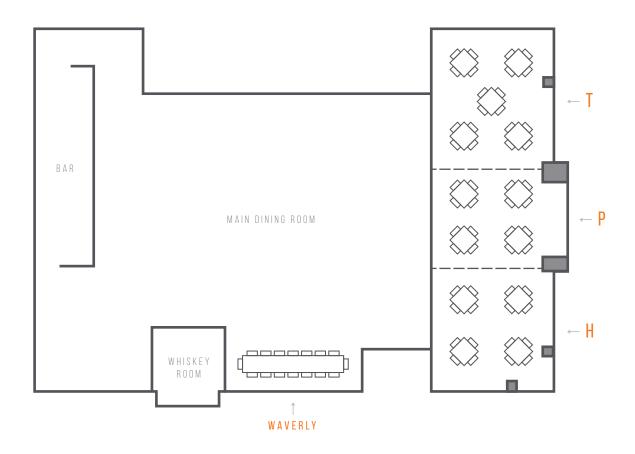


PRIVATE DINING MENUS





ROOMS

CAPACITIES

E DOUNDO
5 ROUNDS
32 seated / 50 standing / 24 presentation / 16 long
3 ROUNDS
18 seated / 20 standing / 15 presentation / 14 long
4 ROUNDS
24 seated / 40 standing / 20 presentation / 16 long
9 ROUNDS
56 seated / 90 standing / 44 presentation
8 ROUNDS
48 seated / 70 standing / 40 presentation
13 ROUNDS
80 seated / 120 standing / 64 presentation
LONG TABLE
16 seated / 27 standing



3 COURSE MENU

SALADS

{ choose one }

WEDGE

iceburg. red onion. bacon. bleu cheese. ranch.

TPH

local greens, shaved veggies, parmesan, balsamic.

CAESAR

multi-grain croutons. asiago. black pepper caesar dressing.

ENTREES

{ choose three for guests to select}

8 OZ FILET MIGNON
16 OZ PRIME NY STRIP
16 OZ PRIME RIBEYE
VERLASSO SALMON
CHEF'S CATCH
SCALLOPS
ROASTED CHICKEN
VEGETARIAN RISOTTO

ADDITIONS

LOBSTER TAIL (29PP) CRAB CAKES (22PP)

SIDES

{ choose two for the table }

LOCAL FARM VEGGIES

MUSHROOMS AND ONIONS

HARICOT VERTS

ASPARAGUS

MASHED YUKON GOLD POTATOES

FINGERLING POTATOES

LOBSTER MAC & CHEESE (8PP)

SEASONAL RISOTTO

BROCCOLINI

DESSERT

MOM'S CHEESECAKE
DOUBLE CHOCOLATE CAKE
CARROT CAKE

\$79 PER PERSON
COFFEE & SOFT DRINKS INCLUDED

price does not include sales tax or gratuity



4 COURSE MENU

APPETIZERS

{ choose three for the table }

SESAME TUNA / SHRIMP COCKTAIL / LEMON-GARLIC SHRIMP GRILLED BEEF MEDALLIONS / GRILLED SAUSAGE / PIMENTO CHEESE BEIGNETS

SALADS

{ choose one }

WEDGE

iceburg. red onion. bacon. bleu cheese, ranch.

TPH

local greens. shaved veggies. multi-grain croutons. asiago. parmesan. balsamic.

CAESAR

black pepper caesar dressing.

ENTREES

{ choose four for guests to select }

8 OZ FILET MIGNON 16 OZ PRIME NY STRIP 16 OZ PRIME RIBEYE VERLASSO SALMON CHEF'S CATCH SCALLOPS ROASTED CHICKEN VEGETARIAN RISOTTO

ADDITIONS

LOBSTER TAIL (29PP) CRAB CAKES (22PP)

SIDES

{ choose two for the table }

LOCAL FARM VEGGIES MUSHROOMS AND ONIONS HARICOT VERTS ASPARAGUS MASHED YUKON GOLD POTATOES FINGERLING POTATOES LOBSTER MAC & CHEESE (8PP) SEASONAL RISOTTO BROCCOLINI

DESSERT

MOM'S CHEESECAKE DOUBLE CHOCOLATE CAKE CARROT CAKE

\$89 PER PERSON COFFEE & SOFT DRINKS INCLUDED

price does not include sales tax or gratuity



COCKTAIL PARTY MENU

PASSED APPETIZERS

{ priced per piece }

CHICKEN SATAY	\$2
MINI CRAB CAKES	\$4.50
BACON WRAPPED SCALLOP	\$5
GRILLED SAUSAGES	\$1.50
AHI TUNA CRACKERS	\$2.50
SPICED BEEF MEDALLIONS	\$4
SHRIMP COCKTAIL	\$3
GOAT CHEESE CROSTINI	\$2
PIMENTO CHEESE CROSTINI	\$2
VEGETABLE KEBABS	\$2
TOMATO & MOZZARELLA SKEWER	\$2

GROUP STATIONARY

SPINACH & ARTICHOKE DIP	\$75
WHOLE BEEF TENDERLOIN	\$375
AHI TUNA PLATTER	\$150
LOBSTER TAILS (MIN 20 TAILS)	\$ M P
CHEESE & FRUIT	\$4PP
CHARCUTERIE	\$10PP
VEGETABLE CRUDITE	\$2PP