



Private Event Dinner Menus

Dinner Option A

\$55 per person (plus tax and gratuity)

Water, iced tea, and coffee service included.

STARTER – Select 1

Cup of Soup

OR

City Café Greens

Fresh Tomato, Shaved Radish, Shallot Mustard Vinaigrette

ENTRÉE CHOICE – Select 3

Filet Mignon

Potato Robuchon, Broccolini, Veal Demi

Grilled Bay of Fundy Salmon

Baked Red Bliss Potatoes, Grilled Asparagus, Warm Roasted Tomato Vinaigrette

Caroline's Chicken

Goat Cheese, Garlic, Fresh Herbs, Roasted Vegetables, Mushroom Wine Pan Sauce

Spaghetti & Wagyu Meatballs

Fresh Tomato Sauce, Crusty Garlic Bread

Blackened Idaho Rainbow Trout

Brussel Sprouts, Soft Cheddar Polenta, Whole Grain Mustard Beurre Blanc

DESSERT – Select 2

Key Lime Pie

Flourless Chocolate Cake

Blum's Caramel Crunch Cake



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Dinner Option B

\$65 per person (plus tax and gratuity)

Water, iced tea, and coffee service included.

APPETIZER

Select 2 of the following to serve the table Family Style

Lemmon Walnut Hummus | Crispy Thai Fried Calamari |

Tempura Asparagus with Truffle Lemon Aioli and Shaved Parmesan

STARTER – Select 1

Heart of Romaine

Roasted Pecans, Shaved Parmesan, Creamy Caesar Dressing

OR

City Café Greens

Fresh Tomato, Shaved Radish, Shallot Mustard Vinaigrette

ENTREE – Select 3

Filet Mignon

Potato Robuchon, Broccolini, Veal Demi

Grilled Bay of Fundy Salmon

Baked Red Bliss Potatoes, Grilled Asparagus, Warm Roasted Tomato Vinaigrette

Veal Scallopini

Whipped Potatoes, Sautéed Spinach, Lemon Caper Veal Pan Sauce

Crisp Texas Gulf Shrimp

Stir Fried Rice, Steamed Broccoli with Dark Soy Orange Sauce

Blackened Idaho Rainbow Trout

Brussel Sprouts, Soft Cheddar Polenta, Whole Grain Mustard Beurre Blanc

Berkwood Farms Pork Tenderloin

Sweet Pea and Sweet Potato Hash, Broccolini, Apple Cognac Demi

DESSERT - Select 2

Key Lime Pie

Mixed Berry Angel Cake

Flourless Chocolate Cake

Blum's Caramel Crunch Cake



Private Event Dinner Menus

Dinner Option C

\$75 per person (plus tax and gratuity)

Water, iced tea, and coffee service included.

PASSED HORS D'OEUVRES – Select 2

Mini Shrimp, Crab, and Crawfish Cakes

Crostini w/Peppered Beef Tenderloin

Crostini w/Smoked Salmon

Stuffed Crimini Mushrooms (Pistachio & Brie) or (Prosciutto & Ricotta)

Stuffed Cherry Tomatoes (Mozzarella/Pesto)

SALAD CHOICE – Select 2

Heart of Romaine

Roasted Pecan, Shaved Parmesan & Creamy Caesar Dressing

OR

Heirloom Beets & Arugula Salad

Goat Cheese, Toasted Walnuts, Orange segments, Lemon Oregano Vinaigrette

OR

The Iceberg Wedge

Bacon, Heirloom Cherry Tomatoes, Crisp Spun Onions & Maytag Blue Cheese Dressing

ENTREE – Select 3

Filet Mignon

Potato Robuchon, Broccolini, Veal Demi

Veal Scallopini

Whipped Potatoes, Sautéed Spinach, Lemon Caper Veal Pan Sauce

Berkwood Farms Pork Rib Chop

Potato Robuchon & Broccolini, Veal Demi

Maple Leaf Roasted Duck Breast & Artisan Duck Sausage

Rosemary Polenta & Juniper Berries and Cranberry Sauce

Australian Double Cut Lamb Chops

Herb de Provence Crusted, Broccolini, Red Bean Casserole and Lamb Jus

Grilled Bay of Fundy Salmon

Baked Red Bliss Potatoes, Grilled Asparagus, Warm Roasted Tomato Vinaigrette

DESSERT – Select 3

Cream Brûlée, Mixed Berries with Romanoff Sauce, Flourless Chocolate Cake,

Key Lime Pie, or Blum's Caramel Crunch Cake