

BRONZE

INTIMATE PRIVATE EVENT

APPETIZER

Choice of 2

CLASSIC CAESAR SALAD

romaine, parmesan, croutons

APPLE PECAN SALAD

arugula, candied pecans, gorgonzola, balsamic vinaigrette

LOBSTER BISQUE

chive crème fraîche

SHRIMP & LOBSTER WONTONS

pan-seared, hoisin glaze, miso-mustard

ENTRÉE

Choice of 3

SEASONAL SALMON

chef's seasonal preparation

ROASTED ORGANIC CHICKEN

chef's seasonal preparation

LONG ISLAND FLOUNDER OREGANATA

herb breadcrumb, grilled lemon, sautéed spinach

FILET MIGNON WELLINGTON

puffed pastry, mushroom duxelles, brie fondue, bordelaise

STEAK FRITES

sliced filet, french fries, au poivre

SURF & TURF*

filet mignon, shrimp scampi, grilled asparagus

DESSERT

Choice of 1

JUNIOR'S FUDGE LAYER CAKE • 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.*