



\$65

Salads

Tomato Mozzarella Stack

Served with Balsamic Reduction & Olive Oil

Caesar Salad

With Baby Romaine Lettuce & A Tangy Dressing

Main Course

12 oz Kobe Flat Iron

Served with a Twice Baked Potato, Grilled Asparagus, Ziegenbock Fried Onion & Cabernet Demi

Cornish Game Hen

Pan Seared Hen, Spaghetti Squash, Fennel, Golden Raisins, Citrus-Chicken Jus

Salmon

Spinach, Sweet Potato, Shiitake Mushroom, Sweet Black Vinegar, Carrot-Apple-Ginger Reduction

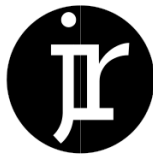
Dessert

Banana Trifle

Layers Of Creamy Banana Pudding, Pound Cake, Caramel, Cream & Caramelized Banana

Chocolate Torte

Torte Layered with Chocolate Mousse, Chocolate Cake, and Praline Crakine



\$75

Passed Hors d'Oeuvres

Bruschetta

With Fresh Tomatoes, Mozzarella and Basil Drizzled with Olive Oil

Potstickers

Eight hour Braised Short Rib in Lightly Fried Wonton served with Guacamole & Sweet Chili Sauce

Crab Cake

With Spicy Tomato Jam

Salads

Tomato Mozzarella Stack

Served with Balsamic Reduction & Olive Oil

Caesar Salad

With Baby Romaine Lettuce & A Tangy Dressing

Main Course

8oz Beef Tenderloin

Goat Cheese Polenta, Grilled Asparagus, Cabernet Demi

Cornish Game Hen

Pan Seared Hen, Spaghetti Squash, Fennel, Golden Raisins, Citrus-Chicken Jus

Salmon

Spinach, Sweet Potato, Shiitake Mushroom, Sweet Black Vinegar, Carrot-Apple-Ginger Reduction

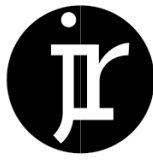
Dessert

Banana Trifle

Layers of Creamy Banana Pudding, Pound Cake, Caramel, Cream & Caramelized Banana

Chocolate Torte

Torte Layered with Chocolate Mousse, Chocolate Cake, and Praline Crakine



\$85

Passed Hors d'Oeuvres

Fried Bar-B-Q Oysters

Served with Bleu Cheese Drizzle

Potstickers

Eight hour braised short rib in lightly fried wonton served with guacamole and sweet chili sauce

Bruschetta

With Fresh Tomatoes, Mozzarella and a Balsamic Reduction and Olive Oil Drizzle

Crab Cake

With Spicy Tomato Jam

Salads

Tomato Mozzarella Stack

Served with Balsamic Reduction & Olive Oil

Caesar Salad

With Baby Romaine Lettuce & A Tangy Dressing

Main Course

8oz Beef Tenderloin

Goat Cheese Polenta, Grilled Asparagus, Cabernet Demi

Cornish Game Hen

Pan Seared Hen, Spaghetti Squash, Fennel, Golden Raisins, Citrus-Chicken Jus

Seabass

Pan Roasted Seabass, Butternut Squash Risotto, Warm Bacon Vinaigrette

Dessert

Banana Trifle

Layers Of Creamy Banana Pudding, Pound Cake, Caramel, Cream & Caramelized Banana

Chocolate Torte

Torte Layered with Chocolate Mousse, Chocolate Cake, and Praline Crakine



\$45 per person

Heavy Appetizers

Mini Crab Cakes

Short Rib Potstickers

Shrimp Cocktail

Beef Skewers

Bruschetta