

GOLD

INTIMATE PRIVATE EVENT

APPETIZER

Choice of 3

SHRIMP COCKTAIL

cocktail sauce

SHRIMP & LOBSTER WONTONS

pan-seared, hoisin glaze, miso-mustard

CLASSIC CAESAR SALAD

romaine, parmesan, croutons

CRISPY CALAMARI

cherry peppers, san marzano tomato sauce

APPLE PECAN SALAD

arugula, candied pecans, gorgonzola, balsamic vinaigrette

BLACK PEPPER BACON

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

ENTRÉE

Choice of 3

SEASONAL SALMON

chef's seasonal preparation

FILET MIGNON

center cut

ROASTED ORGANIC CHICKEN

chef's seasonal preparation

FILET MIGNON WELLINGTON

puffed pastry, mushroom duxelles, brie fondue, bordelaise

MARKET FISH

BONELESS NY STRIP

USDA Prime, 35-day dry-aged

SIDES

WHIPPED POTATO • CREAMED SPINACH

DESSERT

Choice of 1

NY STYLE CHEESECAKE • CRÈME BRÛLÉE • JUNIOR'S FUDGE LAYER CAKE



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.*