

DINNER

TIER I - \$70

1ST COURSE

mixed baby lettuce & herb salad with cider vinaigrette & aged cheese

2ND COURSE *choice of:*

scallops with shellfish risotto fresh herb pesto

6 oz filet mignon port wine sauce, mashed potatoes & bacon pearl onions

lobster linguini poached canadian lobster, lemon truffle sauce, parmigiano reggiano

3RD COURSE

chocolate budino smooth creamy dark chocolate egg custard topped with whipped cream & served with two espresso cookie sandwiches filled with ricotta cheese & cocoa nibs

TIER II - \$60

1ST COURSE

caesar salad romaine, garlic croutons, soft boiled egg

2ND COURSE *choice of:*

skirt steak with mashed potatoes, brussels sprouts

seared salmon coconut broth, jasmine rice, asian broccoli slaw

1/2 chicken with mashed potatoes, broccoli & lemon truffle sauce

3RD COURSE

seasonal crisp served with house made ice cream

TIER III - \$50

1ST COURSE

kale salad apple, baby greens, pecans

2ND COURSE *choice of:*

pork chop mashed potatoes, shaved brussels sprouts

rigatoni fennel sausage, smoked tomato fondue

butternut squash ravioli brown butter sauce, roasted cauliflower, walnuts & pecorino

3RD COURSE

new york style cheesecake with kiwi & yuzu custard

DUET PLATE - \$70

1ST COURSE

mixed baby lettuce & herb salad with cider vinaigrette & aged cheese

2ND COURSE

filet & salmon mashed potatoes, asparagus & lobster sauce

3RD COURSE

chocolate almond custard with coffee & cherry sorbet

VEGETARIAN OPTIONS CAN BE ADDED TO ALL MENUS • PRE ORDER DUE 48 HOURS PRIOR TO EVENT