

# TRUMP

---

INTERNATIONAL HOTEL & TOWER

---

CHICAGO

## **banquet menu**

2009

the comforting glow of the sun breaks the horizon over lake michigan, ushering in a new day the aroma of fresh baked pastries fills the air as we start each morning with alluring offerings from our kitchen and a selection of fresh juices, freshly brewed coffee & seasonal hot teas



## classic continental

sliced seasonal fresh fruit & berries  
freshly baked morning pastries & croissants  
variety of muffins & breakfast breads  
mini bagels with plain, berry & sun dried tomato cream cheese  
butter, jam, preserves & honey  
(*\$30 per person*)

## grand continental

sliced seasonal fresh fruit & berries  
individual yogurt & fruit parfaits  
homemade granola with dried fruit and milk  
freshly baked morning pastries & croissants  
variety of muffins & breakfast breads  
mini bagels with plain, berry & sun dried tomato cream cheese  
smoked salmon, shaved red onion, tomatoes, capers  
butter, jam, preserves & honey  
(*\$42 per person*)

## healthy start

array of chilled healthy drinks & smoothies  
sliced seasonal fresh fruit & berries  
homemade granola with dried fruit and milk  
low fat yogurt  
three varieties of low fat muffins  
(*\$32 per person*)

## cold menu enhancement

bircher muesli: apples,  
homemade granola, dried fruit  
(*\$6 per person*)

selection of whole fruit  
(*\$3 each*)

cereal bar – assorted breakfast  
cereals, whole bananas and berries  
(*\$6 each*)

fruit smoothies- choose two  
banana/strawberry, peach/mango  
or mixed berry  
(*\$6 each*)

individual yogurt & mixed berry  
parfait topped with crunchy  
granola  
(*\$7 each*)

smoked salmon, shaved red onion,  
tomatoes, capers  
(*\$12 per person*)

sliced imported meats & assorted  
cheeses with crusty bread  
(*\$12 per person*)

## beverages

naked juices  
(*\$8 each*)

starbucks double shot or  
frappuccino  
(*\$8 each*)

**traditional breakfast**

sliced seasonal fresh fruit & berries  
 fluffy scrambled eggs with chives  
 crisp applewood smoked bacon, country sausage or grilled ham (*select one*)  
 roasted red bliss potatoes with caramelized onions  
 freshly baked morning pastries & croissants  
 variety of muffins & breakfast breads  
 mini bagels with plain, berry & sun dried tomato cream cheese  
 (\$40 per person)

**tex mex breakfast**

sliced seasonal fresh fruit & berries  
 scrambled eggs with tomato & bell pepper  
 spicy pork chorizo  
 chipotle roasted potatoes  
 salsa verde, pico de gallo, sour cream, and chihuahua cheese  
 flour tortillas  
 freshly baked morning pastries & croissants.  
 variety of muffins & breakfast breads  
 (\$40 per person)

**grand breakfast**

sliced seasonal fresh fruit & berries  
 individual yogurt & fruit parfaits  
 homemade granola with dried fruit and milk  
 duck confit hash topped with poached eggs & hollandaise  
 grand marnier & honey scented challah french toast with warm buttered maple syrup, whipped cream  
 freshly baked morning pastries & croissants, variety of muffins & breakfast breads  
 mini bagels with plain, berry & sun dried tomato cream cheese  
 (\$42 per person)

**penthouse breakfast** (*one chef attendant required per 50 people at \$125*)

sliced seasonal fresh fruit, whole fruit & berries  
 individual yogurt & fruit parfaits  
 homemade granola with dried fruit and milk  
 eggs benedict, shaved virginia ham, hollandaise & truffle salsa  
 omelets & eggs to order – farm fresh eggs prepared as you request with a selection of lobster, chopped truffle, ham, bacon, peppers, mushrooms, onions, tomatoes, gruyere, cheddar & vermont goat cheese  
 dutch apple pancakes, warm buttered maple syrup, cinnamon crème fraiche  
 crisp applewood smoked bacon or country sausage (*select one*)  
 roasted red bliss potatoes with caramelized onions  
 freshly baked morning pastries & croissants, variety of muffins & breakfast breads  
 mini bagels with plain, berry & sun dried tomato cream cheese  
 smoked salmon, shaved red onion, tomatoes, capers  
 sliced imported meats & assorted cheeses with crusty bread  
 (\$56 per person)

***above menus will have a \$100 surcharge for parties less than 30 guests***

hot menu enhancements

**steel cut irish oats**

dried fruits & raisins, brown sugar & cinnamon sugar  
(\$6 per person)

**cinnamon rolls**

Served warm with pecan and sour cream frosting  
(\$7 per person)

**crispy potato hash browns**

(\$7 per person)

**choice of breakfast meats (select one)**

crisp applewood smoked bacon, canadian bacon, pork sausage links, grilled country ham, turkey bacon, chicken apple sausage  
(\$9 per person)

**homemade blintzes with sour cream – cheese, apple, blueberry or potato (select one)**

(\$8 per person)

**challah french toast**

grand marnier & honey scented, warm buttered maple syrup, whipped cream & whipped butter  
(\$8 per person)

**crepes (1 chef attendant required per 50 people)**

warm crepes with strawberries, sliced bananas, buttery apples, nutella, lemon curd  
(\$9 per person)

**buttermilk pancakes with warm buttered maple syrup, berry compote & whipped butter**

(\$8 per person)

**eggs benedict** shaved virginia ham, hollandaise & truffle salsa

\*eggs florentine also available  
(\$10 per person)

**crab cake benedict** – jumbo lump maryland crab cake topped with spinach, poached egg & sauce choron

(\$14 per person)

**breakfast sandwiches** – scrambled eggs on

**select one:** croissant, biscuit or english muffin

**select one:** applewood smoked bacon, canadian bacon, sausage, virginia ham

**select one:** american cheese, cheddar, gruyere, pepper jack

(\$12 each)

**breakfast burrito** – scrambled eggs with chorizo, potatoes, peppers, onions, manchego cheese & salsa wrapped in a flour tortilla then toasted

(\$12 each)

**omelets & eggs (one chef attendant required per 50 people at \$125)**

farm fresh eggs prepared as you request with a selection of lobster, chopped truffle, ham, bacon, peppers, mushrooms, onions, tomatoes, gruyere, cheddar & vermont goat cheese  
(\$18 per person)

**frittata**

baked with potato, roasted peppers and parmesan

(\$9 per person)

**individual quiches**

lorraine, roasted vegetable

(\$10 per person)

