



# Group Menu III

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

## STARTERS

SEARED SCALLOP, CRISPY PANCHETTA

Melon, Orange Segment, Baby Green Salad  
Magarita Sorbet, Parsnip Puree, Wasabi Mayo Espuma  
or

GOAT CHEESE, CHARED CHIBATTA, ROASTED HONEY FIGS

Pistachio, Apple Mint Vinaigrette  
or

SUSHI SAMPLER

Dragon Maki Roll, Panko Shrimp, Marinated Salmon, Mango Seaweed Salad, Carrot Ginger Sauce

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## MIDDLE COURSES

AROMATIC WILED MINT PEA FETA FRITTERS

Baby Greens, Pickle Cucumber, Carrots, Beet Salad, Citrus Olive Oil  
or

CHILLED GAZPACHO SOUP, CRABMEAT

Lemon Zest Olive Oil, Crispy Croutons  
or

VEAL MEDALLION, PROSCIUTTO WRAPPED ASPARAGUS

Ricotta Sage Agnolotti

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## MAIN COURSES

10 OZ GRILLED RIBEYE

Caramelized Onion, Mushrooms, Red Wine Sauce  
or

HERB CRUSTED LAMB CHOPS

Mustard Mint Sauce  
or

CRISPY BRANZINO

Scorched Sweet Peppers, Lemon Olive Oil

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

\$180.75 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