



PRESTIGE MENU

◆◆◆
\$88 PER PERSON

• APPETIZER •

(CHOICE OF ONE)

SEAFOOD SALAD

A CHILLED MEDLEY OF SHRIMP, SCALLOPS, MUSSELS, CLAMS, OCTOPUS, AND CRAB TOSSED WITH SEASONAL VEGETABLES AND HERBS, FINISHED WITH A LIGHT CUCUMBER-LIME-HERB VINAIGRETTE.

LARGE BAKED MEATBALL IN A NEAPOLITAN RAGU

HOUSE-MADE JUMBO MEATBALL BRAISED IN A RICH NEAPOLITAN RAGÙ OF SAN MARZANO TOMATOES, FRESH HERBS, AND PARMESAN.

• SOUP •

(CHOICE OF ONE)

FRENCH ONION

CLASSIC FRENCH ONION SOUP WITH CARAMELIZED ONIONS IN A RICH BEEF BROTH, TOPPED WITH A TOASTED BAGUETTE AND MELTED GRUYÈRE.

LOBSTER BISQUE

SILKY LOBSTER BISQUE ENRICHED WITH CREAM, BRANDY, AND A TOUCH OF SHERRY, FINISHED WITH TENDER LOBSTER MEAT.

• ENTREE •

(CHOICE OF ONE)

COMES WITH BREAD & BUTTER

8OZ FILET WITH BORDELAISE SAUCE, POTATO STACK, BLEU

CHEESE ENCRUSTED ROASTED BRUSSEL SPROUTS

8OZ PRIME CENTER-CUT FILET MIGNON TOPPED WITH A RICH BORDELAISE SAUCE, SERVED ALONGSIDE A LAYERED POTATO STACK AND BLUE CHEESE-ENCRUSTED ROASTED BRUSSELS SPROUTS.

GROUPEL WITH MANGO SALSA & CILANTRO LIME RICE

PAN-SEARED FRESH GROUPEL TOPPED WITH VIBRANT MANGO SALSA, SERVED OVER CILANTRO-LIME RICE.

• DESSERTS •

(CHOICE OF ONE)

HOT HONEY PEACH CHEESECAKE

VELVET CHEESECAKE ON A GRAHAM CRACKER CRUST, TOPPED WITH CARAMELIZED PEACHES, FRESH BLUEBERRIES, AND DRIZZLED WITH HOT HONEY

CHOCOLATE HAZELNUT TOWER

DECADENT LAYERS OF CHOCOLATE MOUSSE AND HAZELNUT CREAM IN A CRISP PRALINE SHELL, FINISHED WITH A RICH CHOCOLATE GLAZE

only applicable for events with a minimum of 20 guests.

**The consumption of under cooked meats, poultry, eggs, or shellfish may increase your risk of food borne illness **