

RECEPTION SELECTIONS



SEARED AHI-TUNA* (serves 25-30)

(Offered Only for Cocktail Events) WHOLE ROASTED TURKEY (serves 15-20) \$80 hand carved, served with a citrus marmalade sauce WHOLE ROASTED TENDERLOIN OF BEEF* (serves 15-20) \$240 served with horseradish cream & fresh baked rolls \$165 PREMIUM PORK TENDERLOIN (serves 15-20) served with mango salsa ARTISANAL CHEESE & FRUIT (serves 25-30) \$125 1/2 ARTISANAL CHEESE & FRUIT (serves 10-15) \$65 marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh & dried fruits, cajun spiced pecans & toast points MEDITERRANEAN ROASTED VEGETABLES & DIPS (serves 25-30) \$95 1/2 MEDITERRANEAN ROASTED VEGETABLES & DIPS (serves 10-15) \$45 medley of farm-fresh roasted vegetables & antipasto skewers a served with a trio of house made dips - red pepper hummus, chunky bleu cheese & creamy ranch SMOKED SALMON (serves 25-30) \$140 \$70 1/2 SMOKED SALMON (serves 10-15) smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion & herbed flatbread crisp

Salads		Signature Mini Desserts	
(Price per person)		(Price per person)	
STEAK HOUSE SALAD	\$4	APPLE CRUMB TART	\$4.50
CAESAR SALAD*	\$4	CHEESECAKE WITH BERRIES	\$4.50
Accompaniments		CHOCOLATE MOUSSE CHEESECAKE	\$4.50
(Price per person)		CHOCOLATE SIN CAKE	\$5.50
GARLIC MASHED POTATOES	\$3	BANANA CREAM PIE	\$4.50
CREAMED SPINACH	\$3	FRESH SEASONAL BERRIES (served with sweet cream)	\$5.50
ROASTED BRUSSELS SPROUTS	\$3		
CREMINI MUSHROOMS	\$3	KEY LIME PIE	\$4.50

sushi-grade tuna accompanied by spicy mustard sauce & our oriental salad & pickled ginger

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included.



\$115

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^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness.