



Bronze Dinner Menu

\$50.00 Per Person

First Course

Carlo's Black Bean Soup

Southwest spices, lime crema, pico de gallo

Tomato Basil Soup

garlic croutons

Belrose Caesar Salad

locatelli cheese, garlic-herb croutons

Organic Local Greens

heirloom cherry tomatoes, red onion, balsamic vinaigrette

Main Course

Jail Island Salmon

warm lentil salad, roasted red pepper sauce

Grilled Steak Frites

garlic parsley fries, asparagus

Blackened Rainbow Trout

white cheddar grits, olive oil basil marinated tomatoes

Java Pork Tenderloin

smashed yams, mango salsa, black bean sauce, maple jus

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Ta



Silver Dinner Menu

\$55.00 Per Person

Appetizers-Served Family Style

Salt & Pepper Calamari

pumpkin seed aioli, fried jalapeno chips

House Smoked BBQ Chicken Quesadilla

charred tomatillo salsa, smashed guacamole, chipotle crema

Spicy Sriracha Yellowfin Tuna

citrus ponzu, wasabi

Main Course

Pan Roasted Chicken Breast

potato puree, lemon thyme butter, broccolini

Blackened Rainbow Trout

white cheddar grits, olive oil basil marinated tomatoes

Jail Island Salmon Fillet

warm lentil salad, roasted red pepper sauce

Java Pork Tenderloin

smashed yams, mango salsa, maple jus,
black bean sauce

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Tax



Gold Dinner Menu

\$65.00 Per Person

Appetizers-Served Family Style

Salt & Pepper Calamari

pumpkin seed aioli, fried jalapeno chips

House Smoked BBQ Chicken Quesadilla

charred tomatillo salsa, smashed guacamole, chipotle crema

Spicy Sriracha Yellowfin Tuna

citrus ponzu, wasabi

Soup/Salad Course

Carlo's Black Bean Soup

Southwest spices, lime crema, pico de gallo

Roasted Beet & Goat Cheese Salad

baby arugula, sliced almonds, white balsamic vinaigrette

Main Course

Wood Grilled Filet Mignon

sour cream & chive mash, asparagus,
red wine demi-glace

Pan Roasted Chicken Breast

potato puree, lemon thyme butter, broccolini

Pan Seared Crab Cakes

roasted shrimp risotto, warm tomato coulis, haricots verts,lemon aioli

Wood Grilled Jail Island Salmon

arugula salad, applewood bacon, white balsamic vinaigrette,
charred lemon

Java Pork Tenderloin

warm lentil salad, roasted red pepper sauce

Desserts

Bittersweet Flourless Chocolate Cake

raspberry coulis

Vanilla Bean Crème Brulee

20% Gratuity and 6% Tax

Parties of 15 people or more will be offered our private dining dinner menu for the night of the event. Please contact our event coordinator with any questions you may have.

Chef Carlo deMarco's Six Course Tasting Menu
Priced per Custom Menu

Prices per person may vary based on menu items selected. All menu planning arrangements will be done solely through the Executive Chef Carlo deMarco and our Event Coordinator, Wendy Donaldson. Please speak with the event coordinator for dates and availability.



Cocktail Reception

Butlered Cold Hors D'oeuvres

- Tomato-Basil Bruschetta \$1.95
- Togarashi Seared Ahi Slices – Ponzu Dip \$4.00
- Grilled Jumbo Asparagus - Citrus Aioli \$1.50
- Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce \$3.25
- Oysters on the Half Shell \$3.00
- Smoked Salmon Cigars - Chive Cream Cheese \$3.25

Butlered Hot Hors D'oeuvres

- Grilled Chicken Satay Skewers, Spicy Peanut Sauce \$1.95
- Thai Sticks, Marinated Pork Tenderloin Satay, Spicy Peanut Sauce \$2.25
- Smoked Chicken BBQ Quesadilla \$2.25
- Manchego-Crab Roasted Mushrooms \$3.25
- Poblano Shiitake Quesadillas, Salsa Fresca \$1.95
- Ginger Shrimp Spring Rolls, Spicy Ponzu Dipping Sauce \$3.00
- Sesame Glazed Beef Skewers, Scallions and Macadamia Nuts \$3.25
- Wood Grilled Shrimp, BBQ Dipping Sauce \$3.25
- Lollipop Lamb Chops, Aged Balsamic \$4.50
- Mini Crabcakes, Tarragon Tartar \$3.25

Crudit  Platter \$80.00 -Serves 20

Fruit and Cheese Platter \$120.00 -Serves 20