**plated breakfast selections**

*all plated breakfasts are preset with seasonal fruit cocktail, a selection of freshly baked morning pastries, sweet butter & preserves, fresh orange & grapefruit juice, freshly brewed coffee & seasonal hot teas*

*please choose **one** selection from the following entrées (\$40 per person)*

**poached eggs benedict**

with shaved virginia ham, hollandaise & truffle salsa, served with sweet asparagus, roasted red bliss potatoes

**three eggs scrambled**

lightly flavored with cream cheese, tomato gratin, asparagus, applewood smoked bacon, roasted red bliss potatoes

**roasted vegetable & gruyere quiche**

chicken-apple sausage, chilled tomato salad

*please choose **one** selection from the following entrées (\$46 per person)*

**three egg omelet roasted tomato, rosti potatoes**

choose two fillings - lobster, shrimp, jumbo lump crab, smoked salmon, chopped truffle, ham, bacon, spinach, peppers, mushrooms, onions, tomatoes, brie, aged cheddar, gruyere, manchego, american, vermont goat cheese or cream cheese

**grilled steak & eggs**

filet mignon, sautéed wild mushrooms, soft scrambled eggs & sauce choron, roasted red bliss potatoes with caramelized onions

whether celebrating in honor of a bride & groom, gathering friends for a milestone occasion or simply meeting for an elegant midmorning meal, our brunch offers the perfect celebration of breakfast favorites, savory lunch entrees & decadent desserts to entice the eyes & gratify the appetite



**all brunch buffets include:**

sliced seasonal fresh fruit & berries, fresh orange, grapefruit & cranberry juice, freshly brewed coffee & seasonal hot teas stations may be added for an additional charge  
( \$100 surcharge for parties less than 30 guests)

**lobby brunch**

fluffy scrambled eggs with chives

roasted red bliss potatoes with caramelized onions

crisp applewood smoked bacon, country sausage or grilled ham  
(select **one**)

freshly baked morning pastries & croissants, variety of muffins & breakfast breads, mini bagels with plain, berry & sun dried tomato cream cheese, smoked salmon, shaved red onion, tomatoes, capers

**lobby brunch includes**

choice of **one** salad  
choice of **one** entree

(\$50 per person)

**terrace brunch**

eggs benedict, shaved virginia ham, hollandaise & truffle salsa  
grand marnier, honey scented challah french toast, warm maple syrup, whipped cream

crisp applewood smoked bacon, country sausage or grilled ham  
(select **one**)

omelets & eggs to order  
(one chef attendant required per 50 people at \$125)

farm fresh eggs prepared as you request with a selection of lobster, chopped truffle, ham, bacon, peppers, mushrooms, onions, tomatoes, gruyere, cheddar & vermont goat cheese

freshly baked morning pastries & croissants, variety of muffins & breakfast breads

mini bagels  
with plain, berry & sun dried tomato cream cheese, cream cheese smoked salmon, shaved red onion, tomatoes, capers

antipasti  
sliced prosciutto, salami, soppressata, fresh bocconcini & tomato with herbs, provolone, aged parmesan, stuffed cherry peppers, roasted red peppers, marinated mushrooms, olives, crispy bread sticks & crusty breads

chef's selection of sweet treats  
individual tarts, cakes, desserts & pastries

**terrace brunch includes**

choice of **two** salads  
choice of **two** entrees

(\$70 per person for the selection)

**tower brunch** (*minimum of 50 guests*)

bloody mary & mimosa bar

*(one bartender required per 100 people at \$125)*

fluffy scrambled eggs with chives

eggs benedict, shaved virginia ham, hollandaise & truffle salsa

grand marnier & honey scented challah french toast with warm buttered maple syrup, whipped cream

crisp applewood smoked bacon, country sausage or grilled ham (*select one*)

omelets & eggs to order

*(one chef attendant required per 50 people at \$125)*

farm fresh eggs prepared as you request with a selection of lobster, chopped truffle, ham, bacon, peppers, mushrooms, onions, tomatoes, gruyere, cheddar & vermont goat cheese

freshly baked morning pastries & croissants, muffins & breakfast breads

mini bagels

with plain, berry & sun dried tomato cream cheese smoked salmon, shaved red onion, tomatoes, capers

antipasti

sliced prosciutto, salami, soppressata, fresh bocconcini & tomato with herbs, provolone, aged parmesan, stuffed cherry peppers, roasted red peppers, marinated mushrooms, olives, crispy bread sticks & crusty breads

chef's selection of sweet treats, individual tarts, cakes, desserts & pastries

**tower brunch includes**

choice of **one** soup

choice of **three** salads

choice of **three** entrees

choice of **one** action station

*(\$94 per person for the selection)*

brunch selections



**hot soups**

tomato basil, grilled cheese crouton  
wild mushroom soup, chevre bruschetta  
new england clam chowder, pepper butter toast  
pasta fagiole, parmesan fiselle  
french onion soup, gruyere crouton  
potato corn chowder, pumpernickel cheddar toast  
white asparagus soup, shrimp toast (seasonal - spring)  
butternut squash bisque, pistachio tuille (seasonal - fall)

**chilled soups**

carrot ginger soup, ginger snap  
cauliflower vichyssoise, crispy leeks  
spicy gazpacho, basil-cheese twist

**salad choices**

seasonal mixed baby greens, garden vegetables, herb dressings  
traditional caesar salad, shaved parmesan, eggplant croutons  
chef's salad with thousand island, ranch, & vinaigrette  
cobb salad, tomato, bacon, chicken, egg, avocado, roquefort  
arugula & radicchio with balsamic figs & pine nuts  
curried chicken salad, golden raisins, toasted almonds  
thai beef salad, cucumber, mint & basil  
fresh bocconcini & tomato with extra virgin olive oil & herbs  
spinach tortellini salad, roasted tomatoes, asparagus, red pepper  
artichoke, roasted tomato & caper panzanella  
sweet & sour cucumber salad  
greek salad with rock shrimp, feta cheese, olives & peppers

**entrée choices**

barolo braised beef short ribs, manchego grits  
seared veal medallions, confit tomato & artichokes, marsala jus  
roasted chicken breast, parmesan polenta, wild mushrooms  
indonesian chicken & vegetable curry, forbidden rice  
basil pesto glazed salmon fillet, vegetable couscous  
maryland crab cakes, wilted baby spinach, remoulade  
duck confit hash topped with poached eggs, hollandaise  
lobster ravioli, sundried tomato cream  
roasted vegetable & gruyere quiche

**carving station choices**

*(one chef attendant required per 100 people at \$125)*

**salt crusted prime rib**

roasted garlic demi glace, horseradish cream, dijon baked onion  
brioche squares

