



## 3-COURSE PLATED DINNER

PRICE PER PERSON FOR 3 COURSE DINNER IS LISTED NEXT TO ENTRÉE SELECTIONS.

IN ADDITION TO THE 3-COURSE DINNER, SHOULD YOU WISH TO SERVE ANY HORS D'OEUVRES, YOU MAY REFER TO OUR SEPARATE HORS D'OEUVRES MENU.

### STARTERS

SELECT 1

#### STRAWBERRY SALAD

Strawberries, arcadian field greens, crumbled goat cheese, candied pecans, crisp prosciutto & brown sugar balsamic vinaigrette

#### BLEU CHEESE ICEBERG SALAD

Tomatoes, crumbled bleu cheese & crumbled bacon with croutons & bleu cheese dressing.

#### CLAM CHOWDER

New England-style chowder with clams, potatoes & bacon.

#### HOUSE SALAD

Romaine, red onions, bacon, tomatoes & croutons. Tossed with ranch dressing.

#### \*CAESAR SALAD

Romaine tossed in a house-made Caesar, topped with Grana Padano cheese & croutons.

### ENTRÉES

FOR GROUPS UP TO 40 PLEASE SELECT 3 ENTRÉES PLUS 1 VEGETARIAN OPTION.

FOR GROUPS 41 OR LARGER PLEASE SELECT 2 ENTRÉES PLUS 1 VEGETARIAN OPTION.

PLEASE SELECT EITHER BUTTERMILK MASHED POTATOES OR ASIAGO AU GRATIN POTATOES TO BE SERVED WITH ALL ENTRÉES EXCEPT FOR THOSE WITH A DOUBLE ASTRICK\*\*.

#### CHICKEN MARSALA

Boneless, skinless chicken breast pan-seared & topped with a rich creamy mushroom & Marsala wine sauce.

46

#### GRILLED CHICKEN FETTUCINE\*\*

Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.

44

#### CHICKEN PICATTA

Pan-seared, boneless & skinless Mary's free-range chicken breast with artichoke hearts, capers & lemon butter.

46

#### FETTUCINE ALA MONTE CARLO\*\*

Salmon, halibut, sea bass & prawns sautéed with shallots, brandy & demi-glaze. Garnished with parsley.

54

#### CHICKEN SALTIMBOCCA

Thin slices of boneless, skinless chicken breast rubbed with house-made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

46

#### BRAZILIAN SEAFOOD PASTA\*\*

Clams, mussels, prawns, & a fresh seafood medley sautéed with peppers, onion tomatoes cilantro & garlic. Tossed with linguine in a coconut cream Piri Piri sauce.

55

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

<b>FOUR CHEESE RAVIOLI WITH PRAWNS**</b>	50	<b>RIB-EYE STEAK</b>	65
Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.		A 12 oz. rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze. + Certified Angus Beef	
<b>MACADAMIA CRUSTED ALASKAN COD</b>	51	<b>GF FILET MIGNON</b>	66
Roasted Alaskan cod topped with a mixture of macadamia nuts, panko & chili mango salsa		An 8oz. choice tenderloin grilled to perfection & served with house demi sauce. Finished with a side of our classic Béarnaise sauce. + Certified Angus Beef	
<b>GF SIMPLY GRILLED SALMON</b>	56	<b>GF OVEN ROASTED PRIME RIB</b>	66
Grilled King salmon with a citrus beurre blanc sauce.		A generous cut of our rosemary, garlic & salt-roasted rib roast served with creamy horseradish & au jus. + Available for groups 30+ Certified Angus Beef	
<b>GF SALMON PROVENCAL</b>	56	<b>PARMESAN CRUSTED PORK CHOP</b>	54
Pan-seared then oven-roasted King salmon topped with sun-dried tomato pesto cream.		A double-cut, bone-in Duroc pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash-fried and oven-roasted. Served in a pool of roasted garlic Asiago cream sauce.	
<b>GF PAN-SEARED HALIBUT</b>	60	<b>BABY BACK BEER RIBS</b>	47
With Baja mango salsa.		Smothered in brown sugar & honey, steamed over beer until tender & finished off with smokey BBQ sauce.	
<b>GF SURF &amp; TURF</b>	74		
A Filet Mignon with a classic Bordelaise wine sauce & grilled wild shrimp with a citrus buerre blanc sauce. + Certified Angus Beef			

## VEGETARIAN ENTRÉES

<b>v RISOTTO PRIMAVERA**</b>	38
A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese.	
<b>v FOUR CHEESE RAVIOLI**</b>	38
Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.	
<b>v EGGPLANT PARMESAN**</b>	38
Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta.	

## DESSERTS

FOR GROUPS 40 OR LESS, PLEASE SELECT 2 DESSERTS FOR YOUR GUESTS TO CHOOSE FROM. FOR 41 OR LARGER, PLEASE SELECT 1 DESSERT TO BE SERVED TO ALL YOUR GUESTS.

<b>v GF CHOCOLATE DECADENCE</b>	<b>v CARROT CAKE</b>
A dense chocolate flour-less cake with raspberry sauce.	Layers of carrot cake with vanilla cream cheese filling served with caramel sauce & topped with whipped cream.
<b>v LEMON CHEESECAKE</b>	<b>GF VEGAN SEASONAL SORBET</b>
New York style with a graham cracker crust & drizzled with caramel sauce.	Ask your coordinator for our current option.

ON THE DAY OF YOUR EVENT, WE WILL DO OUR BEST TO ACCOMMODATE ALLERGIES; HOWEVER, WE RESPECTFULLY DECLINE SUBSTITUTIONS ON THE MENU ITEMS SELECTED.

FOR ALL STEAKS, PLEASE NOTE WE ARE UNABLE TO TAKE COOKING TEMPERATURES. STEAKS WILL BE COOKED MEDIUM-RARE TO MEDIUM.

DUE TO RISING FOOD COSTS, PLEASE NOTE THAT PRICES & OFFERINGS ARE SUBJECT TO CHANGE PRIOR TO THE DAY OF YOUR EVENT. ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE CHARGE (GRATUITY) AND CURRENT SALES TAX.