

# Private Party Menu

(For parties of 25 – 50 guests)

## Package Price Includes the Following Tray Passed Appetizers:

Mediterranean Hummus, Red & Yellow Tomato Bruschetta,  
Kobe Beef Skewers and Mini Ahi Tuna Towers  
(based on two pieces each per person)

**\*\*You can choose up to three items from the selections below**

### Certified Angus Beef Filet Mignon

Served with white cheddar mashed potatoes, crispy leeks and a Pinot Noir sauce

**\$63.00**

### Free Range Chicken Galliano

Stuffed with gruyere cheese, ham and walnuts... Finished with a Galliano sauce

**\$50.00**

### Line Caught Salmon

Served with dill crème fraiche spaetzle, applewood smoked bacon, sautéed mushrooms & a lemon beurre fondue

**\$57.00**

### Vegetarian Potato Lasagna

Potato sheets layered with chef's fresh seasonal vegetables, herbs, lemon ricotta cheese and a tomato fennel sauce

**\$45.00**

### New York Strip

Served with three cheese macaroni, pancetta swiss chard and port wine reduction

**\$63.00**

### Prime Rib of Beef

Herb roasted and served with white cheddar mashed potatoes and fresh horseradish

**\$57.00**

### Chilean Sea Bass

Thyme crusted and pan roasted served with beluga lentils & a saffron butter sauce

**\$60.00**

### Prime Beef Tenderloin Pasta

Cavatapi pasta with smoked heirloom tomatoes, roasted garlic, shaved grana padano cheese and a creamy porcini sauce

**\$51.00**

### Surf & Turf Entrée

Filet Mignon with a Pinot Noir demi accompanied by chef's fresh catch served With white cheddar mashed potatoes and seasonal vegetables

**\*Market Price**

**\*\*All Entrees served with our classic Caesar salad and fresh baked artisan bread\*\***

### All Entrees Come With Choice of One of the Following Desserts:

*New York Style Cheesecake, Chocolate Flourless Cake or Lemon Tart with Meringue*

**ABOVE PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7.75% SALES TAX**