

NATIONAL PRIVATE DINING PROGRAM



NATIONAL PRIVATE DINING PROGRAM

LUNCH MENU ONE

\$29 PER PERSON

STARTERS **Select One**

Baby Mixed Greens BALSAMIC VINAIGRETTE

Asparagus Bisque CRABMEAT & CHIVE OIL

ENTRÉES **Select Two**

Filet Mignon 6OZ

Broiled Salmon Fillet

Roasted Chicken Breast

SIDE DISHES

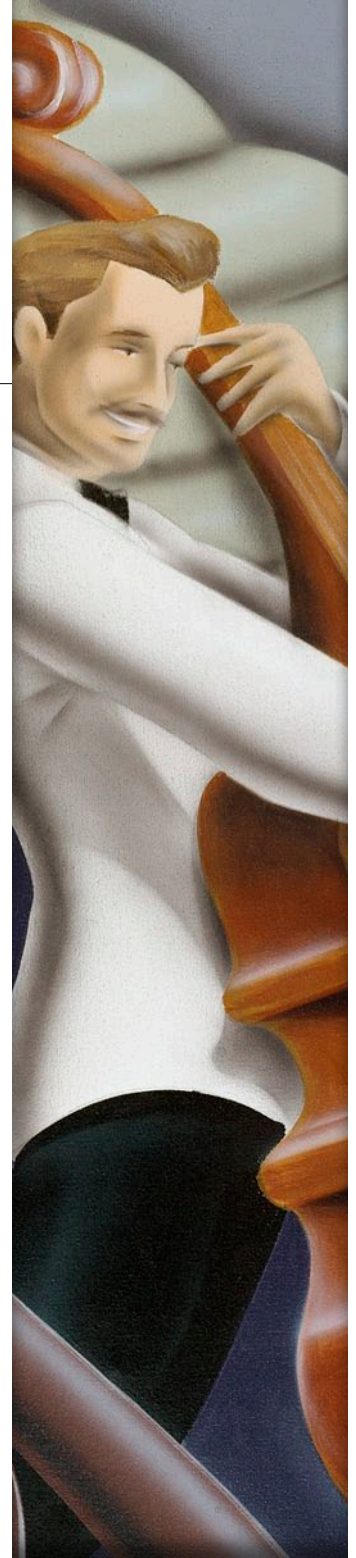
Horseradish Mashed Potatoes

Sautéed Green Beans

DESSERT **Select One**

Bananas Foster Bread Pudding

Ice Cream or Sorbet



NATIONAL PRIVATE DINING PROGRAM

LUNCH MENU TWO

\$35 PER PERSON

STARTERS **Select Two**

Iceberg Lettuce Wedge TOMATOES, BLUE CHEESE CRUMBLES & DRESSING
Caesar Salad PARMESAN, CREAMY CAESAR DRESSING & FRESH CROUTONS
Baby Mixed Greens BALSAMIC VINAIGRETTE
Asparagus Bisque CRABMEAT & CHIVE OIL
French Onion Soup GRUYÈRE, SWISS & PARMESAN CHEESE

ENTRÉES **Select Three**

Filet Mignon 6OZ
4oz Filet Mignon and Shrimp Duet
Broiled Salmon Fillet
Roasted Chicken Breast

SIDE DISHES

Horseradish Mashed Potatoes
Sautéed Green Beans

DESSERTS **Select Two**

New York-Style Cheesecake
Warm Chocolate Brownie Cake
Vanilla Bean Crème Bruleé
Ice Cream or Sorbet



NATIONAL PRIVATE DINING PROGRAM

LUNCH MENU THREE

\$45 PER PERSON

STARTERS **Select Two**

Iceberg Lettuce Wedge TOMATOES, BLUE CHEESE CRUMBLES & DRESSING
Caesar Salad PARMESAN, CREAMY CAESAR DRESSING & FRESH CROUTONS
Baby Mixed Greens BALSAMIC VINAIGRETTE
Asparagus Bisque CRABMEAT & CHIVE OIL
Shrimp and Lobster Bisque SHERRY & CREAM

ENTRÉES **Select Three**

Filet Mignon 8OZ
New York Strip 12OZ
Broiled Salmon Fillet
Roasted Chicken Breast
Sautéed Shrimp Scampi LINGUINI PASTA, LEMON, GARLIC & WHITE WINE

