

2018 Group Menus

Cuisine and prices subject to change

GROUP MENU #1

- 3 course sit-down dinner

Choice of APPETIZER

(Select any two items)

SOUP OF THE DAY

ICEBERG "WEDGE" | *Cherry tomatoes, prosciutto chip, chives & blue cheese dressing*

SEASONAL GREENS | *Honey & white balsamic vinaigrette*

MINT INFUSED MEAT BALLS in a basket

RED & YELLOW BEET CARPACCIO | *Crumbled feta, balsamic reduction & baby arugula*

Choice of MAIN COURSE

(Select any two items)

Bone-In CHICKEN BREAST

Bone-In Chicken breast topped with red peppers, jalapeño & sherry salsa, potatoes & asparagus

BRAISED SHORT RIB | *Mashed potatoes & natural juices*

Braised sous-vide BEEF CHEEKS | *Potato purée and caramelized carrots*

Indian LAMB CURRY | *Assorted spices, puréed onions, a touch of garlic, chili & ginger*

Served with basmati rice and raita sauce

RAINBOW TROUT with rosemary, lemon-caper sauce | *Sautéed spinach*

SEAFOOD CANNELLONI AU GRATIN | *Sauce rose*

PAPPARDELLE RAGÚ

Pulled short rib, mushrooms, brandy-cream sauce, topped with arugula, Grana Padano shaves & truffle oil

Vegan | Vegetarian

Mushroom Risotto | *Arborio rice, mushrooms, green peas and cashew cream*

Pasta with grilled vegetable tower

Additional Options*

| Offer guests the option of upgrading their meal |

BAVETTE & FRIES | *Chimichurri sauce*

SESAME-CRUSTED SALMON | *Bok choy, ginger, miso-mirin sauce*

Applicable +5\$ surcharge for guests choosing this option

Choice of DESSERT

Flourless Chocolate Soufflé | *Vanilla Ice cream*

Crème Brulée

BEVERAGE

Coffee | Tea

\$40

Applicable taxes & 15% gratuity on food and beverage not included

Pasta Course

- Penne pomodoro : 7\$ | guest
- Lobster Ravioli: 10\$ | guest

*Canapés available upon request