

# Parties

## BANQUET DINNER

### First Courses

#### HORS D'OEUVRES

White Bean & Tomato Bruschetta  
Honey Whipped Goat Cheese Crostini  
Smoked Salmon Cucumber Wedges  
French Crudités of Vegetables & Dips

#### - APPETIZERS -

Fried Calamari  
Heirloom Mozzarella Capresi  
Hummus & Toasted Pita  
Cocktail Meatballs, Bacon Jam

#### - SALADS -

Glazed Beets, Goat Cheese Mousse  
Little Gem Salad, Champagne Vinaigrette  
Caesar Salad, Signature Dressing

#### - BANQUET -

\$90 p.p Kids Menu \$45 p.p

#### Reception & Sit Down Dinner

- Guests Enjoy -

#### Passed Hors d'oeuvres

- Guests Choose -

#### Appetizer & Salad, Entree & Dessert

Complimentary Fresh Flowers, Candlelit Tables

### Main Course

#### ENTRÉES

NEW ZEALAND LAMB CHOPS  
crispy potato, green beans, rosemary jus

#### PETITE FILET MIGNON

Herb Butter, Steamed Broccoli

BONELESS ROAST HALF CHICKEN  
Carrots, Potatoes, Lemon Chicken Gravy

#### GRILLED BRANZINO - WHOLE FISH

Deboned Branzino, Zesty Gremolata  
Fennel & Arugula Salad

#### CAMPANELLE SPRING PASTA(v)

Minted Peas, Cilantro Pesto

#### JUMBO STUFFED PASTA SHELLS

Italian Sausage, Ricotta, Mozzarella

### Dessert

#### Creme Brûlée

Lemon Cheese Cake, Blueberry Sauce  
Chocolate Tiramisu Misu

#### - Guests Pairing -

Drinks Package - Soft Drinks Tea & Coffee

**Limited or Premium Open Bar**