

Family Style Dinner \$53

Three-Course Dinner including:
Two Appetizers, Two Entrées & Two Sides, One Dessert
+\$5pp for any additional non-premium items
+\$3pp for unlimited soft drinks, regular and decaf coffee, tea

Appetizers

(choose *two*)

1. Duck Tacos – *al pastor*; soft tortilla, pineapple, cilantro
2. BBQ Wings – *cilantro sour cream*
3. Crispy Shrimp – *spicy remoulade*
4. Fried Calamari – *lime & chili mayonnaise*
5. Caesar Salad – *romaine, endive, arugula, manchego, focaccia croutons*
6. Carrot Salad – *lime yogurt, almonds, baby watercress, citrus dressing*
7. Baby Kale & Broccoli Salad – *quinoa, pickled strawberries, pecans, ricotta salata*
8. Greek Salad – *gem lettuce, feta, olives, peppers, tomatoes*
9. Rigatoni – *cherry tomato pomodoro, parmesan*

Premium Appetizers \$9 Supplement

10. Hamachi Crudo – *avocado purée, pineapple, jalapeño, basil*
11. Steak Tartare – *hand-cut beef tenderloin, mustard, pickled onion, crostini*
12. Tuna Tartare – *za'atar cracker, cucumber, harissa aioli*
13. Peruvian Style Octopus Ceviche – *sweet corn, tomato, sweet potato, cilantro, Peruvian aju amarillo*

Entrée

(choose *two*)

1. Roasted Free-Range Chicken Breast – *rosemary jus*
2. North Atlantic Salmon – *lemon butter sauce*
3. Flounder a la Plancha – *tapenade, charred lemon, parsley*
4. Pan Seared Codfish – *eggplant caponata*
5. Braised Beef Short Ribs – *braised in fresh tomato & red wine*
6. Orchiette – *rock shrimp, zucchini, basil pesto*
7. Broccoli & Ricotta Panini – *rosemary focaccia*
8. Vegetable Grain Bowl – *quinoa, avocado, seasonal vegetables, sesame, almond, tofu dressing*

Premium Entrées \$9 Supplement

9. Grilled Prime NY Sliced Steak
10. Roast Prime Rib of Beef
11. Plancha Seared Scallops
12. Lobster Mac & Cheese – *new york cheddar & crunchy crust*

Sides

(choose *two*)

1. Mac & Cheese
2. French Fries
3. Maple Glazed Carrots
4. Whipped Potatoes
5. Sautéed Spinach – *garlic breadcrumbs*
6. Roasted Fingerling Potatoes – *garlic, caper, parsley*

Dessert

(choose *one*)

1. Flourless Chocolate Cake – *raspberry sorbet*
2. Homemade Cookies
3. Coconut Risotto Pudding – *caramelized pineapple, toasted coconut*
4. Celebration Cake (*your choice of cakes, filling, icing and inscription*)
5. Bring your own cake (*additional \$3 pp for slicing fee*)

Premium Desserts

6. Ice Cream Sandwich \$16 each
7. Fruit Platter \$25 each

\$53pp + tax & 16% gratuity + 5% Administration Fee

**All Package items are subject to seasonal changes*