

\$55 Dinner Option
(per person excluding tax and service charge)

Starter Buffet, Firsts Course - select two

CRISP FRIED CALAMARI
GRILLED CHICKEN SATAY
FRESH MOZZARELLA AND ROASTED PEPPERS
JAMAICAN JERK CHICKEN QUESADILLA
TOMATO AND BASIL BRUSCHETTA
BEEF CARPACCIO WITH HORSERADISH SAUCE ON BAGUETTE ROUNDS

Second Course - select one

CREATIVE SOUP OF THE DAY
MESCLUN FIELD GREENS
CLASSIC CAESAR
CREAMY BLUE CHEESE ICEBERG WEDGE

Third Course - select three

PAN ROASTED BISTRO CHICKEN WITH NATURAL PAN AU JUS
FRESH PAPPARDELLE WITH CLASSIC RAGU BOLOGNESE
GRILLED SWORDFISH STEAK WITH SUN DRIED TOMATO PESTO
ROSEMARY AND GARLIC RUBBED GRILLED LEG OF LAMB MINT DEMI GLACE
GRILLED BLACK ANGUS RIB EYE WITH ROASTED GARLIC BUTTER
DIJON CRUSTED NORTH ATLANTIC SALMON WITH BRAISED LENTILS AND MELTED LEEKS
CHILI RUBBED PORK TENDERLOIN WITH DIJON DEMI GLACE

Sides - select two

BUTTERY WHIPPED POTATOES
HERB ROASTED RED BLISS POTATOES
OLIVE OIL AND GARLIC SAUTEED BROCCOLI RABE
SEASONAL VEGETABLE SAUTEE
SAUTEED BABY SPINACH

Fourth Course - select two

KEY LIME PIE
PEANUT BUTTER MOUSSE TERRINE WITH CHOCOLATE GANACHE
NEW YORK STYLE CHEESE CAKE
VANILLA OR CHOCOLATE ICE CREAM
WARM FRUIT COBBLER ALA MODE
FRESH BERRIES AND CREAM

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COFFEE, TEA