**herb rubbed new york strip loin**

garlic-thyme jus, toasted tomato foccacia

**slow roasted beef tenderloin**

natural jus, béarnaise, parker house rolls

**chipotle-soy marinated bison tenderloin**

cilantro sour cream, baked onion brioche

**maple cured tom turkey breast**

orange-cranberry relish, pumpernickel

**honey glazed virginia ham**

assorted gourmet mustards, marbled rye bread

**jamaican jerk rubbed pork loin**

grilled pineapple chutney

**cedar plank roasted salmon**

lingonberry-horseradish cream

**roasted garlic dusted rack of lamb**

jalapeno mint garlic reduction, tzatziki

**whole red snapper in salt dough**

with salsa fresca

brunch action station selections



**crepe station** *(one chef attendant required per 100 people at \$125)*

**sweet** – strawberries, sliced bananas, nutella, whipped cream, caramel sauce and chocolate sauce

or

**savory** – boursin with mushrooms & asparagus, chicken & pesto, and creamy crab & artichoke

**artisan cheese monger**

selection of domestic & imported artisan cheeses, gourmet crackers & raisin bread, fruit compotes & nuts

warm brie with lingonberry jam en croute

**pasta-pasta**

penne, brasied short rib ragu

fusilli, wild mushrooms, asparagus, english peas, oven roasted tomatoes

lobster ravioli, sundried tomato cream

shaved parmesan & focaccia

**dim sum**

fried pork gyoza, steamed shrimp shao mei, vegetable dumplings and mini eggrolls

served with sambal, sweet chili & ginger scallion soy sauce

**moo shu station** *(one chef attendant required per 100 people at \$125)*

peking duck & moo shu pork, rolled in chinese pancakes

scallion, english cucumber, hoisin sauce and plum sauce

**sunset bbq** *(one chef attendant required per 100 people at \$125)*

baja bracirole – flank steak rolled with fire roasted poblano peppers & manchego

jamaican jerk chicken

grown up mac & cheese

brown sugar & smokey bacon baked beans

jalapeno-cream cheese corn bread

**cajun corner**

cajun shrimp boil with corn & red bliss potatoes

chicken and andouille gumbo

seared lump crab cakes

creole remoulade

crusty french bread

**chilled seafood bar**

jumbo shrimp, freshly shucked oysters, snow crab claws & chilled poached lobster

traditional cocktail sauce, pink peppercorn mignonette, thai aioli, wakame, tabasco and lemon

*(additional charge \$22 per person)*

*based on 8 pieces per person*

**sushi bar**

assorted maki & nigiri to include: california roll, spicy tuna roll, hamachi, salmon tuna & eel

served with wasabi, pickled ginger & soy sauce

*(additional charge \$20 per person)*

*based on 6 pieces per person*

take advantage of a brief recess to re-energize the mind & body and arouse the senses while delighting in an array of sweet & savory selections that will evoke feelings of nostalgia, comfort, nourishment and indulgence in guilty pleasures



## morning snack

mini croissants filled with prosciutto, smoked salmon & chive cream cheese, sliced boiled egg, variety of mini muffins & pastries & revitalizing elixirs  
(*\$18 per person*)

## the café

assorted homemade coffee cakes & pound cakes  
individual coffee pot de crème & tiramisu  
selection of flavored italian syrups, starbucks frappuccinos  
(*\$16 per person*)

## cookies & brownies *(choose six)*

chocolate chip cookies, oatmeal raisin cookies, sugar cookies, white chocolate macadamia nut cookies, peanut butter cookies, pecan sandies, double chocolate cookies, fudge brownies, blondies, raspberry cookie bars, lemon bars, biscotti  
(*\$14 per person*)

## health & energy

trail mix to go, sun dried fruits, whole seasonal fresh fruit, selection of granola bars, power bars & protein bars, chilled energy drinks & juices  
(*\$18 per person*)

## concession stand

mixed nuts, crackerjacks, hot dogs with chicago condiments, warm corn tortilla chips with chili con queso  
(*\$16 per person*)

## movie time

garrett popcorn, sno caps, sour patch kids, raisinets, good 'n' plenty, milk duds, milky way, snickers, kit kats, almond joy, licorice ropes  
(*\$16 per person*)

## garden vegetable

assortment of freshly cut vegetables, fresh pita bread, crisp breadsticks, roasted garlic hummus, peppercorn herb ranch, creamy maytag bleu cheese  
(*\$16 per person*)

## afternoon tea time

assortment of finger sandwiches & mini quiche, freshly baked scones with devonshire cream & preserves, colorful fruit skewers, assorted cupcakes  
(*\$18 per person*)

## break enhancements

domestic imported cheese, dried fruits and gourmet crackers  
(*\$14 per person*)

ice cream novelties, frozen yogurt bars  
(*\$6 each*)

freshly brewed coffee, seasonal teas  
(*\$6 per person*)

coke, diet coke, sprite  
(*\$5 each*)

boylan bottleworks flavored sodas  
(*\$6 each*)

still & sparkling voss water  
(*\$6 each*)

red bull & diet red bull  
(*\$6 each*)

vitamin waters  
(*\$6 each*)

starbucks frappuccinos  
(*\$8 each*)

oberweis whole, chocolate, 2% and skim milk  
(*\$5 per person*)

mixed nuts  
(*\$7 per person*)

whole seasonal fresh fruit  
(*\$3 per piece*)

designed to cater to the high power business group as well as the high society social set, our midday meal provides a plethora of options from delicatessen & sandwich buffets to gourmet hot entrée buffets to distinctive plated appetizers & entrees to awaken even the most discerning palate

*(\$100 surcharge for parties less than 30 guests)*



## sandwich shop

### **soups** – choose one

tomato basil, grilled cheese crouton  
wild mushroom soup, chevre bruschetta  
new england clam chowder, pepper butter toast  
potato corn chowder, pumpernickel cheddar toast  
chilled carrot ginger soup, ginger snap  
chilled cauliflower vichyssoise, crispy leeks

### **salads** – choose two

seasonal baby greens with vegetables & assorted dressings  
traditional caesar salad, shaved parmesan, eggplant croutons  
arugula, radicchio, balsamic, figs & pine nuts  
baby spinach salad, stilton, boiled eggs, crisp bacon & jalapeno-ranch dressing  
sweet & sour cucumber salad  
roasted & grilled mediterranean vegetables  
artichoke, roasted tomato & caper panzanella  
southwest black bean & roasted corn salad  
creamy coleslaw  
yukon gold potato & egg salad with crisp bacon  
spinach tortellini salad, roasted tomatoes, asparagus, red pepper,  
fresh bocconcini & tomato with virgin olive oil & herbs

