

Boardroom Dinner

For groups of up to 30: 3 course dinner \$54 per person, 4 course \$63 per person



Appetizers (select 2, 4 course only)

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

jumbo shrimp cocktail horseradish & cocktail sauce

sweet and sour bacon wrapped scallops
pineapple and ginger chutney (add 2pp)

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 steak & cheese egg rolls philly cheese sauce

Salads – select 2

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

seasonal mixed greens chef's selection of seasonal ingredients and greens

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

wedge sliced tomatoes, bacon, fried onion strings, blue cheese crumbles, blue cheese dressing

Specialties – select 3

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

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

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

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

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

veal saltimbocca prosciutto, mozzarella, mashed potatoes, grilled asparagus, mushroom herb demi glaze (add 2pp)

rosemary shrimp skewers parmesan risotto, green beans, lemon buerre 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

rosemary and garlic grilled swordfish parmesan risotto, grilled asparagus, lemon caper butter (add mkt pp) (*gluten free*)

steak tips grilled balsamic onions, mashed potatoes, green beans, bourbon glaze

zinfandel braised short rib sautéed garlic spinach, parmesan risotto, red wine demi glaze (add 2pp)

new york sirloin herb butter brushed, mashed potatoes, green beans (add 8pp) (*gluten free*)

Desserts – select 2

tiramisu lady fingers dipped in espresso, mascarpone, cocoa powder

our in-house pastry chef's seasonal creation

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

3 layer chocolate cake rich devil's food cake, chocolate frosting, warm chocolate ganache

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

* *Gluten free menu options can be made available upon request*