

Parties

DINNER PARTY

5 Courses

- BANQUET -

\$85 p.p Kids Menu \$45 p.p

Reception & Sit Down Dinner

- Guests Enjoy -

These Passed Hors d'oeuvres

- Guests Choose -

Any Appetizer, Salad, Entree & Dessert

Complimentary Fresh Flowers, Candlelit Tables

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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

- SALADS -

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

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

Crème Brûlée
Lemon Cheese Cake, Blueberry Sauce
Chocolate Tiramisu Misu

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- Guest Pairing -

Drinks Package - Soft Drinks Tea & Coffee
Limited or Premium Open Bar