



Upstairs Events Sit-down Menu

1

appetizers

coconut chicken satay ~ roasted peanut dipping sauce.....	\$1.75 each
shrimp skewer ~ panko crusted or grilled.....	\$2.95 each
pork, vegetable or seafood dumplings ~ Indonesian soy dipping.....	\$1.85 each
calamari fries ~ sweet chili dipping sauce.....	\$35.00 / lb
curry spring rolls.....	\$2.85 each
bacon & artichoke palmiers.....	\$1.95 each
herbed goat cheese & sundried tomato palmiers.....	\$1.95 each
tartletts ~ (please choose)	\$1.95 each
~ wild mushroom ~ spinach & feta	
~ danish brie ~ seasonal chutney	
~ chicken liver paté ~ sweet onion confit	
~ herb roasted tomato, prosciutto & parmesan	
bacon wrapped ~ (please choose)	
~ shrimp.....	\$2.75 each
~ scallops.....	\$2.75 each
~ romaki	\$2.25 each
~ asparagus & scallion.....	\$2.25 each
~ cherry stuffed duck breast.....	\$3.25 each
stuffed eggs ~ (please choose)	
~ truffle deviled.....	\$1.75 each
~ dried fruit & curry chicken salad.....	\$2.25 each
~ pancetta, pinenut & italian herb.....	\$2.50 each
~ santa fe baby shrimp salad.....	\$2.75 each
smoked salmon wrapped asparagus.....	\$2.95 each
rare angus beef wonton ~ horseradish aioli.....	\$3.45 each
blackened ahi tuna wonton ~ wasabi caviar.....	\$3.75 each
b.l.t. crostini.....	\$1.95 each
shrimp cocktail ~ cocktail dipping sauce.....	\$1.95 each
caprese skewers.....	\$2.75 each

~ appetizers cont'd ~



Upstairs Events Sit-down Menu

*create your own
choose a vessel & a filling to create your own bite size appetizer!
pate choux ~ profiteroles, cucumber cups, cherry tomatoes or endive spears*

crab & avocado	\$3.00 each
shrimp & scallop ceviche ~ truffle oil.....	\$3.25 each
lobster & mango ~ white wine vinaigrette.....	\$3.50 each
cold smoked salmon ~ crème fraiche & capers.....	\$2.95 each
blue crab & jicama salad	\$3.00 each
chicken salad ~ (please choose).....	\$1.95 each
~ mandarin	
~ southwestern	
~ smoked chicken with gorgonzola	
~ apricot & tarragon	

sundried tomato tapenade ~ tomato, olive, garlic & capers.....	\$1.85 each
wild mushroom, herb & sherry paté	\$1.95 each
caprese ~ fresh mozzarella, basil, balsamic marinated tomato.....	\$1.95 each

canapes

apple smoked shrimp & watercress	\$3.25 each
prosciutto & melon	\$2.75 each
blue cheese mousse & raspberry	\$2.75 each
goat cheese with sweet peppers	\$2.75 each

salads

house ~ balsamic, red wine, herb-dijon or ginger soy.....	\$5.00
caesar	\$5.50
strawberry gorgonzola	\$6.25
baby arugula ~ dried cherries, marinated onions & pecans.....	\$6.50
shaved fennel & romaine ~ mandarin orange & green apple.....	\$6.50
artichoke & tomato salad ~ kalamata olive, red onion & parsley.....	\$6.50



Upstairs Events Sit-down Menu

3

entrées

beef

~ 14oz. ribeye.....	\$35
~ 14oz. ny strip.....	\$36
~ 10oz flat iron.....	\$26
~ filet mignon (6 or 8 oz.).....	market price
~ 1/2 rack bali braised baby back ribs.....	\$25
~ asian braised short ribs ~ lemongrass, orange, ginger, garlic.....	\$25
~ braised lamb shank.....	\$29
~ roasted pork loin ~ plum demi, mushroom or honey-dijon demi.....	\$24

beef sauces

- ~ bourbon demi
- ~ cabernet & peppercorn demi
- ~ mushroom demi
- ~ dijon & cognac
- ~ madeira & blue cheese
- ~ chasseur (mushroom, tomato, onion, white wine)
- ~ dried cherry & port de

poultry

~ roulade of chicken ~ with prociutto, gruyere cheese & mornay sauce.....	\$24
~ pan seared chicken breast ~ with your choice of sauce.....	\$20
~ seared breast of duckling ~ with your choice of sauce.....	\$24

chicken sauces

- ~ sundried tomato cream
- ~ caper cream
- ~ chicken demi with herbs
- ~ coconut curry
- ~ pepperonata
- ~ marsala wine & mushroom
- ~ sweet plum bbq

duck sauces

- ~ orange sauce
- ~ dark cherry & port
- ~ bigarade (demi with orange zest)
- ~ duck demi
- ~ garlic & herbs



Upstairs Events Sit-down Menu

4

seafood

~ pan seared ahi tuna ~ typically with sweet soy.....	\$32
~ atlantic salmon.....	\$27
~ sea bass.....	\$28
~ smoked chile grilled rack of shrimp.....	\$25
~ halibut (seasonal).....	\$32
~ maine lobster tail.....	market price
~ broiled scallops or gulf shrimp.....	\$25

fish sauces

- ~ citrus *beurre blanc* (citrus, herb, red pepper, cumin, mango)
- ~ lobster cream
- ~ *beurre noisette*
- ~ coconut lemongrass reduction

vegetarian

~ spicy peanut linguini with tofu.....	\$18
~ seitan marsala ~ cremini mushrooms & coconut reduction.....	\$19
~ mushroom strudel ~ parmesan & sweet basil cream sauce.....	\$21
~ risotto ~ mixed vegetables or mushroom & asparagus.....	\$19

side dishes

(included with entrées)

starches ~ (please choose one)

- ~ traditional mashed potatoes
- ~ blue cheese mashed potatoes
- ~ wasabi mashed potatoes
- ~ roasted garlic mashed potatoes
- ~ mashed sweet potatoes
- ~ oven roasted red potatoes ~ peppers & onions
- ~ israeli couscous
- ~ herbed wild rice blend (add \$1.50)

vegetables ~ (please choose one)

- ~ grilled or sautéed asparagus (add \$1.50)
- ~ haricot vert (french beans) (add \$1.75)
- ~ oven herb roasted vegetables
- ~ blistered sweet corn ~ scallions & red peppers
- ~ garlic creamed spinach
- ~ roasted root vegetables
- ~ roasted broccoli
- ~ roasted cauliflower
- ~ roasted carrots



Upstairs Events Premium Menu

hot appetizers

baked oysters ~ (please choose)	\$3.95 each
~ rockefeller	
~ casino	
~ rum-runner	

canapes

deviled quail egg & caviar	\$4.25 each
---	--------------------

demitasse

gazpacho	\$2.75 each
vichyssoise	\$2.75 each
oyster martini ~ cucumber & peppercorn vinaigrette and a splash of grey goose	\$3.75 each

platters

gourmet cheeses	market price
cold seafood bar (please choose)	market price
~ shrimp	
~ oysters	
~ crab claws	
~ ceviche	
~ tuna tartar	
~ cold smoked salmon	