

## **Private Dining / Menu One**

### **Appetizer Choice of:**

Hand pick Mixed Green Lettuces Toasted olive oil/aged balsamic Vinaigrette

Daily Soup Ask Server for Details

Classic Caesar Salad Chopped Romaine Hearts, Crispy Garlic Croutons, homemade Creamy Caesar Dressing

### **Main Courses Choice of:**

Daily Seasonal Fish With a selection of seasonal vegetables

Yukon Gold Potato Gnocchi With creamy gorgonzola sauce

Oven Roasted Chicken Supreme Seasonal Vegetables, oven Roasted Potato

Veal Scallopini Marsala With Mixed Mushrooms

### **Dessert Platter**

\$ 55 per person excluding beverages, taxes and gratuity –

## **Private Dining / Menu Two**

### **Appetizer Choice of:**

Baby Arugula Salad Shaved Parmiggiana Cheese, Aged Balsamic- Dressing

Grilled Tender Calamari Lemon, Extra Virgin Olive Oil, on the bed of lettuce

### **Main Courses Choice of:**

Daily Seasonal Fish With a selection of seasonal vegetables

Yukon Gold Potato Gnocchi With creamy gorgonzola sauce

Oven Roasted Chicken Supreme Seasonal Vegetables, oven roasted potato

New York Steak 10 oz centre cut USDA choice

### **Dessert Platter**

\$65 per person excluding beverages, taxes and gratuity -

## **Private Dining / Menu Three**

Appetizer Combo plate Grilled Tender Calamari and Black Tiger Shrimp, Lemon, Extra Virgin Olive Oil, on the bed of lettuce

### **Main Course Choice of:**

Daily Seasonal Fish With a selection of seasonal vegetables

Yukon Gold Potato Gnocchi With creamy gorgonzola sauce

Oven Roasted Chicken Supreme Seasonal Vegetables, oven Roasted Potato

New York Steak 10 oz centre cut USDA choice

Roasted Australian Rack of Lamb Roast Potato and vegetables

### **Dessert Platter**

\$85 per person excluding beverages, taxes and gratuity -