

## **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\***

Carolina Gold Rice, Wilted Spinach, Brown Butter & Lemon Sauce, Capers

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

Pearl Barley Risotto, Summer Vegetables, Pickled Shallots

#### **Frenched Chicken Breast**

Lyonnais Potatoes, Local Greens, Black Garlic Jus

#### **Mushroom Rigatoni**

Wild Mushroom Sherry Cream, Shaved Truffles, Pecorino Romano

#### **Rigatoni Bolognese**

Veal & Pork Ragu, Pecorino Romano

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

**(An Additional \$10)**

Potato Pave, Summer Vegetable, Bordelaise Sauce

### **Dessert Course:**

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

**\$40 Per Person**

## **Appetizer Add-On**

### **Appetizer Selections:**

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

Thai Peanut Sauce

#### **Smoked Salmon Rillettes**

Meyer Lemon, Cucumber, Crème Fraîche

#### **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 \$11 Per Person

**Choice of 3:** add \$13 Per Person

**Choice of 4 (Buffet-Style):** add \$15 Per Person

*\*May be cooked to order: The consuming of raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*