

## Four Course Seated Dinner Sample Banquet Menu

Items and pricing subject to change per season and availability.

### Passed Hors D'Oeuvres

Hot & Crunchy Large Gulf Shrimp Skewers on Sugar Cane  
Chihuahua Cheese & Roasted Poblano Empanada with House Made Salsa  
Smoked Salmon Nacho with Escabeche Vegetables & Crème Fraiche

### Salad

Biga Artisan Breads & Butter  
Bibb, Arugula & Radicchio, Tiny Tomatoes, Basil Vinaigrette, Cheesy Herb Lavosh,  
Toasted Pine Nuts

### Choice of Entree

Pan Roasted Seasonal Bass or Snapper (according to availability), Sweet Herb Basmati  
Rice, Tomato Relish, Seasonal Vegetables & Warm Lemon Vinaigrette

-- Or --

Beef Tenderloin Medallions, Smoky Pepper Demi, Roasted Tri Color Potatoes, Slow  
Baked Tomato & Seasonal Vegetables, Caramelized Garlic Compound Butter

### Dessert

Sticky Toffee Pudding with English Custard  
Iced Blackcurrant Tea and Sumatra Blend Coffee Included with Dinner

**\$77.00++** per person | Add \$8 per beef entree

\*\*\*\*\*

### Beverage

Premium Bar on Consumption

Please note that all wines are subject to availability and vintage change

**++21% service charge and 8.25% sales tax will be added to all food & beverage**