

PRIX FIXE

CHOICE OF ONE ITEM EACH | MINIMUM ORDER 20 PPL | TAXES NOT INCLUDED

BRONZE



APPETIZER

SOUP OF THE DAY

Freshly made soup served with dinner roll

FETA BRUSCHETTA

Drizzled with balsamic glaze and garlic aioli

GREEK SALAD

Crisp romaine lettuce topped with tomato, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing

ENTRÉE

PEPPERCORN STRIP STEAK

Grilled 10oz strip-loin steak topped peppercorn sauce, served with mashed potato and market vegetables

STUFFED ATLANTIC SALMON

Fresh Salmon stuffed with baby spinach, ricotta cheese and red onion, topped with lemon dill butter cream sauce, served with vegetable pilaf rice and steamed vegetables

ROCKEFELLER CHICKEN FETTUCCINE

Fettuccine with julienne chicken, cremini mushroom, grape tomato and red onion in a creamy Rockefeller sauce

DESSERT

CARROT CAKE

A moist spice cake with fresh carrot, pineapple and raisins, topped with flavored cream cheese icing, toasted coconut and chocolate décor

DECADENT BROWNIE

Delicious chocolate decadent brownie topped with chocolate ganache and drizzled with handmade caramel

\$40

SILVER

PRIX FIXE

CHOICE OF ONE ITEM EACH | MINIMUM ORDER 20 PPL | TAXES NOT INCLUDED



APPETIZER

SOUP OF THE DAY

Freshly made soup served with dinner roll

SICILIAN EGGPLANT ROLLS

Thinly sliced eggplant fried and rolled with basil ricotta cheese served over warm marinara sauce

COCONUT SHRIMP

Served with sweet chili sauce

ENTRÉE

BLACKENED BEEF TENDERLOIN

Pan blackened 8oz beef tenderloin, Frangelico demi, crispy onions, mashed potato and market vegetables

CRUSTED ORANGE ROUGHY

Roasted Garlic peppers crusted orange roughy fish topped with Rockefeller sauce. Served with Jambalaya rice and market vegetables

MUSHROOM CHICKEN

Pan seared chicken breast with sautéed mushroom, creamy red wine demi, market vegetables and garlic mashed potato

SPICY SEAFOOD FETTUCCINE

Fettuccine with tiger shrimp, scallop, calamari, jalapenos and mushroom in a spicy rose sauce

DESSERT

CARROT CAKE

A moist spice cake with fresh carrot, pineapple and raisins, topped with flavored cream cheese icing, toasted coconut and chocolate décor

CHOCOLATE CARAMEL MOUSSE

Chocolate layer filled with Belgium chocolate mousse and caramel mousse, topped with chocolate ganache and real caramel

\$45

PRIX FIXE

CHOICE OF ONE ITEM EACH | MINIMUM ORDER 20 PPL | TAXES NOT INCLUDED

GOLD



APPETIZER

SOUP OF THE DAY

Freshly made soup served with dinner roll

FRIED DEVILLED EGGS

Panko fried egg, whipped avocado egg yolk, crispy bacon, green onion, smoked paprika and chipotle mayo

MINI BEET SALAD & COCONUT SHRIMP

Baby spinach with roasted beet root, avocado, grape tomato, pickled onion, walnuts, goat cheese and croutons drizzled with balsamic glaze

ENTRÉE

SIGNATURE PRIME RIB DINNER

Slowly oven roasted prime rib slice to your perfection with hot au jus, horseradish, market vegetables and mashed potato

BAKED HALIBUT

Panko rubbed halibut topped with avocado lime glaze, served with cilantro rice and grilled asparagus

BRIE CHICKEN

Chicken breast stuffed with brie cheese and asparagus topped with red wine demi-glaze. Served with market vegetables and frites

BAKED LOBSTER PENNE

Penne with lobster meat, portobello mushroom, cherry tomato and green peas in a tomato cream sauce baked with mozzarella cheese

DESSERT

CRÈME BRULÉE CHEESE CAKE

A sublime recipe of crème brulee cheese on a vanilla graham crust, topped with burnt sugar mirror glaze

TIRAMISU

A superb assembly of lady fingers cookies bathed in coffee and covered with mascarpone cream, dusted with cocoa powder and garnish with chocolate coffee bean

\$50