



PRIVATE DINING MENU

DINNER No. 1

APPETIZER

SERVED FOR THE TABLE

SIZZLING PEI MUSSELS

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

SALAD

CATALINA SALAD

ROMAINE, CHOPPED CAULIFLOWER, TOMATO, CRUMBLIED BACON, BLUE CHEESE, WHITE FRENCH DRESSING

LAVOSH & FRENCH BAGUETTE SERVICE

ENTRÉE

GUEST'S CHOICE ON THE NIGHT OF THE EVENT

NORTHERN WHITEFISH

BROILED, LEMON CAPER BEURRE BLANC, HOUSE VEGETABLES, MASHED POTATOES

TENDERLOIN BORDELAISE

TENDERLOIN TIPS, SAUTEED WILD MUSHROOMS, SHALLOTS, BURGUNDY DEMI-GLACE, HOUSE VEGETABLES, MASHED POTATOES

MUSHROOM CAVATELLI PASTA

MUSHROOM DUXELLES, CAVATELLI PASTA, PANNA CREAM SAUCE, GRILLED CHICKEN BREAST

DESSERT

SERVED FOR THE TABLE

MIGNARDISE

ASSORTED SWEET TEA COOKIES & TREATS

COFFEE TEA SODA SERVICE INCLUDED

\$55

PLUS 6% SALES TAX & 20% GRATUITY