

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*

Farro, Roasted Cauliflower, Pistachio Pistou

Seared Sea Scallops*

Butternut Squash Risotto, Toasted Pepitas, Pomegranate

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 Ragu, Pecorino Romano

Grilled Filet Mignon*

(An Additional \$10)

Pommes Puree, Asparagus, 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