



## PRIVATE DINING MENU

LUNCH No. 2

### APPETIZER

SERVED FOR THE TABLE

ORIGINAL BEAN SALAD WITH PUMPERNICKEL BREAD

CALAMARI

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 DAY OF THE EVENT

HONEY MUSTARD GLAZED SALMON

GRILLED SALMON, HOUSE VEGETABLES, MASHED POTATOES

TENDERLOIN BORDELAISE

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

MUSHROOM CAVATELLI PASTA

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

### DESSERT

SERVED FOR THE TABLE

MIGNARDISE

ASSORTED SWEET TEA COOKIES & TREATS

COFFEE TEA SODA SERVICE INCLUDED

\$55

PLUS 6% SALES TAX & 20% GRATUITY