

SILVER

INTIMATE PRIVATE EVENT

APPETIZER

Choice of 3

CLASSIC CAESAR SALAD

romaine, parmesan, croutons

BLACK PEPPER BACON

thick cut, house-cured, spicy-sweet horseradish glaze

SHRIMP & LOBSTER WONTONS

pan-seared, hoisin glaze, miso-mustard

CRISPY CALAMARI

cherry peppers, san marzano tomato sauce

ENTRÉE

Choice of 3

SEASONAL SALMON

chef's seasonal preparation

ROASTED ORGANIC CHICKEN

chef's seasonal preparation

FILET MIGNON

center cut

FILET MIGNON WELLINGTON

puffed pastry, mushroom duxelles, brie fondue, bordelaise

SKIRT STEAK

miso marinade

SIDES

WHIPPED POTATO • CREAMED SPINACH

DESSERT

Choice of 1

NY STYLE CHEESECAKE • CRÈME BRÛLÉE



NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*