

DINNER MENUS



Plated Five

\$100 per person (no alcohol included)

or

\$125 per person (includes 2 craft beer or premier wine options per person)

starters for the table

antipasto & cheese plate

pan roasted miniature lump crab cakes

salads

specialty seasonal salad

classic caesar salad

entrées

parmesan crusted natural chicken breast

roasted garlic mashed potatoes, sautéed fresh vegetable, dijon-herb jus

seared jumbo sea scallops

sautéed fresh vegetables, saffron risotto cake, orange-honey beurre blanc

house made vegetarian ravioli

seasonal set

grilled beef filet mignon

truffle roasted potatoes, sautéed fresh vegetables, port demi-glace

dessert

crème brulée & flourless chocolate torte

chocolate ganache

warm cherries jubilee & almond pound cake

whipped cream

(menu pricing does not include tax or service charges)