



Prix-Fixe Menu

COCKTAIL RECEPTION (SELECT 3 ITEMS)

Seasonal Hot and Cold Hors D'Oeuvres

Course 1

CHARCUTERIE PLATTERS

Assorted Cured Meats, Artisan Cheese, Olives, Baguette

Course 2

CAESAR SALAD

Romaine Hearts, Double Smoked Bacon,
Shaved Parmesan, Creamy Garlic Dressing

or

SEAFOOD CHOWDER

Shrimp, Clams, Scallops, Mussels, Herbed Cream
Broth, Potatoes, Vegetables & Smoked Bacon

Main Course

FILET MIGNON

Fingerling Potatoes, Seasonal Vegetables
Creamy Mushroom & Dijon Sauce

or

SEARED ATLANTIC SALMON WITH GARLIC TIGER SHRIMPS

Herb Mashed Potato, Seasonal Vegetables, Chive Beurre Blanc

or

DUCK CONFIT WITH GARLIC TIGER SHRIMPS

Herb Mashed Potato, Seasonal Vegetables, Orange Gastrique

or

WILD MUSHROOM RISSOTO (V)

Porcini, King Oyster and Cremini Mushrooms,
Seasonal Vegetables, Arborio Rice & Herbs, Parmesan Cheese

Dessert

LEMON TART

Fresh Berries

or

NEW YORK STYLE CHEESECAKE

Berry Compote

*Bon
Appétit*