FAMILY-STYLE SIDE DISHES

POTATOES **Select One**

Horseradish Mashed Potatoes
Au Gratin Potatoes
Sweet Potato Casserole

VEGETABLES **Select One**

Sautéed Green Beans
Creamed Spinach
Steakhouse Skillet Mushrooms

DESSERTS **Select Two**

New York-Style Cheesecake
Key Lime Pie
Warm Chocolate Brownie Cake
Bananas Foster Bread Pudding
Vanilla Bean Crème Bruleé
Ice Cream or Sorbet



NATIONAL PRIVATE DINING PROGRAM

DINNER MENU ONE

\$53 PER PERSON Without Appetizers

\$59 PER PERSON With Appetizers

APPETIZERS Select One

Warm Crab Dip SERVED WITH FRESH BAGUETTE CRISPS

Hand-Selected Cheeses SERVED WITH ASSORTED CRACKERS

Crispy Shanghai Calamari

STARTERS Select Two

Iceberg Lettuce Wedge TOMATOES, BLUE CHEESE CRUMBLES & DRESSING

Caesar Salad PARMESAN, CREAMY CAESAR DRESSING & FRESH CROUTONS

Baby Mixed Greens BALSAMIC VINAIGRETTE

Asparagus Bisque CRABMEAT & CHIVE OIL

ENTRÉES Select Three

Filet Mignon 8OZ

New York Strip 12OZ

Broiled Salmon Steak

Roasted Chicken Breast

FAMILY-STYLE SIDE DISHES

POTATOES Select One

Horseradish Mashed Potatoes

Au Gratin Potatoes

Sweet Potato Casserole

VEGETABLES Select One

Sautéed Green Beans

Creamed Spinach

Steakhouse Skillet Mushrooms

DESSERTS Select Two

New York-Style Cheesecake

Key Lime Pie

Warm Chocolate Brownie Cake

Vanilla Bean Crème Bruleé

Ice Cream or Sorbet



NATIONAL PRIVATE DINING PROGRAM

DINNER MENU TWO

\$69 PER PERSON

APPETIZERS **Select Two**

- Jumbo Shrimp Cocktail COCKTAIL SAUCE
- Seared Rare Ahi Tuna SPICY MUSTARD SAUCE
- Crispy Chicken Goujennettes HONEY MUSTARD SAUCE
- Cheesesteak Egg Rolls SWEET & SPICY CHILI SAUCE

STARTERS **Select Two**

- Iceberg Lettuce Wedge TOMATOES, BLUE CHEESE CRUMBLES & DRESSING
- Caesar Salad PARMESAN, CREAMY CAESAR DRESSING & FRESH CROUTONS
- Baby Mixed Greens BALSAMIC VINAIGRETTE
- Asparagus Bisque CRABMEAT & CHIVE OIL

ENTRÉES **Select Four**

- Filet Mignon 8OZ
- New York Strip 16OZ
- Boneless Ribeye 16OZ
- Broiled Salmon Steak
- Seared Ahi Tuna Steak
- Roasted Chicken Breast

