

## PRIVATE DINING MENU

### PASSED HORS D'OEUVRES

TOMATO & MOZZARELLA WITH BASIL ON BRUSCHETTA  
MARINATED PORTOBELLO WITH RED PEPPER ON TOAST  
BEER BATTERED PORTOBELLO FRIES WITH PONZU DIPPING SAUCE  
ASSORTED VEGETABLE QUICHES  
VEGETABLE WONTONS WITH SOY GINGER SAUCE  
PORTOBELLO,, ONION & PEPPERS KABOB  
TUNA TARTARE WITH PICKLED GINGER IN A SAVORY CORNET  
SHRIMP & LOBSTER SALAD ON CRISPY GAUFRETTE  
MINI CRAB CAKES WITH JALAPENO MAYONNAISE  
SOY SAUTÉED SHRIMP IN WONTON CUP  
SHRIMP & VEGETABLE KABOB IN SWEET SOY SAUCE  
FRIED OYSTERS WITH CHIPOTLE AIOLI  
SMOKED CHICKEN QUESADILLA WITH SOUR CREAM & PICO DE GALLO  
CHICKEN SATAY WITH THAI PEANUT DIPPING SAUCE  
CRISP CHICKEN TENDERS WITH HONEY MUSTARD  
CHICKEN & VEGETABLE KABOB IN SESAME SAUCE  
SHRIMP OR PORK SHUMAI WITH ASIAN DIPPING SAUCE  
PIGS IN A BLANKET WITH DIJON MUSTARD  
FILET OF BEEF ON TOAST WITH HORSERADISH MAYONNAISE  
BEEF EMPANADAS WITH GREEN SALSA  
BEEF & VEGETABLE KABOB  
GRILLED BABY LAMB CHOPS WITH MINT SAUCE ((\$20 SUPPLEMENT))

### APPETIZER & SALADS

SOUP OF THE DAY  
MIXED GREEN SALAD WITH SHALLOT VINAIGRETTE  
CLASSIC CAESAR SALAD  
TRE COLORE SALAD WITH WALNUT OIL VINAIGRETTE  
GOAT CHEESE SALAD WITH BALSAMIC VINAIGRETTE  
CHOPPED CHINESE SALAD IN SESAME DRESSING  
SEAFOOD CEVICHE WITH VINAIGRETTE  
ICEBERG WEDGE WITH BACON BITS,, FRIED ONIONS & ROQUEFORT DRESSING  
FRESH TOMATOES & MOZZARELLA WITH PESTO & BALSAMIC GLAZE  
GRILLED PORTOBELLO MUSHROOM WITH GOAT CHEESE  
BAKED CLAMS CASINO  
MELON & PROSCIUTTO DI PARMA  
CRAB CAKE WITH MUSTARD REMOULADE ((\$5 SUPPLEMENT))  
LEMON PEPPER SHRIMP ((\$10 SUPPLEMENT))  
JUMBO SHRIMP COCKTAIL ((\$10 SUPPLEMENT))  
CRABMEAT COCKTAIL ((\$10 SUPPLEMENT))

1 ¼ LB.. LOBSTER COCKTAIL (*(\$10 SUPPLEMENT)*)

## **PASTAS**

SHITAKE MUSHROOM RISOTTO & ROASTED TOMATO SAUCE  
PENNE WITH FRESH TOMATO SAUCE  
FARFELLE WITH CHICKEN IN A LEMON CREAM SAUCE  
PASTA SHELLS WITH TOMATOES,, ARUGULA & SHAVED PARMIGIANO REGGIANO  
CHEESE TORTELLINI WITH TOMATOES IN A RED LOBSTER SAUCE  
LINGUINI WITH CLAM SAUCE  
RIGATONI WITH HOT & SWEET ITALIAN SAUSAGE,, GARLIC & EVO  
PENNE WITH BOLOGNESE

## **ENTRÉE**

SHRIMP SCAMPI ON A BED OF RICE  
SAUTÉED SCALLOPS WITH SHITAKE MUSHROOMS IN A LEMON CAPER SAUCE  
ATLANTIC SALMON WITH MUSTARD BEURRE BLANC & HAY STACK POTATOES  
SESAME CRUSTED TUNA WITH CREAMY MISO,, WASABI & GINGER SEAWEED  
FILET OF SOLE WITH LEMON & CAPERS  
TAMARI GLAZED CHILEAN SEA BASS WITH BOK CHOY & ASPARAGUS  
GRILLED CHICKEN WITH ASPARAGUS & ROASTED TOMATOES IN A LEMON BROTH  
CHICKEN FRANCAISE  
CHICKEN MARSALA  
PARMESAN CHICKEN  
MEDALLIONS OF FILET MIGNON BORDELAISE  
FILET MIGNON  
28--DAY DRY--AGED SIRLOIN STEAK  
GRILLED PORK CHOP WITH PINEAPPLE & MANGO CHUTNEY  
BROILED VEAL CHOP  
BONE--IN FILET AU POIVRE (*(\$5 SUPPLEMENT)*)  
28--DAY DRY--AGED BONE--IN RIB EYE (*(\$10 SUPPLEMENT)*)  
LAMB CHOPS (*(\$10 SUPPLEMENT)*)  
SURF & TURF (*(\$15 SUPPLEMENT)*)  
STEAK OSCAR (*(AVAILABLE FOR PARTIES UNDER 30 – \$15 SUPPLEMENT)*)  
TWIN 8OZ.. BROILED LOBSTER TAILS WITH GARLIC BUTTER (*(SUPPLEMENT BASED ON MARKET PRICE)*)

