



Intimate Dinner

Option One

\$150 per couple

Choice of Soup or Salad (Selections listed below)

Appetizer (Selections listed below)

Entree (Selections listed below)

Dessert (Selections listed below)

Option Two

\$225 per couple

Choice of Soup or Salad (Selections listed below)

Appetizer (Selections listed below)

Entree (Selections listed below)

Dessert (Selections listed below)

Option Three

\$275 per couple

Amuse Bouche (Chef's Selection)

Salad (Selections listed below)

Appetizer (Selections listed below)

Entree (Selections listed below)

Dessert (Selections listed below)

- ❖ There is a 20 % surcharge when two different entrees are selected
- ❖ Please mix & match the salad, appetizer and/ or dessert to fit your tastes
- ❖ Designer China, silverware, stemware, linen tablecloth, custom decor and fresh flowers are included.
- ❖ Specialty Drink or Beverage included. Select Wines & Champagnes at additional costs.

Gratuuity is not required but is always welcomed!

Option One Selections:

Soup

Tomato Bisque | Roasted Cauliflower & Leek | Bacon Potato

Salad

Spinach Salad with Strawberries, Feta & Strawberry Vinaigrette
Grilled Caesar Salad with Parmesan Croutons

Appetizer

Mussels served in a garlic & white wine broth
Slow Roasted Tomato Bruschetta

Entree

Chicken breast stuffed with boursin cheese and fresh spinach, topped with a garlic herb sauce. Served with linguini alfredo and seasonal vegetable medley

Chicken breast sautéed with white wine, lemon, garlic, shallots, sun dried tomatoes and finished with a rich creamy butter served with angel hair pasta and crisp tender broccolini

Dessert

Miniature Cheesecake Trio
Strawberry Glaze, Salted Caramel, Vanilla Bean
Warm Chocolate Brownie with Vanilla Ice Cream

Option Two Selections:

Soup

Lobster Bisque | Clam Chowder | French Onion

Salad

Spinach Salad with candied pecans, tomatoes, grilled apples, honey goat cheese dressing
Romaine Salad with applewood smoked bacon, cucumber, tomato, haricot verts, avocado, scallions, herb parmesan dressing

Appetizer

Pan Seared Scallops in a Cilantro Butter Sauce
Arugula, Pancetta and Goat Cheese Flatbread

Entree

Grilled jumbo sea scallops served with warmed Brussels sprout slaw with bacon and cream

N.Y. Strip Steak in a pool of bourbon whiskey sauce served with black truffle masked Yukon gold potatoes and asparagus with hollandaise sauce

Dessert

Molten Fudge Cake served with vanilla ice cream
Peach Cobbler served with whipped vanilla bean cream

Option Three Selections:

Salad

Endive Salad with radicchio, glazed pecans, blue cheese & vinaigrette
Farro Salad with cucumbers, tomatoes, beets, red onion, feta cheese, tzatziki & vinaigrette

Appetizer

Seared Crab Cakes with Spicy Thai Aioli
Calamari served gremolata, sriracha aioli and sweet spicy tamarind sauce

Entree

Filet steak coated with duxelle with green peppercorn sauce. Served with roasted fingerling potatoes with fresh herbs and garlic and warm wilted winter greens.

Chicken Carbonara with spaghetti with smoked bacon, green peas, & a garlic parmesan cream sauce

6 oz Filet Mignon & 8 oz Lobster Tail served with whipped horseradish mashed potatoes and roasted asparagus

Dessert

Crème Brûlée
Tiramisu