



## ***BANQUET DINNER MENU***

### **First Course**

Please choose one of:

- Seasonal Mixed Green Salad
  - Soup of the Day
- Heart of Romaine Salad with Cesar Dressing, Croutons, Parmesan

### **Entrée**

Please choose a maximum of three of:

Fresh Dungeness Crab Meat Rosemary Risotto with Florida white Prawns, Asparagus, Tomatoes, Grana Parmesan Cheese and Truffle Oil

**\$42.00 ++per person**

Pan seared Alaskan Halibut with Sweet Corn, Roasted Red Bell Pepper, Caramelized Onions and Mashed Potatoes

**\$39.00 ++per person**

Grilled Chicken Breast with Black Beans, Asparagus and a spicy Vinaigrette

**\$37.00 ++per person**

Grilled Ahi Tuna Steak with Homemade Coleslaw, Yukon Gold Potatoes and a Olive-Tomato-Shallot vinaigrette

**\$39.00 ++per person**

Pan seared Day boat Scallops with Pearl Onions, Fingerling Potatoes, Smoked Bacon and Wild mushrooms

**\$42.00 ++per person**

Grilled New York steak (10 Oz) with Garlic-Parsley Shoestring French Fries, green Beans, Mushroom and Caramelized Onions

**\$42.00 ++per person**

Petit Fillet and Prawns Brochettes with Basmati Rice served with Chimichurri Sauce

**\$36.50 ++per person**



*Vegetarian Option that can be added to every Menu:*

Penne Primavera with Seasonal Vegetables, Cumin Tomato Sauce, Garlic, Basil and Grana  
Parmesan Cheese

**\$36.00 ++per person**

**Entrée Selections (please choose maximum of three)**

**Dessert**

Please choose one of:

- Crème Brulee with Candy Orange Peel and home made Cookies
- Banana Bread Pudding with Strawberry sauce and Crème Chantilly
- Sorbets Selection of Raspberry, Passion Fruit or Lemon and assorted seasonal Fruits

All prices of entrees include First Course and Dessert

Prices are not inclusive of Tax 8.5% and Gratuity 18%

Pricing and conditions noted on our Banquet menus are subject to change and shall be re-confirmed at the time of booking with our Catering and Banquet team