



PRIVATE DINING MENU #2

APPETIZER

SERVED FOR THE TABLE

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

CALAMARI (+ \$4 PER GUEST)

SALAD

CATALINA SALAD

*romaine, chopped cauliflower, tomato, crumbled 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

TURTLE TERRINE

*rich chocolate brownie layered with vanilla ice cream,
topped with gooey caramel & toasted pecans*

COFFEE TEA SODA SERVICE INCLUDED

\$55

PLUS 6% SALES TAX & 20% GRATUITY