FAMILY-STYLE SIDE DISHES

POTATOES **Select One**

- Horseradish Mashed Potatoes
- Au Gratin Potatoes
- Sweet Potato Casserole

VEGETABLES **Select One**

- Sautéed Green Beans
- Creamed Spinach
- Steakhouse Skillet Mushrooms

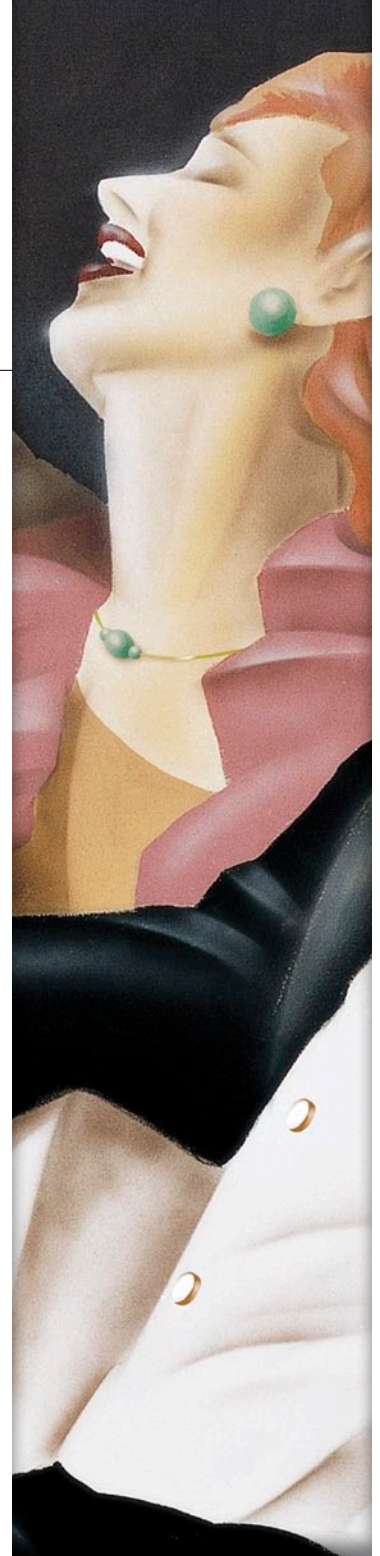
DESSERTS **Select Two**

- New York-Style Cheesecake
- Key Lime Pie
- Warm Chocolate Brownie Cake
- Vanilla Bean Crème Bruleé
- Ice Cream or Sorbet

STEAKHOUSE STYLE OPTIONS

Add to Any Entrée

- Oscar Style 10
JUMBO LUMP CRABMEAT, ASPARAGUS & BÉARNAISE
- Alaskan King Crab Legs ½LB 24
STEAMED & CRACKED
- Australian Lobster Tail 7OZ 28
FOR PARTIES OF 30 OR LESS



NATIONAL PRIVATE DINING PROGRAM

DINNER MENU THREE

\$79 PER PERSON

APPETIZERS Select Three

- Jumbo Shrimp Cocktail COCKTAIL SAUCE
- Seared Rare Ahi Tuna SPICY MUSTARD SAUCE
- Crispy Chicken Goujennettes HONEY MUSTARD SAUCE
- Cheesesteak Egg Rolls SWEET & SPICY CHILI SAUCE
- Mini Crab Cakes ROASTED RED PEPPER AIOLI

STARTERS Select Three

- Iceberg Lettuce Wedge TOMATOES, BLUE CHEESE CRUMBLES & DRESSING
- Caesar Salad PARMESAN, CREAMY CAESAR DRESSING & FRESH CROUTONS
- Baby Mixed Greens BALSAMIC VINAIGRETTE
- Fresh Spinach Salad BACON DRESSING
- Asparagus Bisque CRABMEAT & CHIVE OIL
- Lobster & Shrimp Bisque BRANDY & CREAM

ENTRÉES Select Four

- | | |
|--|------------------------|
| Filet Mignon 8OZ | Bone-In Strip 18OZ |
| Boneless Ribeye 16OZ | Roasted Chicken Breast |
| New York Strip 16OZ | Lamb Chops-Triple Cut |
| Seared Ahi Tuna Steak | Broiled Salmon Steak |
| Pan Seared Sea Bass
HONG KONG STYLE | |

FAMILY-STYLE SIDE DISHES

POTATOES Select One

- Horseradish Mashed Potatoes
- Au Gratin Potatoes
- Sweet Potato Casserole

VEGETABLES Select One

- Sautéed Green Beans
- Creamed Spinach
- Steakhouse Skillet Mushrooms

DESSERTS Select Two

- New York-Style Cheesecake
- Key Lime Pie
- Warm Chocolate Brownie Cake
- Vanilla Bean Crème Brûlée
- Bananas Foster Bread Pudding
- Ice Cream or Sorbet

STEAKHOUSE STYLE OPTIONS

Add to Any Entrée

- Oscar Style 10
JUMBO LUMP CRABMEAT,
ASPARAGUS & BÉARNAISE
- Alaskan King Crab Legs ½LB 24
STEAMED & CRACKED
- Australian Lobster Tail 7OZ 28
FOR PARTIES OF 30 OR LESS

