pork Ragù, Pecorino Romano

#### **Grilled Filet Mignon\***

(An Additional \$7.00)

Pommes Puree, Asparagus, Wild Mushrooms, Bordelaise Sauce

### **Dessert Course:**

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

**\$35 Per Person**

## **Appetizer Add-On**

### **Appetizer Selections:**

#### **Pork & Shrimp Spring Rolls**

Thai Peanut Sauce

#### **Tuna Tartare\***

Citrus-Tobiko Aioli, Crostini

#### **Crab Dip**

Artichokes, White Cheddar, Spinach

#### **Crisp Calamari**

Hot & Sweet Sauce, Wasabi Cream

#### **Cheese Platter**

Chef's Assortment of Cheeses

#### **Mushroom Bruschetta**

Herb Boursin, Truffle Oil

#### **Grilled Steak Pinchos**

Ponzu, Sesame Seeds, Scallions

**Choice of 2:** add \$9 Per Person

**Choice of 3:** add \$11 Per Person

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