



PRIVATE DINING DINNER MENU 3

All entrées are served with fresh bread, butter, and coffee service.
We provide linen tablecloths and linen napkins service.

HORS D'OEUVRES

Hors d'oeuvres served either buffet or family style—Choice of Two

Chicken Skewers Vesuvio	Antipasto Platter
Bacon Wrapped Scallops	Skewered Beef with Whole Grain Mustard Sauce
Brushetta with Tomato and Basil	Mini Crab Cake
Coconut Shrimp with Orange Sauce	Crab Stuffed Mushrooms

SOUR OR SALAD—Choice of One

Minestrone	Calamari Salad
Cream of Broccoli	Caesar Salad
Seafood Bisque	Mixed Greens & Pear with Raspberry Vinaigrette
Roasted Tomato with Goat Cheese	Insalata Caprese

SIDES—Choice of Two

<i>Vegetable:</i>	<i>Starch:</i>
Grilled Asparagus	Mushroom Risotto
Grilled Zucchini & Yellow Squash	Penne with Tomato Cream Sauce
Broccoli with Cherry Tomatoes	Cavatappi al Panna
Sautéed Green Beans	Roasted Garlic Mashed Potatoes

MAIN COURSE—Choice of Two

Grilled 8 oz. Filet of Beef Tenderloin <i>with roasted garlic au jus</i>	Pine Nut Encrusted Tilapia <i>with sundried tomato sauce</i>
Grilled 10 oz. NY Strip <i>with sundried tomato and gorgonzola sauce</i>	Stuffed Chicken Breast <i>with spinach & goat cheese</i>
Lamb Chops <i>with mustard red wine sauce</i>	Stuffed Pork Chop <i>with roasted apples and pecans with brandy cream sauce</i>
Grilled Jumbo Prawns & Scallops <i>with tarragon butter</i>	Veal Saltimboca <i>tenderized with prosciutto and fresh sage</i>

DESSERT—Choice of One

Flourless Chocolate Cake • Tiramisu • Zuccotto • Triple Chocolate Mousse Cake • Crème Brûlée • Cheesecake

\$55.00 per person plus tax and gratuity

There will be a min. 10% surcharge per person for any variations to the above menu.