

Intimate Dinner for Two Party Menus (As of 3-1-10)

Menu #1

*Mixed Greens Salad with Balsamic Vinaigrette
Tomato and Basil Bruschetta with Aged Parmesan Reggiano
Penne Pasta with Sautéed Chicken, Sun Dried Tomatoes and Spinach in a Parmesan Cream Sauce
Individual Cheesecakes in a Strawberry Puree
\$200.00 per couple*

Menu #2

*Mixed Greens with Dijon Mustard Vinaigrette
Marinated Shrimp in a Champagne Butter Sauce
New York Strip Steak, Bleu Cheese Mashed Potatoes and Steamed Broccoli
Chocolate Molten Cake
\$225.00 per couple*

Menu #3

*Spinach Salad with Bacon and Ranch Dressing
Mussels alla Diavolo
Panko-crusted Tilapia, Cheddar Grits and Wilted Spinach
Peach Cobbler with Vanilla Bean Ice Cream
\$200.00 per couple*

Menu #4

*Caesar Salad with Parmesan Croutons
Crab Cakes topped with a Thai Chili Mayonnaise
Pan-seared Lamb Chops, Wild Rice and Mixed Vegetables
Warm Chocolate Brownie with Vanilla Ice Cream
\$225.00 per couple*

Menu #5

*Arugula Salad with Pears and Pancetta with Honey Vinaigrette
Pan Seared Scallops in a Cilantro Butter Sauce
Roasted Sea Bass, Rice Pilaf and Wilted Spinach
Lemon Crème Brulee
\$225.00 per couple*

Menu #6

*Mixed Greens Salad with Raspberries and Blue Cheese with Raspberry Vinaigrette
Wild Mushroom Risotto
Grilled Bone-In Ribeye, Roasted Garlic Mashed Potatoes and Steamed Broccoli
Chocolate Molten Cake
\$250 per couple*

Menu #7

Caesar Salad with Parmesan Croutons

Marinated Shrimp in a Champagne Butter Sauce

Classic Surf and Turf: Grilled N.Y. Strip and Broiled Lobster Tail, Baked Potato and Wilted Spinach

Chocolate Mousse Cheesecake

\$250.00 per couple

Menu #8

Arugula Salad with Pears and Pancetta with Honey Vinaigrette

Mussels alla Diavolo

Blackened Salmon, Rice Pilaf and Roasted Asparagus

Peach Cobbler with Vanilla Bean Ice Cream

\$200.00 per couple

Menu #9

Mixed Greens Salad with Balsamic Vinaigrette

Tomato and Basil Bruschetta with Aged Parmesan Reggiano

Fettuccini Alfredo with Grilled Chicken and Broccoli

Individual Cheesecakes in a Strawberry Puree

\$200.00 per couple

Menu #10

Spinach Salad with Bacon and Ranch Dressing

Wild Mushroom Risotto

Filet Mignon with Blue Cheese Cream Sauce, Roasted Garlic Mashed Potatoes and Mixed Vegetables

Chocolate Molten Cake

\$225.00 per couple

Menu #11

Mixed Greens Salad with Dijon Mustard Vinaigrette

Pan Seared Scallops in a Cilantro Butter Sauce

Beer-steamed Crab Legs, Baked Potato and Steamed Broccoli

Lemon Crème Brûlée

\$225.00 per couple

Menu #12

Mixed Greens Salad with Raspberries and Blue Cheese with Raspberry Vinaigrette

Crab Cakes topped with a Thai Chili Mayonnaise

Thick-cut Pork Chop with a Teriyaki Glaze, Wild Rice and Roasted Asparagus

Warm Chocolate Brownie with Vanilla Ice Cream

\$225.00 per couple

-Choice of wine or select Champagnes can be added for an additional \$15.00 per couple.

-Designer China, silverware, and stemware are included. A linen tablecloth, candles and fresh flowers are also provided.

-A 20% surcharge will apply if two separate dinner items are selected

-Please mix and match the salad, appetizer and/or dessert to fit your tastes!