



Dinner Pre-Fixe Menus:

As the event host, you are invited to select one of the prix fixe dinner menus below to be offered to your guests.

On the day of the event, guests will have the opportunity to choose their preferences from each course within the pre-selected menu.

Preordering is not required; however, it can be arranged in advance upon request.

Dinner Pre-Fixe Menu Pricing:

Dinner Pre-Fixe 1: \$56

Four Course

Dinner Pre-Fixe 2: \$63

Four Course

Dinner Pre-Fixe 3: \$69

Four Course

Dinner Pre-Fixe 4: \$83

Four Course

Dinner Pre-Fixe 5: \$96

Four Course

Includes custom printed menus & table cloths

VIEW OUR MENUS BELOW 



PASSABLE & SHAREABLE

Garlic Cheese Bread

asiago, garlic, sourdough

STARTER

select one

Chicken Enchilada Soup

House Salad

MAIN

select one

Chicken Piccata

free range chicken breast, white wine lemon caper sauce, garlic mashed potatoes, assorted vegetables

Junior's Burger

usda angus beef, bacon, cambozola cheese, fried egg, tomato, mayo, brioche bun, shoe string fries

Fish & Chips

beer battered alaskan cod, pineapple citrus coleslaw, tartar sauce, shoe string fries

Earth's Garden Pasta

penne, creamy pesto, zucchini, squash, bell peppers, white onions, cherry tomatoes, asiago cheese

Shrimp Louie Salad

iceberg lettuce, louie dressing, bay shrimp, cucumbers, diced eggs, red onions, radish, beets, avocado

Cajun Jambalaya

penne, cajun saffron sauce, chorizo, chicken, prawns, bell peppers, onions, asiago cheese

DINNER PRIX FIXE #1 (N)

Not all ingredients are listed. please inform a server of any allergies. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.



SHAREABLE & PASSABLE:

Garlic Cheese Bread

asiago, garlic, sourdough

Calamari

creole remoulade sauce

STARTER

select one

Caesar Salad

Lobster Chowder

MAIN

select one

New York Steak

usda all-natural grilled 12 oz new york strip steak, demi-glaze, roasted potato medley, asparagus

Lemon Dill Salmon

wild charbroiled salmon, lemon corn dill relish, garlic mashed potatoes, broccolini

Crab Shrimp Louie Salad

iceberg lettuce, louie dressing, baby shrimp, shredded crab meat, cucumbers, diced eggs, red onions, radish, beets, avocado

Lasagna Primavera

lasagna, marinara sauce, ricotta cheese, mozzarella cheese, zucchini, squash, eggplant, mushrooms, onion, garlic

Chicken Parmigiana

breaded chicken, linguini, pomodoro sauce, pesto, mozzarella, roasted seasonal vegetables

DINNER PRIX FIXE #2 (N)

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SHAREABLE & PASSABLE

Garlic Cheese Bread

asiago, garlic, sourdough

Pancetta Wrapped Prawns

pancetta-wrapped prawns, beurre blanc drizzle

STARTER

select one

Caesar Salad

Lobster Chowder

MAIN

select one

New York Steak

usda all natural 12 oz grilled new york steak, demi-glace, asparagus, roasted potato medley

Chilean Seabass

seared chilean white sea bass, jumbo prawns, manila clams, mediterranean black mussels, chorizo, white wine cherry tomato saffron shallot sauce

Seafood Fettuccine

calamari, prawns, mediterranean black mussels, manila clams, garlic, asiago, choice of marinara, gorgonzola cream, or creamy pesto

Pancetta Pork Chop

14 oz pork chop, pancetta, shallots, cremini mushrooms, sherry wine demi-glace, broccolini, mashed potatoes

Lasagna Primavera

lasagna, marinara sauce, ricotta cheese, mozzarella cheese, zucchini, squash, eggplant, mushrooms, onion, garlic

DESSERT

Tiramisu

ladyfinger cookies, espresso liqueur, mascarpone, chocolate

Cheesecake

seasonal flavor

Gelato

vanilla, chocolate or strawberry

DINNER PRIX FIXE #3 (N)

Not all ingredients are listed. please inform a server of any allergies. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.



PASSABLE & SHAREABLE

Caprese Skewers

cherry tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, sea salt

Bearnaise Steak Crostini

new york strip, béarnaise, crostini

STARTER

select one

Roasted Beets Feta Salad

baby arugula, dijon honey balsamic vinaigrette, avocado, caramelized walnuts, feta cheese

Lobster Chowder

new england lobster chowder, cup

MAIN

select one

Filet Mignon

usda all natural 10 oz filet mignon, demi-glace, asparagus, scalloped potatoes

Lamb Chops

9 oz bone-in lamb chops, pomegranate reduction, broccolini, baby carrots, garlic mashed potatoes

Seared White Seabass

seared chilean sea bass, jumbo prawns, manila clams, mussels, chorizo, white wine saffron tomato sauce

Lemon Dill Salmon

wild charbroiled salmon, lemon corn dill relish, broccolini, garlic mashed potatoes

Chicken Parmigiana

breaded chicken, linguini, pomodoro sauce, pesto, mozzarella, roasted seasonal vegetables

Artichoke Spinach Ravioli

roasted artichoke and spinach stuffed ravioli, sautéed grape tomatoes, asparagus, garlic, shallots

DESSERT

select one

Flourless Chocolate Torte

espresso anglaise, whipped cream

Gelato

vanilla, chocolate or strawberry

Cheesecake

seasonal flavor of the day

DINNER PRIX FIXE #4 (N)

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PASSABLE & SHAREABLE

Caprese Skewers

cherry tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, sea salt

Demi-Glace Steak Crostini

new york strip, whiskey peppercorn demi-glace, crostini

Petite Crab Cakes

mini pan-fried dungeness crab cakes, lemon mint demi caper vinaigrette

STARTER

select one

Caesar Salad

Lobster Chowder

MAIN

select one

Surf & Turf

usda all natural 8 oz filet mignon, jumbo prawns, béarnaise sauce, asparagus, scalloped potatoes

Rib Eye Steak

usda all natural 12 oz grilled rib eye, au jus, roasted garlic, aged bleu cheese, asparagus, yukon garlic mashed potatoes

Lamb Chops

9 oz bone-in lamb chops, pomegranate reduction, broccolini, baby carrots, garlic mashed potatoes

Lemon Caper Seabass

grilled chilean seabass, lemon caper sauce, asparagus, mashed potatoes

Lobster Rigatoni

rigatoni, vodka lobster cream sauce, british columbia lobster, asiago

Artichoke Chicken

free-range chicken breast, white wine artichoke cherry tomato shallot sauce, mashed potatoes, grilled artichokes

Artichoke Spinach Ravioli

roasted artichoke and spinach stuffed ravioli, sautéed grape tomatoes, asparagus, garlic, shallots

DESSERT

select one

Flourless Chocolate Torte

espresso anglaise, whipped cream

Tiramisu

ladyfinger cookies, espresso liqueur, mascarpone, chocolate

Cheesecake

seasonal flavor of the day

DINNER PRIX FIXE #5 (N)

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