

Private Party Menu

(For parties of 25 – 50 guests)

Package Price Includes the Following Appetizers:
Kobe Style Beef Skewers, Crab Stuffed Mushrooms,
Chicken Pot Stickers And Artisan Cheeses with Fresh Fruit

Entrées

You can choose up to Two items from the selections below

Filet Mignon & Baked Atlantic Salmon

Combination of a Petite filet accompanied with Fresh salmon topped with their appropriate sauces
\$61

Fresh Fish Selection

A market fresh selection served with appropriate sauce
\$45

USDA Prime New York Sirloin

Broiled and finished with a cabernet shallot compound butter
\$54

Free Range Chicken Jerez

Marinated in sweet sherry and jerez vinegar Mission figs with raisin sauce
\$42

Portobello Mushroom Ravioli

With sun dried tomatoes and fresh asparagus finished with a brandy infused shrimp bisque
\$43

Prime Rib of Beef

Herb roasted and served with au jus and creamy horseradish
\$48

Grilled Jumbo Prawns

Lemon grass, frisee, dried tomato, mozzarella & vegetables in meyer lemon, aged balsamic syrup
\$49

All Entrees will include:

*Orange Hill Salad with Citrus Vinaigrette Dressing,
Seasonal Vegetables, Mashed Potatoes and Freshly Baked Rolls
Coffee and Tea service with choice of one of the Following Desserts
New York Style Cheesecake or Chocolate Flourless Cake*

Above Prices are subject To 20% Service Charge and Sales Tax