## **SIDE DISHES**

HASH BROWNS  
FRENCH FRIES  
MASHED POTATOES  
BAKED MACARONI & CHEESE  
ROASTED POTATOES WITH ROSEMARY & GARLIC

FRIED ONION RINGS & ZUCCHINI  
SAUTÉED GREEN BEANS WITH SHALLOTS  
SPINACH – *CREAMED,, SAUTÉED OR STEAMED*  
BROCCOLI WITH PINE NUTS & GOLDEN RAISINS  
SAUTÉED OR GRILLED SEASONAL FRESH VEGETABLES  
SAUTÉED MUSHROOMS  
BROCCOLI RABE  
ASPARAGUS

**DESSERT\*\***

A CHEF'S ASSORTMENT OF DESSERTS

~OR~

APPLE BROWN BETTY

VENTI CREPE CAKE

NEW YORK CHEESECAKE

PECAN & CARAMEL FUDGE CAKE

TIRAMISU

CHOCOLATE MOUSSE CAKE

CARROT CAKE

TARTUFO

KEY LIME PIE

FRESH ASSORTED BERRIES

\*\*ADDITIONAL SPECIALTY CAKES ARE AVAILABLE UPON REQUEST.. SPECIALTY CAKE  
ORDERS MUST BE

PLACED ATLEAST 14 DAYS PRIOR TO EVENT..

## **PRIVATE DINING BUFFET MENU**

### **SALADS**

MIXED GREEN SALAD WITH SHALLOT VINAIGRETTE  
CLASSIC CAESAR SALAD  
TRE COLORE SALAD WITH BALSAMIC VINAIGRETTE  
HEARTS OF LETTUCE,, TOMATO & BACON BITS  
BEEFSTEAK TOMATO & ONION

### **PASTAS**

SHITAKE MUSHROOM RISOTTO & ROASTED TOMATO SAUCE  
PENNE WITH FRESH TOMATO SAUCE  
FARFELLE WITH GARLIC RICOTTA SALATA CHEESE  
PASTA SHELLS WITH TOMATOES,, ARUGULA & SHAVED PARMESAN REGGIANO  
TORTELLINI CHEESE WITH TOMATOES IN A RED LOBSTER SAUCE  
MACARONI & CHEESE WITH LOBSTER  
RIGATONI WITH HOT & SWEET ITALIAN SAUSAGE,, GARLIC & EVO  
PENNE WITH BOLOGNESE

### **BUFFET ENTRÉES**

CRAB CAKES WITH MUSTARD REMOULADE  
BAKED CLAMS ((CHOICE OF CASINO OR OREGANATA))  
ATLANTIC SALMON WITH MUSTARD BEURRE BLANC  
FILET OF SOLE ((*CHOICE OF FRANCAISE,, LEMON & CAPER SAUCE,, OR PUTTANESCA*))  
CHICKEN ((*CHOICE OF MARSALA,, MILANESE,, FRANCAISE,, PARMESAN,, OR  
IN A LEMON BROTH WITH ASPARAGUS AND ROASTED TOMATOES*))  
ROAST PORK LOIN WITH SWEET POTATOES & BANANAS OR HOMEMADE APPLE SAUCE  
GRILLED PORK CHOP WITH PINEAPPLE & MANGO CHUTNEY  
FILET MIGNON MEDALLIONS ((CHOICE OF BORDELAISE OR AU POIVRE))  
SLICED SIRLOIN ((CHOICE OF CAJUN OR A LA STONE))

### **SIDE DISHES**

FRENCH FRIES  
MASHED POTATOES  
ROASTED POTATO WITH ROSEMARY & GARLIC  
ONION RINGS & FRIED ZUCCHINI  
SAUTÉED GREEN BEANS WITH SHALLOTS  
SPINACH – *CREAMED,, SAUTÉED OR STEAMED*  
BROCCOLI WITH PINE NUTS & GOLDEN RAISINS

SAUTÉED OR GRILLED SEASONAL FRESH VEGETABLES  
SAUTÉED MUSHROOMS  
ASPARAGUS (*\$5 SUPPLEMENT*)