



Group Menu I

This menu is available for parties with a minimum of 20 guests

STARTERS

APRICOT GLAZED BONELESS QUAIL WRAPPED IN BACON

Jalapeno Cheese Stuffing, Parmesan Polenta

or

PONZU MARINATED TUNA & SALMON

Beetroot & Avocado Salad with Citrus Segments, Grapefruit, Orange Basil Vinaigrette

MIDDLE COURSES

WALDOF SALAD

Apple, Grapes, Toasted Walnuts, Raisin Dried Cranberries

or

CORNED BEEF SOUP

Barley & Cabbage

or

MUSHROOM RAVIOLI

Four Cheese Sauce

MAIN COURSES

CATCH OF DAY

Toasted Almond, Champagne Lemon Butter Sauce

or

10 OZ ANGUS NEW YORK STEAK

Caramelized Onion, Green Peppercorn Sauce

or

SEAFOOD SAFFRON RISOTTO

Shrimp, Bay Scallop, Clams, Calamari, Mussels

All main courses are accompanied by a side of mashed potatoes and a vegetable bundle

DESSERTS

CHOCOLATE GANACHE

Brandy Cherry, Praline Ice Creams, Mixed Berries

or

VANILLA BAVAROIS

Wild Berries, Raspberry Sorbet, Berry Essence Syrup

or

LEMON MERINGUE PIE

Berry Compote, Vanilla Ice Cream

PETIT FOURS

REGULAR COFFEE OR TEA

\$115.75 per person

You have the option to enhance your menu by incorporating the following items:

*with 1/2 Lobster add \$45.75 (price subject to change according to availability)

*with Dry Aged Ribeye 18 oz bone in add \$67.75 (price subject to change according to availability)

A 20% service charge is applicable on all food & beverage