

## amber room seated dinner

for groups of 32 or more: \$55 per guest  
(*guaranteed counts are required 7 days in advance*)



### salads – select 1

**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 2

**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 bok 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 1

**caramel apple spiced cake**  
caramel baked center, spiced apple slices, caramel sauce, 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

**key lime pie** graham cracker crust, toasted meringue

*\*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