

# 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

**\*\*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**

## **Free Range Chicken Jerez**

Marinated in sweet sherry and  
jerez vinegar Mission figs  
with rasin sauce

**\$42**

## **Fresh Fish Selection**

A market fresh selection served  
with appropriate sauce

**\$45**

## **Portobello Mushroom Ravioli**

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

**\$43**

## **USDA Prime New York Sirloin**

Broiled and finished with a cabernet  
shallot compound butter

**\$54**

## **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 served with:**

*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*