

boardroom dinner

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

See bottled wine list for available passed red and white wine selections



appetizers (select 2, 4 course only)

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

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

assorted grilled pizzas spicy pepperoni and sausage, fig and prosciutto, margarita, bacon cheeseburger

crabmeat stuffed mushrooms jumbo lumpmeat crab filled crimini mushrooms (add 1 pp)

sweet and sour bacon wrapped scallops pineapple and ginger chutney (add 1 pp)

oysters rockefeller spinach and lemon hollandaise sauce (add 2pp)

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

wedge salad sliced tomatoes, red onions, fried onion strings, blue cheese crumbles, blue cheese dressing (add 2 pp)

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 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

veggie bowl brown rice, spinach, bell peppers, zucchini, bean sprouts, spicy sesame dressing
(gluten free, vegan and vegetarian)

eggplant neopolitan herb breaded eggplant, spinach, red peppers, portabello mushrooms, provolone, marinara
(vegetarian)

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 bok choy

rosemary and garlic grilled swordfish

medallions lobster risotto, grilled asparagus, lemon caper butter (add 6 pp)

rosemary shrimp skewers spaghetti squash, diced tomatoes, asparagus, lemon beurre blanc (add 3 pp)

lobster macaroni and cheese maine lobster, elbow macaroni, three cheese sauce, buttery panko bread crumb topping (add 5 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)

desserts – select 2

key lime pie graham cracker crust, toasted meringue

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, black cherry compote

carrot cake cream cheese frosting, white chocolate carrot

** 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