



PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT SERVED WITH COFFEE AND TEA • MINIMUM 24 PEOPLE

STUFFED CHICKEN • \$32

- Roulade** • asparagus, prosciutto cippolini beurre blanc
- Tuscan Garlic** • roasted red pepper, prosciutto cotto, cream cheese, garlic sauce, panko
- Sundried Tomato** • spinach, sundried tomatoes, pesto cream, panko
- Mediterranean** • prosciutto, basil, feta cheese, panko, lemon pan
- Puttanesca** • spinach, olives, red pepper, mushrooms, red sauce, panko
- Mushroom Ragu** • portabella duxelles, mushroom cream, panko
- Italian Sausage** • Italian sausage, roasted tomatoes, asparagus, chicken jus
- Chicken Cordon Bleu** • prosciutto cotto, provolone, panko

BEEF • \$30 5 OZ • \$36 7 OZ

- Honey Garlic Sirloin** • honey, garlic, shallots
- Peppercorn Sirloin** • demi glaze, green peppercorn, onion, cream

BEEF TENDERLOIN • \$38 5 OZ • \$48 7 OZ

- Citrus Bearnaise** • hollandaise, tarragon, shallots, oranges
- Deconstructed Wellington** • puffed pastry, mushrooms, demi glaze, cream
- Stuffed Portabella and Cauliflower Puree** • red sauce, olives, shallots, garlic
- Demi Glaze** • demi glaze
- Burro Bianco** • butter, wine, cipollini onions, shallots
- Gorgonzola Crust and Port Jus** • gorgonzola, au jus, port, shallots
- Portobello Marsala Wine Sauce** • mushrooms, marsala, cream, au jus, shallots
- Prime Rib** • demi glaze • \$42 8 OZ • \$49 10 OZ

DUETS • \$48

- Tenderloin and Salmon** • tenderloin prepared medium
- Tenderloin and Prawns** • tenderloin prepared medium
- Tenderloin and Stuffed Chicken** • tenderloin prepared medium
- Chicken and Salmon**
- Chicken and Prawns**
- Prawns and Salmon**

VEGETARIAN • \$30

- Vegetable Wellington** • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice
- Falafel** • stuffed pepper, chickpea, zucchini, carrot, mushroom, garlic, basil
- Stuffed Portabella** • quinoa, bell pepper, butternut squash, tomato, grana padano, smoked paprika, black beans, balsamic vinaigrette, lime juice, pumpkin seed pesto

SALAD • CHOOSE 1

- Orange Fennel
- Italian Roasted Vegetable
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

STARCHES • CHOOSE 1

- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

DESSERT • CHOOSE 1

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

APPETIZERS • +10 PER PERSON

- Tuna Tartare
- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Beet Tartare
- Lobster and Crab Ravioli

