



## BANQUET DINNER MENU

### **Charcuterie Sampler**

*Thinly sliced meats & pate*

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### **Spinach Mimosa**

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### **Filet of Salmon**

*Grilled, and served with a Café de Paris butter*

### **Pork Medallions**

*With madeira wild mushroom sauce*

### **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**

*\$46.75 + 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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### **7oz Filet Mignon**

*With wild mushroom sauce*

### **Short Rib Bourguignon**

*Slowly braised in red wine and port*

### **Wiener Schnitzel**

*Thinly sliced pork, breaded and sautéed*

### **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**

*\$54.75 + 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*



### **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**

*\$68.75 + tip and tax*

