



WELCOMES

(YOUR NAME HERE) & GUESTS

(FUNCTION DATE)

~APPETIZERS~

SEA SCALLOPS WRAPPED IN BACON
 POINT JUDITH CALAMARI
 ASIAN BEEF & SCALLION "NEGIMAKI"

~SALAD~

CHOICE OF:

GARDEN SALAD
 CLASSIC CAESAR SALAD

~ENTREES~

CHOICE OF:

U.S.D.A. PRIME FILET MIGNON

WET AGED 10OZ TENDERLOIN SERVED A LA CARTE

U.S.D.A. PRIME NEW YORK STRIP STEAK

14OZ, SERVED A LA CARTE

CHICKEN FORESTER

MUSHROOMS, ARTICHOKE, AND OVEN ROASTED TOMATOES,
 WHITE WINE HERB SAUCE, SWEET POTATO HASH

TENDERLOIN TIPS DIANE

FILET MEDALLIONS TOSSED WITH SAUTÉED MUSHROOMS, VEAL DEMI, AND
 BRANDY SAUCE, OVER LYONAISE POTATOES

YELLOWFIN TUNA

SUSHI GRADE, PAN SEARED, SAUTÉED HARI COT VERT, ROASTED YELLOW
 TOMATOES, BASIL OIL & NICOISE OLIVE EMULSION

NEW ENGLAND SWORDFISH

PAN SEARED, PROSCUITTO WRAPPED, COUSCOUS & ASPARAGUS

~SIDES~

WHIPPED POTATOES
 ROASTED FOREST MUSHROOMS
 STEAMED ASPARAGUS WITH HOLLANDAISE

~DESSERT~

CHOICE OF:

CHOCOLATE LAYER CAKE
 ELI'S CHEESECAKE
 VANILLA BEAN CRÈME BRULÉ

(*\$50PP MENU DOES NOT INCLUDE TAX, TIP, OR BEVERAGE)