### **desserts** – choose three

vanilla panna cotta with marinated strawberries & lime confit  
peanut caramel tart  
coconut passion cake  
chocolate raspberry tart  
buttery carrot cake  
exotic fruit rice pudding

*(\$50 per person)*

### **sandwiches** – choose three

#### **chilled rare roast beef**

aged cheddar, bibb lettuce, tomato, caramelized onion, mayo on soft pretzel roll

#### **peppered rare roast beef**

stilton, baby spinach, sweet & tart red onion jam on pumpernickel bread

#### **chilled flank steak wrap**

carmelized onions, watercress, boursin cheese, roasted garlic aioli

#### **grilled herb chicken breast**

provolone, romaine lettuce, parmesan caesar spread on baguette

#### **blackened chicken breast**

monterey jack, lettuce, tomato, jalapeno ranch on kaiser roll

#### **rotisserie chicken wrap**

sweet roasted corn, diced tomato, green pepper, chipotle mayo

#### **shaved virginia ham & gruyere**

whole grain honey mustard on ciabatta

#### **deli sloppy joe**

shaved virginia ham, oven roasted turkey, coleslaw, swiss cheese russian dressing on marble rye

#### **oven roasted turkey**

avocado, roasted pepper, herb mayonnaise on honey wheat roll

#### **chef's salad wrap**

oven roasted turkey, rare roast beef, mixed greens, gruyere, chopped egg, thousand island dressing

#### **italian special**

prosciutto, genoa salami, fresh mozzarella, roasted red pepper, arugula, balsamic vinaigrette on ciabatta

#### **tuna salad sandwich**

alfalfa sprouts, sliced tomato on croissant

#### **curried chicken salad wrap**

baby spinach, mango chutney, cilantro sour cream

#### **grilled veggie**

portobella mushroom, squash, zucchini, roasted tomatoes with pesto aioli on grilled sourdough

#### **portobella mushroom wrap**

boursin, caramelized onions & spinach

## trump delicatessen

(a charge of \$100 will be applied for groups of less than 30)



### **soups** – choose one

tomato basil, grilled cheese crouton  
 wild mushroom soup, chevre bruschetta  
 new england clam chowder, pepper butter toast  
 potato corn chowder, pumpernickel cheddar toast  
 chilled carrot ginger soup, ginger snap  
 chilled cauliflower vichyssoise, crispy leeks

### **salads** – choose two

seasonal mixed baby greens with garden vegetables & assorted dressings  
 traditional caesar salad, shaved parmesan, eggplant croutons  
 arugula & radicchio with balsamic figs & pine nuts  
 baby spinach salad with stilton, boiled egg, crisp bacon & jalapeno-ranch dressing  
 sweet & sour cucumber salad  
 roasted & grilled mediterranean vegetables  
 artichoke, roasted tomato & caper panzanella  
 southwest black bean & roasted corn salad  
 crisp creamy cole slaw  
 yukon gold potato & egg salad with crisp bacon  
 spinach tortellini salad, oven roasted tomatoes, asparagus, red pepper  
 fresh bocconcini & tomato with extra virgin olive oil & herbs

### **desserts** – choose three

black forest cake  
 flourless chocolate cake, vanilla bavarian cream, caramel mousse  
 white chocolate strawberry cake  
 seasonal fruit tarts  
 chocolate peanut butter cake  
 crème caramel

(\$48 per person)

### **deli choices** – choose three

virginia ham  
 rare roast beef  
 herb grilled chicken breast  
 prosciutto  
 genoa salami  
 pastrami  
 grilled beef tenderloin  
 oven roasted turkey breast  
 curried chicken salad  
 tuna salad  
 egg salad  
 rock shrimp salad  
 grilled portobella mushrooms  
 roasted vegetables

### **cheese choices**– choose three

provolone  
 havarti  
 sharp cheddar  
 gruyere  
 pepper jack  
 muenster  
 smoked gouda  
 vermont goat cheese

### **selection of breads**– choose three

multigrain bread  
 sourdough bread  
 marble rye bread  
 french baguette  
 pretzel roll  
 wheat roll

### **condiments-**

gourmet mustards, mayo, roasted garlic pesto aioli, thousand island dressing, balsamic vinaigrette

## the lunch box

for lunch 'on the go' all items come in a Trump Coozie insulated lunch box carrier



### all lunch boxes will include:

*gourmet potato chips, whole fresh fruit, individual condiments, and plastic ware set*

choose **one** salad

\*\*\*

choose up to **three** sandwiches

**please provide counts**

\*\*\*

choose **one** dessert

(\$40 per person)



**fusilli pasta salad**

or

**yukon gold potato & egg salad** with crisp bacon

\*\*\*

**chilled rare roast beef**

aged cheddar, bibb lettuce, tomato with caramelized onion mayo on soft pretzel roll

**grilled herb chicken breast**

provolone, romaine lettuce, parmesan caesar spread on baguette

**shaved virginia ham & gruyere cheese**

honey scented creole mustard on ciabatta

**oven roasted turkey**

avocado, roasted pepper, herb mayonnaise on honey wheat roll

**portobello mushroom wrap**

boursin, caramelized onions & spinach

**italian special**

prosciutto, genoa salami, fresh mozzarella, roasted red pepper, arugula, balsamic vinaigrette on ciabatta

**grilled veggie**

portobello mushroom, squash, zucchini, roasted tomatoes with pesto aioli on grilled sourdough

\*\*\*

**chocolate chip** or **oatmeal raisin cookie**

**fudge brownie**

**cashew brittle**

**rice crispy treat**

**hot lunch buffet**

(a charge of \$100 will be applied for groups of less than 30)



**soups** – choose one

- wild mushroom soup, chevre bruschetta
- new england clam chowder, pepper butter toast
- pasta fagiole, parmesan fiselle
- potato corn chowder, pumpernickel cheddar toast
- chilled carrot ginger soup, ginger snap
- chilled cauliflower vichyssoise, crispy leeks

**salads** – choose three

- mr. trump’s wedge with roquefort, bacon, grape tomatoes, egg, red onion
- seasonal mixed baby greens with garden vegetables & assorted dressings
- chef’s salad with thousand island, ranch, & vinaigrette
- cobb salad with, tomatoes, bacon, chicken, egg, avocado, roquefort, vinaigrette
- crispy fried chicken salad – crispy chicken tenders over iceberg lettuce with snow peas, diced celery, red pepper & zucchini, sweet onion dressing
- frisée with baby beets, crumbled goat cheese & spiced pecans
- baby spinach salad with stilton, boiled egg, crisp bacon, jalapeno-ranch dressing
- arugula & radicchio with balsamic figs & pine nuts
- spinach tortellini salad, roasted tomatoes, asparagus, red pepper, parmesan
- fresh bocconcini & tomato with extra virgin olive oil & herbs
- artichoke, roasted tomato & caper panzanella
- sweet & sour cucumber salad
- roasted & grilled mediterranean vegetables
- greek salad with rock shrimp, feta cheese, olives & peppers

