

2018 Group Menus

Cuisine and prices subject to change

GROUP MENU #3

- 4 course sit-down dinner

Choice of APPETIZER

(Select any two items)

Cured SALMON GRAVLAX | *Dill mustard sauce and brown bread*

SALMON TARTARE | *Apple carpaccio, avocado & crostini*

Classic ANTI PASTO | *Cured meats and assorted pickled vegetables*

Spicy LOBSTER & SHORT RIB DUMPLINGS | *Porto-veal reduction infused with sesame oil & mirin*

SCALLOPS WITH MAPLE GLAZED BACON

FRIED CALAMARI | *Fried zucchini and home-made cocktail sauce*

Choice of SALAD

(Select any two items)

TOMATO WITH BLUE CHEESE | *Onions, oregano & EVOO*

BABY SPINACH & ARUGULA | *Cranberries, Goat cheese crumble & walnuts*

Aliki's GREEK VILLAGE

Choice of MAIN COURSE

(Select any two items)

FILET MIGNON 6oz | *Mashed potatoes, mushrooms & Porto-wine reduction*

OSSO BUCO | *saffron-scented risotto alla Milanese*

ROASTED ATLANTIC HALIBUT 8oz | *Gnochetti and wilted baby spinach*

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 |

Dry-aged RIB STEAK.....add 25

O & TERRE | 6oz Filet Mignon & Shrimps | 2 |add 20

Applicable surcharge for guests choosing this option

Choice of DESSERT

Flourless Chocolate Soufflé | Ice cream

Crème Brulée

BEVERAGE

Coffee | Tea

\$60

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

Pasta Course

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

*Canapés available upon request