



# Group Menu II

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

## STARTERS

SHRIMP, ROASTED PEPPER, QUINOA  
Guacamole, Lemon Basil Aioli, Corn Chip

or

ONION TART  
with Burrata, Prosciutto Ham, Arugula, Orange Segments, Melon Ball

or

ARTICHOKE CRAB RISOTTO

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## MIDDLE COURSES

CREAMY FRENCH CHEESE ON RADDICCHIO WALNUT SALAD  
Caramelized Balsamic Onion, Honey, Arugula, Pickle Carrots, Lemon Herb Vinaigrette

or

LEEK AND POTATO SOUP

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## MAIN COURSES

8 OZ CERTIFIED ANGUS BEEF TENDERLION,  
Asparagus Hollandaise, Mushroom Sauce

or

SLOW ROASTED LAMB SHANK  
Rosemary Lamb Jus

or

LEMON SOLE  
Almond, Parsley Lemon Butter Sauce

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

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## DESSERTS

BANANA CHEESECAKE  
Toffee Ice Cream, Orange Rum Sauce

or

STRAWBERRY ALMOND GALETTE  
Vanilla Ice Cream, Raspberry Chambord Espuma

or

CHOCOLATE CREMEUX, COCONUT PANNA COTTA  
Chocolate Soil, Berries

PETIT FOURS  
REGULAR COFFEE OR TEA

\$135.75 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