**desserts**– choose three

- milk chocolate & spiced mango cake
- dark chocolate coffee crunch cake
- pear william dacquoise
- praline bar
- valencia orange cake
- exotic fruit tart

freshly brewed coffee & seasonal hot teas

(\$60 per person)

- additional soup or salad \$5 per person
- additional entrée \$8 per person

**entrées** – choose three

- pan seared petite filet mignon**  
yukon gold mashed potatoes, natural jus
- grilled petite filet mignon**  
blue cheese glacage, vidalia onion port jam, wilted swiss chard
- beef brisket**  
root vegetables & tomato gravy
- orange crispy beef**  
stir fry, scallion rice
- roasted chicken breast**  
toasted almond & wild mushroom rice pilaf, porcini cream
- chicken breast florentine**  
garlic spinach, tomatoes, red peppers
- rum-guava barbecued chicken**  
plantain & yucca mash
- jamaican jerk chicken**, grilled pineapple
- pan seared salmon**  
oven roasted tomatoes, olives, capers, madiera beurre blanc
- grilled swordfish**  
coconut basmati, fruit salsa
- seared halibut**  
herb polenta, salsa fresca (seasonal)
- shrimp & scallop stir fry**, black bean sauce
- horseradish crusted maryland crab cake**  
sautéed napa cabbage, mustard remoulade
- five spice & cider cured pork medallions**  
spiced pecan laced sweet potato, caramelized fuji apples
- ricotta cheese tortellini**, braised short rib ragu
- penne pasta**, primavera
- four cheese ravioli**, pesto cream sauce
- balsamic roasted portobella mushrooms**  
garden vegetables, israeli couscous & red pepper vinaigrette
- eggplant parmesan**, marinara & parmesan
- soba noodle stir fry**, marinated tofu, vegetables

**plated lunch**

three course option-  
choice of salad or soup is included in entrée price



**salad**

mr. trump's wedge with roquefort, bacon, grape tomatoes, egg, red onion  
roasted baby beets, vermont goat cheese, frisee, sherry & toasted walnut vinaigrette  
caesar salad bouquet, baby tomato mélange, eggplant croutons, anchovy, parmesan crisp  
mesclun greens with spiced pecans, poached bartlett pear & walnut oil balsamic dressing  
crisp arugula & shaved red cabbage with crunchy shallots & balsamic vinaigrette  
mixed greens with goat cheese, candied walnuts, roasted red peppers & sherry vinaigrette  
baby spinach salad with stilton, boiled egg, crisp bacon & jalapeno-ranch dressing  
fresh bocconcini & tomato with extra virgin olive oil & herbs  
fennel, cucumber & tomato salad, figs, bleu cheese & truffle oil

**soup**

lentilles du puy soup infused with truffle scented croutons  
traditional new orleans gumbo  
portuguese gazpacho with avocado relish  
chilled vichyssoise soup (also available hot) croutons & lemon sour  
watercress velvet, tomato chutney & fresh watercress  
tomato basil, grilled cheese crouton  
new england clam chowder, pepper butter toast  
french onion soup, gruyere crouton  
butternut squash bisque, pistachio tuille (*seasonal- fall*)  
potato corn chowder, pumpnickel cheddar toast  
chilled carrot ginger soup, ginger snap (also available hot)  
chilled avocado & cilantro velvet, crisp tortilla (*seasonal- summer*)

**appetizer upgrade**

(add \$8 to substitute for soup or salad)

**shrimp cocktail two ways**

traditional & deconstructed  
(\$13 per person)

**steamed jumbo asparagus**

béarnaise foam  
(\$12 per person)

**alaskan crab salad**

marinated melon, vanilla oil & pineapple dressing  
(\$14 per person)

**blue fin tuna carpaccio**

grape, radish & sprout salad, juniper oil  
(\$13 per person)

**roasted peaches & white asparagus**

rocket, strawberry salad, nasturtium vinaigrette  
(\$11 per person) *seasonal- summer*

**tomato provencal tart**

with brushed pesto & parmesan mouse  
(\$14 per person)

**porcini mushroom sachet**

with wild mushroom fricasse, porcini cream  
(\$15 per person)

**entrée**

beef tenderloin, potatoes o'brien, red pepper brunoise and garlic jus  
\$60

grilled new york strip steak, pont neuf, upland cress & roasted onion jus  
\$58

braised five-spiced short rib of beef, forest mushroom crepe, szechuan peppercorn jus  
\$54

stuffed breast of chicken, truffle spinach & goat cheese, potato dauphinoise, thyme-chive essence  
\$56

seared chicken breast, king oyster mushroom, scallion whipped potato, thyme jus  
\$54

dashi poached chicken breast, stir fry vegetables, ginger-miso broth  
\$54

seared diver scallops, corn cake, royal trumpets, pea puree & truffle essence  
\$58

walnut & comte crusted halibut, eggplant, tomato caponatta on a bed of baby spinach  
\$58 (seasonal)

seared mahi mahi, tomato-olive concasse, roasted fingerlings, balsamic-brown butter  
\$56

grilled salmon, root vegetable purée, roasted fennel, warm white balsamic vinaigrette  
\$54

seared double cut pork chop, roasted garlic mashed potatoes, red pepper-cumin jus  
\$56

pork tenderloin with pomme fondant & apricot salsa, sweet apricot sauce  
\$54

crispy skinned duck breast, cumin polenta, glazed kohlrabi, lemon grass jus  
\$56

colorado loin of lamb spiced pecan crust, sweet potato flan, lamb jus  
\$62

warm grilled chicken caesar salad, grape tomatoes, white anchovies, eggplant croutons  
\$50

short smoked salmon served warm over mixed baby greens, mango citrus vinaigrette  
\$50

**dessert**

chocolate hazelnut bar  
coffee anglaise, praline ice cream

seasonal crème brulee

baba au rum  
fruit minestrone, basil crème fraiche

molten chocolate cake  
cherry compote, vanilla bean ice cream

granny smith apple tart  
caramelized sable, salted caramel ice cream

passion fruit panna cotta  
mango strawberry coulis, flourless coconut cake

strawberry filled lemon bavarian  
brittany cake, citrus sorbet

**ALL LUNCHEES REQUIRE**

**A MINIMUM OF THREE COURSES**

a choice of soup or salad, entrée, and dessert is included in the entrée price

fourth course of soup or salad  
add \$10 per person

as the day draws to a close and gives way to the evening, thoughts turn to winding down and relaxing over an evening meal while reflecting on the day gone by and the day to follow. allow the distraction of elegant hors d'oeuvres, delectable buffets and exquisite three & four course meals to rival the finest restaurant experience.

