

# Plated Dinner Service

Minimum Three Courses

Artisan Bread, Butter, Coffee, Tea Selection, Iced Tea

## Soup

Tomato and Roasted Red Pepper Soup with Basil Oil  
\$9 per person

English Pea Soup with Mint and Crème Fraîche  
\$9 per person

Butternut Squash Soup with Huckleberries  
\$10 per person

Duck Consommé with Beets, Duck Confit and Truffle Oil  
\$11 per person

Chicken and Vegetable  
Rich Chicken Broth with Diced Breast Meat with Garden Vegetables  
\$11 per person

Corn Soup with Crab Cakes and Chives  
\$12 per person

Lobster Bisque with Armagnac and Chervil  
\$13 per person

Lobster Consommé With Ginger and Carrots  
\$14 per person

Chestnut Soup  
With Seared Foie Gras and Candied Pistachios  
\$18 per person

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor

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## Salads

Field Greens, Red Onion, Tomato with Balsamic Vinaigrette  
\$8 per person

Grilled Vegetable Salad, Black Olive Vinaigrette  
\$8 per person

Fresh Tomato Salad, Wisconsin Blue Cheese, Fresh Basil, Lemon Olive Oil  
\$8 per person

Marinated Haricot Vert Salad, Goat Cheese, Toasted Hazelnut Vinaigrette  
\$9 per person

Charred Asparagus, Preserved Tomatoes, Extra Virgin Olive Oil  
\$9 per person

Classic Salad of Romaine Hearts with Garlic Anchovy Dressing  
\$9 per person

Frisée, Arugula, Endive, Roasted Golden Beets, Goat Cheese Vinaigrette  
\$10 per person

Lolla Rosa, Grilled Pears, Walnuts, Endive, Aged Sherry Vinaigrette  
\$11 per person

Arugula and Grilled Pear Salad with Crumbled Gorgonzola  
Champagne Vinaigrette  
\$12 per person

Field Greens with Sautéed Brie wrapped in Phyllo Dough  
\$12 per person

Frisée Radicchio Salad, Red Wine Poached Pear, Duck Prosciutto,  
Red Wine Vinaigrette  
\$13 per person

Spinach with Bacon, Poached Quail Egg,  
Creamy Red Wine Dressing  
\$14 per person

Fresh Mozzarella and Sliced Tomato Salad with Basil Pesto  
and Shaved Parmesan Cheese  
\$9 per person

Baby Spinach Salad, Shaved Red Onion, Grape Tomatoes,  
Sherry Vinaigrette  
\$9 per person

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Red Oak Lettuce with Saffron Poached Pears,  
Champagne Vinaigrette  
\$10 per person

Bibb Lettuce, Roasted Apples, Toasted Almonds,  
Goat Cheese Vinaigrette  
\$9 per person

### Entrées

Roasted Salmon  
Fennel Risotto, Caviar Beurre Blanc  
\$33 per person

Olive Oil Poached Grouper  
Saffron Mussel Stock with Herb Salad and Fried Anchovy  
\$34 per person

Chicken Grand Mère  
Roasted Fingerling Potatoes, Mushrooms, Pearl Onions and Bacon  
\$32 per person

Roast Chicken  
Mushroom Asparagus Risotto, English Pea Sauce  
\$30 per person

Grilled Veal Rib Eye  
Ragout of Seasonal Vegetables with a Butternut Squash Potato Gratin and Garlic Jus  
\$38 per person

Steak Au Poivre  
Dauphine Potatoes, Asparagus and Wild Mushroom Ragout  
\$35 per person

Grilled Beef Tenderloin  
Potato Truffle Cake, Wild Mushroom Ragout, Haricot Verts and Red Wine Sauce  
\$40 per person

Herb Breaded Pork Tenderloin  
Carrot Polenta, Wilted Spinach and Balsamic Brown Butter Sauce  
\$32 per person

Grilled Rib-Eye  
Marrow Flan, Haricot and Café de Paris Butter  
\$36 per person

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Braised Short Rib of Beef  
Celery Root Puree, Caramelized Baby Onions, Red Wine Reduction  
\$35 per person

Grilled Mahi Mahi  
Asian Vegetable Salad, Orange Scented Basmati Rice and Soy Wasabi Butter  
\$35 per person

Pan Seared Sea Bass  
Chive Potato Puree, Braised Fennel, Orange Ginger Reduction  
\$34 per person

Roasted Squab  
Cassoulet Cake and Preserved Tomato Sauce  
\$38 per person

Roasted Duck Breast  
Foie Gras Bread Pudding and Cracked Pepper Apple Cider Reduction  
\$40 per person

*Split Entrée Menus are a maximum of Three Choices with One choice being Vegetarian  
Entree and will be charged at the price of the highest menu item*

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## Combination Entrées

Spiced Shrimp, Grilled Beef Tenderloin,  
Tomato Couscous, Vegetable Lentil Sauce  
\$45 per person

Roasted Salmon, Grilled Beef Tenderloin,  
Wild Mushroom Risotto, Aged Balsamic Vinegar, Chive Oil  
\$38 per person

Seared Sea Bass, Grilled Beef Tenderloin,  
White Bean and Vegetable Ragu, Basil Oil  
\$45 per person

Grilled Tenderloin & Lobster Tail  
Morel Mushroom & Asparagus Risotto, Truffled Lobster Jus  
\$55 per person

Chicken Breast, Grilled Beef Tenderloin  
Ragu of Eggplant, Artichokes, Preserved Tomatoes, Garlic Wilted Spinach  
\$35 per person

Roast Chicken Breast, Grilled Beef Tenderloin  
Roasted Garlic Smashed Potatoes, Haricot Vert, Red Wine Sauce  
\$35 per person

Rosemary Glazed Rack of Lamb, Herb Roasted Chicken Breast,  
Sweet Potato Puree, Thyme Jus  
\$38 per person

Braised Beef Short Rib, Seared Scallops  
Celery Root Puree, Lemon Caper Butter  
\$40 per person

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## Optional Course

Amuse Bouche  
\$5 per person

Intermezzo  
\$5 per person

Yukon Gold Potato and Black Truffle Soup  
\$15 per person

Searred Foie Gras with Brioche, Fig Purée and Balsamic Gelato  
\$20 per person

Searred Sea Scallops with Porcini Mushroom and Roasted Lobster Jus  
\$19 per person

Lobster and Truffle Salad with Poached Quail Egg  
\$20 per person

Potato and Egg Yolk Ravioli with Truffle Brown Butter  
\$20 per person

Caviar and Spanish Mackerel Tartare with Caper and Egg Vinaigrette  
\$25 per person

Arctic Char on a bed of Truffled Lentils with Foie Gras  
\$25 per person

Steamed Halibut on a bed of Silky Celeriac Purée, Salsify and a Black Truffle Sauce  
\$23 per person

Roasted Lobster with Butternut Squash Purée, Chestnut and Leek with a  
Black Pepper Balsamic Brown Butter Sauce  
\$30 per person

Poached Maine Lobster with Blood Oranges, Port Wine and Mint  
\$28 per person

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## Dessert

Vanilla Bean Crème Brulée

\$10 per person

Chocolate Pyramid, Praline Crunch, Orange Gastrique

\$10 per person

Chocolate Pot de Crème, Red Wine Poached Cherries

\$10 per person

Marquise au Chocolat, Pistachio Sauce

\$10 per person

Lemon Tart, Crème Fraiche, Mint Coulis

\$10 per person

Tiramisu

\$10 per person

Mignardise

Petit Four Selection and Truffles

\$10 per person

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