2018 GROUP MENUS

Cuisine and prices subject to change

GROUP MENU #3

- 4 course sit-down dinner

Choice of APPETIZER

(Select any two items)

Cured SALMON GRAVLAX | *Dill mustard sauce and brown bread*
SALMON TARTARE | *Apple carpaccio, avocado & crostini*
Classic ANTI PASTO | *Cured meats and assorted pickled vegetables*
Spicy LOBSTER & SHORT RIB DUMPLINGS | *Porto-veal reduction infused with sesame oil & mirin*
SCALLOPS WITH MAPLE GLAZED BACON
FRIED CALAMARI | *Fried zucchini and home-made cocktail sauce*

Choice of SALAD

(Select any two items)

TOMATO WITH BLUE CHEESE | *Onions, oregano & EVOO*
BABY SPINACH & ARUGULA | *Cranberries, Goat cheese crumble & walnuts*
Aliki's GREEK VILLAGE

Choice of MAIN COURSE

(Select any two items)

FILET MIGNON 6oz | *Mashed potatoes, mushrooms & Porto-wine reduction*
OSSO BUCO | *saffron-scented risotto alla Milanese*
ROASTED ATLANTIC HALIBUT 8oz | *Gnochetti and wilted baby spinach*

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 |

Dry-aged RIB STEAK.....**+ 25$**
O & TERRE
6oz Filet Mignon & Shrimps | 2 | .....**+20$**

Applicable surcharge for guests choosing this option

Choice of DESSERT

Flourless Chocolate Soufflé | Ice cream
Crème Brulée

BEVERAGE

Coffee | Tea

$60

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

Additional Options

Pasta Course

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

***Canapés available upon request**