*(we recommend 5 pieces per person for a 1 hour event)*



## hot hors d'oeuvres

*minimum 25 pieces per item*

mini **twice baked potato**, apple wood smoked bacon and mozzarella  
*(\$5 per piece)*

horseradish crusted mini **crab cake**  
*(\$6 per piece)*

kim chee glazed **beef skewers**  
*(\$6 per piece)*

wild **mushroom tart** with parmesan  
*(\$5 per piece)*

**cozy shrimp** with pork – ponzu sauce  
*(\$5 per piece)*

macadamia **chicken** – tonkatsu ketchup  
*(\$5 per piece)*

thai chicken **satay** – peanut glaze  
*(\$5 per piece)*

bacon wrapped blue cheese filled **dates**  
*(\$5 per piece)*

**artichoke** boursin bites  
*(\$5 per piece)*

vanilla bean butter poached **lobster** brochette  
*(\$12 per piece)*

duck confit & chevre “**pizza**”  
*(\$6 per piece)*

all in one buffalo **chicken skewer**  
*(\$6 per piece)*

peking duck **spring roll** – spicy mustard  
*(\$6 per piece)*

braised **ox tail** & marrow ragoon  
*(\$6 per piece)*

mini **rueben** & cream soda  
*(\$5 per piece)*

mini grilled **white cheddar** & tomato soup  
*(\$5 per piece)*

mini **quiche** variety  
*(\$5 per piece)*

**gougere** gruyere cheese puffs  
*(\$5 per piece)*

**brie** with raspberry preserve in phyllo  
*(\$5 per piece)*

mini **wellingtons** with lamb shoulder  
*(\$7 per piece)*

dijon & rosemary baby **lamb chops**  
*(\$10 per piece)*

## cold hors d'oeuvres

minimum 25 pieces per item



prosciutto & basil wrapped **caprese** bites  
(\$5 per piece)

smoked **chicken salad** & brie en barquette  
(\$5 per piece)

**alaskan king crab** in pico de gallo gelee  
(\$6 per piece)

goat cheese **fiselle bruschetta**, sundried tomato  
tapenade  
(\$5 per piece)

**beef carpaccio**, roasted garlic aioli, on gaufrette, spiced pecan  
powder  
(\$6 per piece)

**smoked salmon** with boursin in potato cup  
(\$6 per piece)

chilled **beef crostini**, stilton & onion jam  
(\$6 per piece)

**peppered watermelon** and green tomato terrine  
(\$5 per piece)

yellow fin **tuna**, mango summer roll  
(\$6 per piece)

cucumber and wasabi **oyster** shooter with tapioca pearls  
(\$8 per piece)

**foielly pop**, candied bacon, balsamic caramel  
(\$14 per piece)

**tuna tartar**, cucumber-wasabi "caviar"  
(\$6 per piece)

colossal **shrimp** bloody mary shooter  
(\$6 per piece)

ginger sea bass **ceviche** spoon  
(\$6 per piece)

open faced **lobster** club  
(\$7 per piece)

**duck rilette** crostini, candied citrus  
(\$5 per piece)

curried chicken **wonton** crisp  
(\$5 per piece)

**greek salad**, cucumber bites  
(\$5 per piece)

sliced **duck breast**, fig jam, balsamic glaze  
(\$5 per piece)

**prawn crisp** with spicy scallop & cilantro  
(\$6 per piece)

rainbow **soup** shooters  
(\$5 per piece)

**baby potato** with cauliflower cream and caviar  
(\$10 per piece)

## reception stations

our stations are planned for a maximum of two hours and are best used for receptions.  
a surcharge of \$8 per person for events longer than two hours. will be applied  
(a charge of \$100 will be applied for groups of less than 30)



### middle east meze

hummus, baba ganouj, tabouleh, stuffed grape leaves, marinated olives, marinated artichokes, marinated feta, halloumi cheese, fattoush with crispy & soft pita  
(\$16 per person)

### antipasti

sliced prosciutto, salami, soppressata, fresh bocconcini & tomato with extra virgin olive oil & herbs, provolone, aged parmesan, stuffed hot and sweet peppers, roasted red peppers, marinated mushrooms, olives, bread sticks & crusty breads  
(\$20 per person)

### artisan cheese monger

selection of domestic & imported artisan cheeses, gourmet crackers & raisin bread, fruit compotes & nuts, warm brie with lingonberry jam en croute  
(\$24 per person)

### caviar & frozen vodka bar *(chef attendant required per 100 people)*

**choice of** american or iranian caviar, with potato blinis & brioche toast points, lemon crème fraiche, minced shallot, chopped egg  
\$market price per ounce (1/2 ounce per person)  
variety of premium vodkas *(additional charge)*  
custom ice sculptures available upon request *(priced accordingly)*

### chilled salmon

cured salmon gravlax, cold smoked salmon, pastrami spiced smoked salmon, red onion, chopped egg, horseradish crème fraiche, bagel chips & rubschlager  
(\$22 per person)

### chilled seafood bar

jumbo shrimp, fresh shucked oysters, alaskan king crab legs & chilled poached lobster, traditional cocktail sauce, pink peppercorn mignonette, thai aioli, wakame, tabasco, lemon  
(\$48 per person based on 8 pieces per person) also available by the dozen.

