Private Party Dinner Menu

Option One

Entree Selections

Choice of one

Salmon

Grilled Norwegian Salmon, Cauliflower, Holland Leeks, Red Potatoes, Parsley & Yellow Tomato Broth

Or

Brick Chicken

Roasted ½ Chicken, Fingerling Potatoes, Grilled Broccolini, Lemon Garlic Chicken Jus

Dessert

Choice of one

Fresh Berry Crème Brulee

Vanilla Bean, Seasonal Berries, Fleur de Sel Cookie, Mint

Or

Triple Chocolate Mousse Cake

Raspberries, Wild Berry Sauce, Powder Sugar, Mint

\$60.00 per person

All prices quoted subject to a gratuity of 22% and applicable sales tax *Menus Subject to Change*

Non-Alcoholic Drinks @ \$4.50++ each

Client would need to provide Final Guest Count & Entrée Counts 10 days prior to event.

Catering would print menus to have placed at each place setting.

Private Party Dinner Menu

Option Two

Starter Selections

Choice of one

Mixed Greens Salad

Mixed Greens, Vine Ripe Cherry Tomatoes, Cucumber, Carrots, Aged Balsamic Vinaigrette

Or

Caesar Salad

Romaine, Parmesan Cheese, Focaccia Croutons, Caesar Dressing

Bread & Butter

Entree Selections

Choice of one

Filet Mignon

Grilled Filet, Potato Gratin, Brown Butter Carrots, English Peas, Shallot, Rosemary Red Wine Reduction

Or

Brick Chicken

Roasted ½ Chicken, Fingerling Potatoes, Grilled Broccolini, Lemon Garlic Chicken Jus

Or

Salmon

Grilled Norwegian Salmon, Cauliflower, Holland Leeks, Red Potatoes, Parsley & Yellow Tomato Broth

Dessert

Choice of one

Fresh Berry Crème Brulee

Vanilla Bean, Seasonal Berries, Fleur de Sel Cookie, Mint

Or

Triple Chocolate Mousse Cake

Raspberries, Wild Berry Sauce, Powder Sugar, Mint

\$75.00 per person

All prices quoted subject to a gratuity of 22% and applicable sales tax.

Menus Subject to Change

Non-Alcoholic Drinks @ \$4.50++ each

Client would need to provide Final Guest Count & Entrée Counts 10 days prior to event.

Catering would print menus to have placed at each place setting.