



BANQUET DINNER MENU

Soup du jour

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Spinach Mimosa

*Organic baby spinach, chopped bacon, grated hardboiled egg
& raspberry vinaigrette*

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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

Roast Black Angus Sirloin

With wild mushroom sauce

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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

\$48.75 + tip and tax





BANQUET DINNER MENU

Charcuterie Sampler

Thinly sliced meats & pate

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Caesar Salad

Romaine lettuce, gruyere parmesan & house specialty dressing

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7oz Filet au poivre

Green pepper sauce

Short Rib Bourguignon

Slowly braised in red wine and port

Filet of Sanddabs

Sautéed in lemon butter

Pasta Puttanesca

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

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Café Liegeois

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

Coffee or Tea Service

\$62.75 + tip and tax





BANQUET DINNER MENU

Tapas Fandango

Stuffed piquillo peppers, smoked prosciutto, duck paté, celery root salad



Basque Salad

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



Black Angus Filet Mignon & Scampi

Paella Fandango

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

Rack of Lamb

Herbs de Provence, Cabernet sauce

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 or Tea Service

\$75.90 + tip and tax

