

## boardroom dinner

For groups of up to 40: 3 course dinner \$54 per person, 4 course \$63 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

**coconut shrimp** honey citrus dipping sauce

**thai chicken skewers** chili spiced chicken, thai peanut sauce

**sweet and sour bacon wrapped scallops** pineapple and ginger chutney (add 3pp)

**crabmeat stuffed mushrooms** jumbo lump meat crab filled cremini mushrooms (add 3pp)

### salads – select 2

**caesar salad** crisp romaine, sourdough croutons, shaved pecorino, lemon garlic dressing

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

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

**wedge salad** sliced tomatoes, red onions, fried onion strings, blue cheese crumbles, blue cheese dressing

### 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** quinoa, 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) (*gluten free*)

**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) (*gluten free*)

**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

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

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

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

Prices do not include gratuity, 5% administrative fee, 7% state and local tax, and \$2pp room fee