2018 GROUP MENUS

Cuisine and prices subject to change

GROUP MENU #1

- 3 course sit-down dinner

Choice of APPETIZER

(Select any two items)

SOUP OF THE DAY
ICEBERG "WEDGE" | *Cherry tomatoes, prosciutto chip, chives & blue cheese dressing*
SEASONAL GREENS | *Honey & white balsamic vinaigrette*
MINT INFUSED MEAT BALLS in a basket
RED & YELLOW BEET CARPACCIO | *Crumbled feta, balsamic reduction & baby arugula*

Choice of MAIN COURSE

(Select any two items)

Bone-In CHICKEN BREAST
Bone-In Chicken breast topped with red peppers, jalapeño & sherry salsa, potatoes & asparagus
BRAISED SHORT RIB | *Mashed potatoes & natural juices*
Braised sous-vide BEEF CHEEKS | *Potato purée and caramelized carrots*
Indian LAMB CURRY | *Assorted spices, puréed onions, a touch of garlic, chili & ginger*
Served with basmati rice and raita sauce
RAINBOW TROUT with rosemary, lemon-caper sauce | *Sautéed spinach*
SEAFOOD CANNELLONI AU GRATIN | *Sauce rose*
PAPPARDELE RAGÚ
Pulled short rib, mushrooms, brandy-cream sauce, topped with arugula, Grana Padano shaves & truffle oil

Vegan | Vegetarian
Mushroom Risotto | *Arborio rice, mushrooms, green peas and cashew cream*
Pasta with grilled vegetable tower

MAIN COURSE OPTION ADD-ON;

| Offer guests the option of upgrading their meal |

BAVETTE & FRIES | *Chimichurri sauce*
SESAME-CRUSTED SALMON | *Bok choy, ginger, miso-mirin sauce*
Applicable +5$ surcharge for guests choosing this option

Choice of DESSERT

Flourless Chocolate Soufflé | Ice cream
Crème Brulée

BEVERAGE

Coffee | Tea

$40

Applicable taxes & 15% gratuity on food and beverage ***not included***

Pasta Course

- Penne pomodoro : 7$ | guest
- Lobster Ravioli: 10$ | guest

***Canapés available upon request**