

BOARDROOM DINNER

For groups of up to 32: 3 course dinner \$57 per person, 4 course \$65 per person



APPETIZERS – SELECT 2

VEGETABLE SPRING ROLLS baby bok choy, carrots and bean sprouts wrapped in pastry, sesame soy sauce

VEGETABLE STUFFED MUSHROOMS lemon beurre blanc

COCONUT SHRIMP honey citrus dipping sauce (add 3pp)

JUMBO SHRIMP COCKTAIL horseradish & cocktail sauce (add 3pp)

BACON WRAPPED SCALLOPS pineapple and ginger chutney (add 3pp)

CARIBBEAN BARBECUE CHICKEN SKEWERS panko coated chicken, spicy caribbean barbecue sauce

THAI CHICKEN SKEWERS chili spiced chicken, thai peanut sauce

COCONUT CHICKEN cilantro chile sauce

MINI ITALIAN EGGROLLS hot italian sausage, mushrooms, peppers, onions, marinara

SALADS – SELECT 2

CAESAR crisp romaine, croutons, shaved pecorino, lemon garlic dressing

GARDEN FRESH mixed greens, tomatoes, carrots, cucumbers, croutons, creamy parmesan-peppercorn dressing

CHOPPED GREEK mixed greens, diced olives, chickpeas, tomatoes, cucumbers, feta cheese, greek vinaigrette

CHEF'S SEASONAL chef's selection of seasonal ingredients and greens

SPECIALTIES – SELECT 3

EGGPLANT NEOPOLITAN herb breaded eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara *(vegetarian)*

CHICKEN PICATTA angel hair with garlic and oil, artichokes, sundried tomatoes, lemon white wine caper sauce (substitute veal add 5pp)

CHICKEN PARMESAN lightly breaded cutlet, mozzarella, penne with butter and cheese, marinara (substitute veal add 5pp)

CHICKEN CAVATELLE spinach, portobello mushrooms, pecorino romano cheese, garlic & white wine chicken broth

CHICKEN SALTIMBOCCA prosciutto, mozzarella, mashed potatoes, grilled asparagus, mushroom herb demi glaze (substitute veal add 5pp)

RIGATONI BOLOGNESE rigatoni, braised veal, beef and pork, italian sausage, mushrooms, tomato sauce and cream

ROSEMARY SHRIMP SKEWERS parmesan risotto, green beans, lemon beurre blanc

MEDITERRANEAN HADDOCK herb buttered bread crumbs, chopped marinated tomatoes, kalamata olives, capers, basil quinoa, lemon beurre blanc

MISO SAKE GLAZED SALMON seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bok choy

STEAK TIPS grilled balsamic onions, mashed potatoes, green beans, bbq sauce

ZINFANDEL BRAISED SHORT RIB sautéed garlic spinach, parmesan risotto, red wine demi glaze (add 6pp)

NEW YORK SIRLOIN herb butter brushed, mashed potatoes, green beans (add 10pp) *(gluten free)*

DESSERTS – SELECT 2

LEMON CAKE lemon cream cheese frosting, blueberry coulis, candied lemon

PASTRY CHEF'S SEASONAL CREATION

VANILLA BEAN CRÈME BRÛLÉE chilled vanilla custard, brittle caramelized sugar topping

3 CHOCOLATE MOUSSE CAKE espresso crème anglaise

Gluten free, vegetarian & vegan options can be made available upon request

A/V equipment package \$75, custom menu cards upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$4/pp event setup, breakdown and cleaning fee. 02172024