

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