### pasta-pasta

penne, braised short rib ragu  
fusilli, wild mushrooms, asparagus, english peas, roasted tomatoes  
lobster ravioli, sundried tomato cream  
shaved parmesan & focaccia  
(\$22 per person)

### risotto station *(chef attendant required per 100 people)*

creamy mascarpone and parmesan laced risotto  
topped with your **choice of** garlic shrimp, seasonal vegetable puree, grilled asparagus and duck confit (\$22 per person)

### sunset bbq *(one chef attendant required per 100 people at \$125)*

baja braciola –garlic marinated flank steak rolled with fire roasted poblano peppers & manchego, jamaican jerk chicken, grown up mac & cheese, brown sugar & smokey bacon baked beans, jalapeno-cream cheese corn bread  
(\$26 per person)

### cajun corner

cajun shrimp boil with corn & red bliss potatoes, chicken and andouille gumbo, seared lump crab cakes, creole remoulade, crusty french bread  
(\$22 per person)

### sushi bar *(sushi chef attendant for an additional charge)*

assorted maki & nigiri to include california roll, spicy tuna roll, hamachi, salmon tuna & eel, served with wasabi, pickled ginger & soy sauce (\$42 per person based on six pieces per person)

### dim sum and moo shu station

*(one chef attendant required per 100 people at \$125)*  
fried pork gyoza, steamed shrimp shao mei, vegetable dumplings, mini egg rolls with sambal, sweet chili & ginger scallion soy sauce  
peking duck rolled in chinese pancakes, scallion, english cucumber, hoisin sauce & plum sauce  
(\$28 per person)

### pan asian curry buffet

paneer tikka masala, japanese chicken curry and indian lamb rogan josh, basil fried rice, mango chutney, raita, fried shallots, cashews, toasted coconut, naan bread, crisp papadums (\$22 per person)

### mushroom station

grilled portobello with shaved parmesan  
select woodland mushrooms sautéed with shallots, thyme & marsala  
roasted royal trumpets in polenta galette  
crostini toasted in garlic oil  
(\$20 per person)

### flatbreads – *(choose three)*

tomato and mozzarella, fresh basil  
mushroom and ricotta salata  
sweet red onion and blue cheese  
italian sausage, rapini, provolone  
prosciutto and fontina  
grilled chicken, tomato, peppers, monterey jack  
shrimp fra diavolo  
(\$20 per person)

---

**reception carving stations**

*(one chef attendant required per 100 people at \$125 each, per station)*

**salt crusted prime rib**

roasted garlic demi glace, horseradish cream, dijon baked onion brioche squares  
*(\$550 each, serves 25 guests)*

**herb rubbed new york strip loin**

garlic-thyme jus, toasted tomato foccacia  
*(\$525 each, serves 25 guests)*

**slow roasted beef tenderloin**

natural jus, béarnaise, parker house rolls  
*(\$550 each, serves 20 guests)*

**chipotle-soy marinated bison tenderloin**

cilantro sour cream, baked onion brioche  
*(\$575 each, serves 20 guests)*

**roasted garlic dusted rack of lamb**

jalapeno mint garlic reduction, tzatziki  
*(\$125 each, 8 chops per rack)*

**maple cured tom turkey breast**

orange-cranberry relish, pumpernickel  
*(\$400 each, serves 25 guests)*

**honey glazed virginia ham**

assorted gourmet mustards, marbled rye bread  
*(\$400 each, serves 25 guests)*

**jamaican jerk rubbed pork loin**

grilled pineapple chutney  
*(\$375 each, serves 25 guests)*

**cedar plank roasted salmon**

lingonberry-horseradish cream  
*(\$325 each, serves 15 guests)*

**whole red snapper in salt dough**

with salsa fresca  
*(\$325 each, serves 15 guests)*

## dinner buffets

(a charge of \$100 will be applied for groups of less than 30)



### beginnings – choose four

#### soups

tomato basil, grilled cheese crouton  
 wild mushroom soup, chevre bruschetta  
 new england clam chowder, pepper butter toast  
 pasta fagiolo, parmesan fiselle  
 french onion soup, gruyere crouton  
 potato corn chowder, pumpnickel cheddar toast  
 chilled carrot ginger soup, ginger snap  
 chilled cauliflower vichyssoise, crispy leeks  
 chilled spicy gazpacho, basil-cheese twist  
 white asparagus soup, shrimp toast *(seasonal- spring)*  
 chilled avocado-cilantro velvet, crisp tortilla *(seasonal - summer)*  
 butternut squash bisque, pistachio tuille *(seasonal- fall)*

#### salads

mr. trump's wedge with roquefort, bacon, grape tomatoes  
 mixed baby greens with garden vegetables, herb dressing  
 traditional caesar salad, shaved parmesan, eggplant croutons  
 frisee with baby beets, crumbled goat cheese & spiced pecans  
 arugula & radicchio with balsamic figs & pine nuts  
 baby spinach salad with stilton, boiled egg, crisp bacon & jalapeno-ranch dressing  
 mizuna greens, wontons, soy sesame vinaigrette  
 sesame soba noodle, roasted duck & vegetables, sweet chili sauce  
 southwest black bean & roasted corn salad  
 artichoke, roasted tomato & caper panzanella  
 fresh bocconcini & tomato with extra virgin olive oil & herbs  
 roasted & grilled mediterranean vegetables  
 cucumber, oven roasted tomato, figs, bleu cheese & truffle oil

### entrées – choose three

#### pan seared petite filet mignon

porcini mashed potatoes, peppercorn cream

#### grilled petite filet mignon

parsnip oven fries, garlic-thyme demi glace

#### zinfandel poached filet mignon

celery root puree

#### barolo braised beef short ribs

manchego grits

#### seared veal medallions

sautéed artichoke & tomato confit

#### stuffed organic chicken breast

stuffed with truffled spinach & goat cheese, over polenta

#### organic roasted chicken breast

toasted almond rice pilaf, chicken jus

#### crispy tangerine chicken

vegetable fried rice, broccoli

#### chicken pot pie

english peas, carrots, pearl onions

#### mustard crusted salmon

wilted swiss chard, champagne sauce

#### pan seared salmon

roasted tomatoes, olives, capers, madiera beurre blanc

#### red snapper, fennel & tomato

#### seared halibut *(seasonal)*

herb polenta, salsa fresca

#### seafood paella

shrimp, clams, mussels, chicken, chorizo, saffron rice

#### seafood cobbler

lobster, bay scallops, shrimp, mussels

#### brown sugar cured pork

balsamic roasted plum

#### wild mushroom ravioli, porcini cream

### desserts – choose five

yuzu crème brulee, fresh berries

milk chocolate crunch

mango cheesecake

coconut passion fruit cake

supreme chocolate raspberry

mousse cake

classic tiramisu

baba au rum, fruit minestrone, basil

crème fraiche

exotic panna cotta, mango

strawberry coulis

chocolate cream with hazelnuts

*(\$75 per person)*

*additional soup or salad \$8 per person*

*additional entrée \$12 per person*

**plated dinner**

three course option-choice of salad or soup is included in entrée price

(a charge of \$25 per person will be applied for tableside choice between 2 entrées and \$35 per person for choice between 3 entrées)



