

## DINNER

### CHICKEN LIMONE \$18.95

Roasted Frenched chicken breast with lemon caper white wine sauce with artichoke hearts and tomatoes, served over a confetti orzo, baby peeled french green tipped carrots, artisan rolls with butter, Caesar salad, dessert, and infused water.

### CHEF CARVED BEEF TENDERLOIN \$42.95

Cooked to medium rare with red wine jus, creamy horseradish, roasted garlic mashed potatoes, asparagus, artisan rolls with butter, Mizzuna salad, dessert, and infused water.

### STUFFED CHICKEN \$18.95

Roasted frenched chicken breasts stuffed with Italian cheeses and spinach, topped with a creamy garlic sauce. Served with roasted potatoes, chef's choice seasonal vegetables, artisan rolls with butter, green salad, dessert, and infused water.

### BONELESS SHORT RIB \$24.95

Slowly braised in a red wine sauce, served with a mascarpone polenta, chef's choice seasonal vegetables, artisan rolls with butter, heirloom salad, dessert, and infused water.

### KAHLUA PORK \$15.95

Tender, shredded Kahlua pork with a seasonal sliced fruit tray, fried rice, chef's choice seasonal vegetables. hawaiian sweet rolls with butter, macaroni salad, dessert, and infused water.

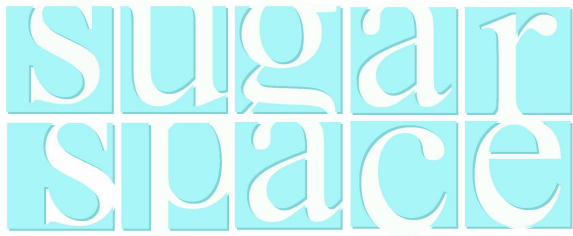
### CHEF CARVED APPLEWOOD SMOKED HAM \$17.95

With potatoes dauphinoise, our housemade rustic style applesauce, chef's choice seasonal vegetables, served with artisan rolls with butter, heirloom salad, dessert, and infused water.

### PONZU SESAME GLAZED CHICKEN \$18.95

Frenched chicken breasts brushed with a sweet and savory ponzu sauce with toasted sesame seeds. Served with a thai basil jasmine rice, braised baby bok choy, an Asian spring salad, dessert and infused water.

(Minimum 50 Guests | Prices and Availability Subject to Change with Little Notice)



## DINNER

### HERBED PORK LOIN NORMANDE \$19.95

A delicious pork loin sliced and served with a creamy caramel apple balsamic sauce, roasted fingerling potatoes, chef's choice seasonal vegetables, artisan rolls with butter, lemon asparagus salad, dessert, and infused water.

### FOREST CHICKEN \$24.95

Seared frenched chicken breast served on wild rice pilaf with a wild mushroom white wine sauce served with baby peeled French green tipped carrots, artisan rolls with butter, rainbow farro salad, dessert, and infused water.

### TENDER ROASTED TURKEY \$16.95

Local slow-cooked turkey breast with mashed potatoes, gravy, stuffing, cranberry sauce, and chef's choice vegetables. Served with artisan rolls with butter, dessert, and infused water.

### MOROCCAN CHICKEN \$18.95

Frenched chicken breast in a preserved lemon apricot sauce with almond Israeli couscous. Served with a salad of greens with tomatoes, cucumbers and housemade labneh cheese in a green harissa vinaigrette, butter chapati, dessert, and infused water.

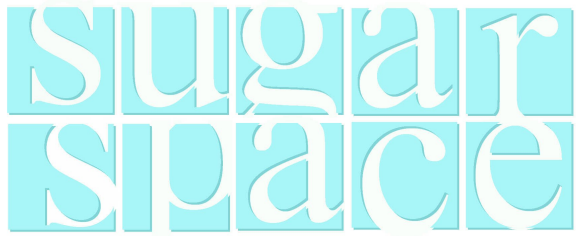
### SALMON LIMONE \$29.95

Roasted salmon filet with lemon caper white wine sauce. Accompanied by an herbed couscous and chef's choice seasonal vegetables. Served with lemon asparagus salad, artisan rolls with butter, dessert, and infused water.

### LONG BONE KUROBUTA PORK \$54.95

A gorgeous rack of American Kurobuta pork carved into individual chops with an apple cider demi-glace. Served with a mascarpone polenta, chef's choice vegetables, seasonal salad, artisan rolls with butter, dessert, and infused water.

(Minimum 50 Guests | Prices Subject to Staffing, Sales Tax, and 21% Service Charges)



## DINNER

### **POLLO EN CREMA CON MIGAS \$19.95**

Sautéed frenched chicken breasts served in a rich cream sauce with nopales and poblano pepper strips. Served with cilantro lime rice, black beans and corn succotash, folded flour tortillas, tossed green salad with chipotle buttermilk dressing, dessert, and infused water.

### **ROASTED HALIBUT \$54.95**

Porcini-dusted halibut with a traditional tarragon bearnaise, served over wild mushroom orzo with asparagus. Served with Mizuna salad, artisan rolls with butter, dessert and infused water.

### **CHICKEN VERA CRUZ \$17.95**

Roasted frenched chicken breasts topped with a salsa of tomatoes, roasted red peppers, cilantro, green olives, and capers. Served with saffron wild rice pilaf, chef's choice seasonal vegetables, artisan rolls with butter, dessert, and infused water.

### **DINNER IN THE ORIENT \$34.95**

Asian seasoned beef tenderloin with a black bean butter sauce and Ponzu sesame glazed salmon. Served with braised baby bok choy, fragrant jasmine rice, an Asian spring salad with a sesame vinaigrette, dessert, and infused water.

### **CARVED NEW YORK ROAST \$29.95**

Beautifully roasted New York roast served au just with mashed potatoes and chef's choice seasonal vegetables. Served with a tossed green salad, artisan rolls with butter, dessert, and infused water.

### **TUSCAN CHICKEN \$18.95**

Herbed frenched chicken breasts with an olive, caper, grape tomato, and artichoke heart confit, with roasted Tuscan-style red potatoes, and chef's choice seasonal vegetables, Caesar salad, artisan rolls with butter, dessert, and infused water.

(Minimum 50 Guests | Prices and Availability Subject to Change with Little Notice)



## DINNER

### THE GREAT GATSBY \$39.95

Throw a party to rival that of one of the most fabulous soirees in classic English literature. Start with what guests will remember the most: the food.

#### ENTRÉES

Chef carved prime rib with creamy horseradish  
Applewood smoked ham

#### GOURMET POTATO BAR

Gourmet mashed potato bar featuring sautéed mushrooms, cheese, bacon, green onions, sour cream, and rich brown gravy.

#### SIDES

Creamed corn brûlée  
Asparagus  
Seasonal salad  
Artisan rolls with butter

#### DESSERT

Give your guests a treat and a show! Freshly made crepes, topped with warm cherries jubilee or bananas foster, flambayed by our chef on site.

#### BEVERAGES

Infused water.

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