



fantango

BANQUET DINNER MENU

Prosciutto Wrapped Melon

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Spinach Mimosa

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Roast Black Angus Sirloin

With wild mushroom sauce

Filet of Salmon

Grilled, and served with a Café de Paris butter

Chicken Picatta

Chicken breast sautéed in a lemon, caper butter

Pasta Puttanesca

Diced tomato, capers, garlic, basil, olives, olive oil

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Profiteroles au Chocolat

*Cream puffs filled with cappuccino ice cream,
served with hot chocolate sauce & whipped cream*

Coffee or Tea Service

\$42.75 + tip and tax





BANQUET DINNER MENU

Paella Taste

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Basque Salad

*Organic baby spinach, walnuts, blue cheese
orange sections & raspberry vinaigrette*

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Roast Black Angus Sirloin

With wild mushroom sauce

Short Rib Bourguignon

Slowly braised in red wine and port

Roast Pork Loin

Sauce Charcutiere

Filet of Sanddabs

Sautéed in lemon butter

California Fettuccini

Julienne of fresh vegetables

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Café Liegeois

*Vanilla ice cream, coffee ice cream, espresso coffee, topped with whipped cream &
chocolate sprinkles*

Coffee or Tea Service

\$49.75 + tip and tx





BANQUET DINNER MENU

Charcuterie Sampler

Thinly sliced meats & pate



Basque Salad

*Organic baby spinach, walnuts, blue cheese, orange sections
& raspberry vinaigrette*



Grilled Rack of Lamb

Herbs de Provence, Cabernet sauce

Black Angus Filet Mignon & Scampi

Paella Fandango

*Saffron rice simmered with prawns, scallops, mussels, fish,
chicken & sausage*

Canard à l'Orange

Roast duckling, bitter orange sauce

Osso Buco

Sliced veal shank, braised with veal stock, Madeira, tomato & mushroom

Fresh Seasonal Fish Meuniere

Cheese Tortellini Pesto

*Fresh pasta filled with three cheese, served with a light cream
& basil sauce*



Vacherin Glacé Marquise

*Meringue shell filled with vanilla ice cream, toasted almonds & whipped cream, hot
chocolate sauce*

Coffee & Tea Service

\$65.75 + tip and tax