**salad**

mr. trump's wedge with roquefort, bacon, grape tomatoes, egg red onions  
 roasted beets, vermont goat cheese, arugula & frisee, sherry walnut vinaigrette  
 woodland mushrooms, butter lettuce, watercress, balsamic roasted garlic aioli  
 caesar bouquet, baby tomato, eggplant croutons, white anchovy, parmesan crisp  
 baby spinach, bleu cheese, red onion marmalade, sesame crisp, cassis vinaigrette  
 roasted peaches & white asparagus, rocket strawberry, nasturtium vinaigrette  
*(seasonal-summer)*  
 crisp prosciutto, goat cheese, poached figs, bibb lettuce, roasted beet vinaigrette  
 mesclun greens, spiced pecans, poached bartlett pear, walnut balsamic dressing  
 crisp arugula & shaved red cabbage with crunchy shallots, banyuls vinaigrette  
 greens with goat cheese, candied walnuts, roasted red peppers & balsamic vinaigrette  
 heirloom tomato & watermelon, with arugula salad with parmesan crisps

**soup**

lentilles du puy soup infused with truffle scented croutons  
 wild harvest mushroom, fresh herb & spinach soup  
 butternut squash, shallots chutney & sour cream soup *(seasonal- fall)*  
 traditional new orleans gumbo  
 maine lobster & orange bisque *(\$3.00 supplement per person)*  
 portuguese gazpacho with avocado relish  
 chilled vichyssoise soup *(also available hot)* croutons & lemon sour  
 cream of white bean, truffle slices & barely poached egg *(\$6.00 supplement per person)*  
 savory white asparagus, maryland crabmeat, jade pesto *(seasonal- spring)*  
 watercress velvet, tomato chutney & fresh watercress

**appetizer upgrade**

*(add \$10 only for substitute)*

shrimp cocktail two ways  
 traditional & deconstructed  
*(\$16 per person)*

steamed jumbo asparagus  
 béarnaise foam  
*(\$13 per person)*

alaskan crab salad  
 masked with marinated melon, vanilla oil &  
 pineapple dressing  
*(\$17 per person)*

seared diver scallop  
 truffle parsnip puree & chicken jus  
*(\$18 per person)*

blue fin tuna carpaccio  
 grape, radish & sprout salad, juniper oil  
*(\$15 per person)*

scallop, shrimp, crab & fennel jam in vol au  
 vent, bouillabaisse reduction  
*(\$16 per person)*

curried-mango gravlax  
 lemon-chive blinis, crème fraîche, hackleback  
 sturgeon caviar  
*(\$15 per person)*

maryland crabmeat  
 squash salad, lamb lettuce, lemon-mustard  
 vinaigrette  
*(\$16 per person)*

foie gras crème brulee  
 saba gelee, brioche  
*(\$18 per person)*

entrée

beef tenderloin  
roasted parsnips & cipollini onion, spinach, carrot puree, beef jus  
\$84

grilled ny strip steak  
confit fingerlings and shallots, burgundy jus  
\$82

braised five-spiced short rib of beef  
mushroom crepe, szechuan peppercorn jus  
\$78

seared chicken breast  
king oyster mushrooms, scallion whipped potato, thyme jus  
\$76

dashi poached chicken breast  
chinese long beans, forbidden rice, ginger infused nage  
\$78

stuffed breast of chicken  
prosciutto, fontina, rapini, roasted pepper, parmesan risotto cake,  
chicken jus  
\$80

grilled salmon  
root vegetable purée, roasted fennel, warm white balsamic  
vinaigrette  
\$76

short smoked salmon  
warm red bliss potato salad, haricot vert, mustard seed vinaigrette  
\$76

chili-miso glazed chilean sea bass  
toasted rice maki, baby bok choy, lemongrass beurre blanc  
\$82

walnut & comte crusted halibut  
artichoke, olive, & tomato  
\$80

mahi mahi  
tomato-olive concasse, roasted fingerlings, balsamic-brown butter  
\$78

seared halibut (*seasonal-summer*)  
herb polenta galette, salsa fresco, confit baby tomato, chimichurri  
\$80

thai spiced jumbo shrimp  
lemongrass-kaffir lime reduction, soba noodle cake  
\$80

diver scallops  
corn timbale, trumpet mushrooms, english peas & truffle essence  
\$82

maine lobster ravioli  
truffle sun choke puree  
\$78

five-spice dusted duck breast  
sesame risotto cake, plum wine-marjoram reduction  
\$78

seared pork chop  
horseradish-bacon potato stack, whiskey-peppercorn jus  
\$76

pork tenderloin  
with pomme fondant & apricot salsa, sweet apricot sauce  
\$76

colorado rack of lamb  
spiced pecan crust, sweet potato flan, lamb jus  
\$88

almond crusted veal chop  
on butternut squash puree, tarragon jus  
\$88

**combination dinner entrée**

beef tenderloin & maine lobster  
 asparagus-heirloom carrot whipped potato, béarnaise & bordelaise  
**\$104**

beef tenderloin & jumbo shrimp  
 celery root- asparagus hollandaise, peppercorn sauce  
**\$98**

veal medallion & “oscar” lump crab cake  
 sauce choron, heirloom baby carrots & truffle jus  
**\$99**

seared diver scallops & beef short ribs  
 whipped potatoes- sweet corn, stout reduction & basil oil  
**\$92**

roasted chicken breast & seared salmon  
 wild rice with mushrooms and almonds, porcini cream  
**\$88**



**dessert**

molten bittersweet chocolate cake, cherry compote, vanilla bean ice cream

seasonal trio: white chocolate mousse, apricot marmalade, pistachio cake, sour cherry clafoutis, almond ice cream

irish coffee deconstructed

seasonal creme brulee

hazelnut supreme

exotic fruit puff pastry tart, coconut & passion fruit cake, mango ice cream

orange crumble cake, raspberry filled lemon cream, citrus sorbet

**ALL DINNERS REQUIRE**

**A MINIMUM OF THREE COURSES**

*a choice of soup or salad , entrée and dessert  
 is included in the entrée price*

*fourth course of soup or salad*

**add \$10 per person**

after the party it's the after party. late night snacks the after party  
please choose **five** selections



mini **short rib** sliders

chicago style **hot dogs**

mini **cuban** sandwiches

mini **roast beef** sandwiches, stilton, onion jam

mini **blt**

mini **pan pizza** sausage-pepperoni-the works

mini croissants with **bacon, egg & cheese**

**quesadilla** –shrimp, chicken, beef or veggie

**buffalo wings** with bleu cheese, ranch and celery

**jumbo shrimp** cocktail

cozy **shrimp** with pork & ponzu dip

**grilled cheese** with tomato

(\$35 per person)

*please designate passing or placing items*