

# Parties

## BANQUET DINNER

### 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**