

PRIX FIXE OPTION TWO

\$115 + tax + 18% gratuity + 5% administration fee per person

DIPS

Hummus with warm Pita
Cucumber Dill Yogurt with Pita
Homemade Guacamole with Tortilla

APPETIZER SAMPLER PLATE

Choose 4

Garlic- Ginger Shrimp with Cilantro-Lime Dipping Sauce
Cranberry Jalapeno Meatballs with Tomato and Parmesan
Spicy Beef Sausage Lollipops wrapped in Roasted Red Pepper
Zucchini Pancakes with Cucumber-Dill Yogurt Sauce
Mini Grilled Chicken Skewers with Onions, Peppers, Zucchini, Yogurt-Harissa
Tuna and Sesame Tartare Canape
Oysters with Homemade Horseradish Sauce
Pan Fried Cigars with Prosciutto, Sun-dried Tomato and Basil Filling
Ricotta Crostone, Hot Honey, Fig, Hazelnut Crumbles

CHOICE OF ENTREES

Choose 4

Brooke Salad
Grilled Shrimp, Quinoa, Chickpea, Baby Kale, Cucumber, Red Onion, Pistachio,
Lemon-Mint Vinaigrette

Free Range Chicken Breast
Mashed Potatoes, Roasted Asparagus, Orange Reduction Sauce

NY Strip Steak
Herb Roasted Potato Wedges, Green Salad, Chimichurri Sauce

Adobo Braised Short Ribs
Mashed Potatoes, Carrots, Red Cabbage, Pickled Red Onion Slaw

Wild Alaskan Salmon or Fish of the Day

With Smashed Rainbow Potatoes, Sauteed Spinach, Evoo

House Made Tarragon Lobster Ravioli
Saffron & Lemon Zest, Parmesan

GF Chickpea Rigatoni with Beef Ragu
Parmesan Cheese and Truffle Oil
(can be made vegetarian)

House Made Pasta of the Day
(vegetarian)

CHOICE OF DESSERT

Homemade Bread Pudding
Oatmeal Chocolate Chip Cookie Dough Skillet with Vanilla Ice Cream
and Chocolate Sauce

Molten Chocolate Cake with Homemade Raspberry Sauce and Vanilla Ice Cream

Drinks can be served on consumption or we have an open bar package that
includes pre selected wine, beer and soft drinks for an additional \$50pp++ for 2.5
Hours

FULL OPEN BAR add on

Additional \$30pp++ for 2.5 hours
includes Rose, Prosecco, Titos Vodka, Jack Daniels, Corozon Tequila, Tanquery Gin,
Rum, Cordials. *no shots served during events