

boardroom dinner

For groups of up to 40: 3 course sit down dinner \$49 per person, 4 course plated dinner \$56 per person



appetizers (select 2, 4 course only)

vegetable spring rolls baby bok choy, carrots and bean sprouts wrapped in pastry, sesame soy sauce

caribbean barbecue chicken skewers panko coated chicken, spicy caribbean barbecue sauce

sweet and sour scallops wrapped in bacon pineapple and ginger chutney

mini beef wellington pastry wrapped tenderloin, mushroom, horseradish cream sauce

salads – select 2

caesar salad crisp romaine, sour dough croutons, shaved pecorino, lemon garlic dressing

chopped greek salad mixed greens, diced olives, chick peas, tomatoes, cucumbers, feta cheese, citrus oregano vinaigrette

garden salad mixed greens, tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

mixed greens salad roma tomatoes, onions, crumbled blue cheese, balsamic vinaigrette

specialties – select 3

chicken marsala sweet capicola, mushroom marsala sauce, parmesan risotto

chicken picatta lemon caper and wine sauce, artichokes, sundried tomatoes, angel hair with garlic and oil

chicken parmesan lightly breaded cutlet, marinara, mozzarella, penne with butter and cheese

chicken milanese lemon white wine sauce, parmesan risotto, green beans

jambalaya rock shrimp, chicken, andouille sausage, tasso ham, spicy vegetables, dirty rice

rigatoni bolognese rigatoni, braised veal, beef and pork, tomato sauce, mushrooms and cream

miso sake glazed salmon seared fresh atlantic salmon, sesame scallion rice cake, carrots, baby bock choy

rosemary and garlic grilled swordfish lemon caper butter, lobster risotto, grilled asparagus (add 6 pp)

scallop risotto parmesan risotto, green beans, tomato beurre blanc (add 3 pp)

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 3 pp)

8 oz center cut filet mignon herb butter brushed, mashed potatoes, green beans (add 8 pp)

petite black angus filet mignon* with two jumbo lump crab-stuffed shrimp (add 12 pp)

petite black angus filet mignon* with lemon broiled lobster tail market price

desserts – select 2

warm apple blueberry crumble brown sugar oat topping, vanilla ice cream

vanilla bean crème brûlée chilled vanilla custard, brittle caramelized sugar topping

three layer chocolate cake rich devil's food cake, chocolate frosting, sweet black cherry compote, warm chocolate ganache

* Gluten free menu options can be made available upon request

Prices do not include gratuity, 4% administrative fee, 7% state and local tax, and \$2pp room fee