

# 2017 Group Menus

## GROUP MENU #1

- 3 course sit-down dinner

### Choice of APPETIZER

*(Select any two items)*

Cup of DAILY SOUP

SEASONAL GREENS | *Honey & white balsamic vinaigrette*

**BEGGAR'S PURSE** | *Goat Cheese & Sweet Onion Jam*

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

### Choice of MAIN COURSE

*(Select any two items)*

BRAISED SHORT RIB | *Mashed potatoes & natural juices*

CHICKEN SUPREME

*Smoked red peppers, jalapeño & sherry salsa, fingerling potatoes & asparagus*

SAFFRON RISOTTO WITH BUTTERNUT SQUASH AND BABY SPINACH

ORZO WITH CHICKEN & CHORIZO SAUSAGE

*Tomato sauce, sun-dried tomatoes, white wine, baby spinach and Gran Padano shavings*

### DESSERT

Pastry Chef's Daily Dessert

### BEVERAGE

Coffee | Tea

**\$35**

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

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### ADD-ON OPTIONS:

#### HOURLY OPEN BAR:

- 10\$ /per guest per additional hour
- 20\$ / per guest for the first hour

#### PASTA COURSE:

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

\*Canapés available upon request