

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, Sautéed Spinach, Brown Butter & Lemon Sauce

Seared Sea Scallops*

Butternut Squash Risotto, Pomegranate, Pepitas

Frenched Chicken Breast

Roasted Potatoes, Local Greens, Black Garlic Jus

Rigatoni Bolognese

Veal & Pork Ragu, Pecorino Romano

Grilled Filet Mignon*

(An Additional \$10)

Potato Pave, Local Vegetables, Bordelaise Sauce

Vegetarian Risotto

Autumn Vegetables, Meyer Lemon, Pecorino Romano

Dessert Course:

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

\$42 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

Beef Pinchos

Ponzu, Sesame Seeds, Scallions

Choice of 2: add \$13 Per Person

Choice of 3: add \$15 Per Person

Choice of 4 (Buffet-Style): add \$17 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.*