



Private Dining Dinner Menu

Tier One

Appetizers

(Pre-Select 3)

Caesar Salad

Soft Egg, Romaine, Cheese Crisp

Spinach & Honey Goat Cheese Salad

Spicy Coppa, Cara Cara Orange, Marcona Almonds, Aged Sherry Vinaigrette

Spring Lettuce Salad

Fava Beans, Morels, Rose Vinaigrette

Shrimp Cocktail

Lemon, Cocktail Sauce

Candied Bacon

Maple, Black Pepper, Pickles

Entrees

(Pre-Select 3)

Broiled Bronzino

Shitake Mushroom, Ginger, Bok Choy, Spicy White Soy

Black Pepper Salmon

Spinach, Flageolet Beans, Cured Tomato

Five Spiced Crispy All Natural Half Chicken

Polenta Fries, Hot Peppers, Fermented Bean Paste Aioli

12oz Filet Mignon

B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts

(All Offered)

Mango Coconut Cheesecake

Pina Colada Sauce, Toasted Coconut

Triple Chocolate Mousse Cake

Strawberry Sauce, Strawberries

Lemon Sorbet

Fresh Berries

Cheesecake Lollipop Trees

(Additional Per Person- Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year



Private Dining Dinner Menu

Tier 2

Appetizers

(Pre-Select 3)

Caesar Salad

Soft Egg, Romaine, Cheese Crisp

Spinach & Honey Goat Cheese Salad

Spicy Coppa, Cara Cara Orange, Marcona Almonds, Aged Sherry Vinaigrette

Spring Lettuce Salad

Fava Beans, Morels, Rose Vinaigrette

Asparagus Nicoise Salad

Nicoise Olives, Capers, Sundried Tomatoes, Poached Egg

Shrimp Cocktail

Lemon, Cocktail Sauce

Roasted Pepper & Fennel Soup

Shrimp Toast

Candied Bacon

Maple, Black Pepper, Pickles

Surf & Turf Dumplings

Lobster with Bisque Sauce & Short Rib with BBQ Sauce

Entrees

(Pre-Select 3)

Broiled Bronzino

Shitake Mushroom, Ginger, Bok Choy, Spicy White Soy

Black Pepper Salmon

Spinach, Flageolet Beans, Cured Tomato

Five Spiced Crispy All Natural Half Chicken

Polenta Fries, Hot Peppers, Fermented Bean Paste Aioli

12oz Filet Mignon

B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

12oz Salt Brick Aged Prime Sirloin

B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts

(All Offered)

Mango Coconut Cheesecake

Pina Colada Sauce, Toasted Coconut

Triple Chocolate Mousse Cake

Strawberry Sauce, Strawberries

Lemon Sorbet

Fresh Berries

Cheesecake Lollipop Trees
(Additional Per Person Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity
Menu Selections Subject to Seasonal Menu Changes Based on Time of Year



Private Dining Dinner Menu

Tier 3

Appetizers

(Pre-Select 3)

Caesar Salad

Soft Egg, Romaine, Cheese Crisp

Spinach & Honey Goat Cheese Salad

Spicy Coppa, Cara Cara Orange, Marcona Almonds, Aged Sherry Vinaigrette

Spring Lettuce Salad

Fava Beans, Morels, Rose Vinaigrette

Asparagus Nicoise Salad

Nicoise Olives, Capers, Sundried Tomatoes, Poached Egg

Shrimp Cocktail

Lemon, Cocktail Sauce

Roasted Pepper & Fennel Soup

Shrimp Toast

Candied Bacon

Maple, Black Pepper, Pickles

Surf & Turf Dumplings

Lobster with Bisque Sauce & Short Rib with BBQ Sauce

Risotto Course

Seasonal Variation

Entrees

(Pre-Select 4)

Broiled Bronzino

Shitake Mushroom, Ginger, Bok Choy, Spicy White Soy

Black Pepper Salmon

Spinach, Flageolet Beans, Cured Tomato

Five Spiced Crispy All Natural Half Chicken

Polenta Fries, Hot Peppers, Fermented Bean Paste Aioli

Cavatelli Pasta

Aussie Lamb Ragù, Sugar Snap Peas, Pine Nuts, Mint Pesto

12oz Filet Mignon

B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

12oz Salt Brick Aged Prime Sirloin

B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts

(All Offered)

Mango Coconut Cheesecake

Pina Colada Sauce, Toasted Coconut

Triple Chocolate Mousse Cake

Strawberry Sauce, Strawberries

Lemon Sorbet

Fresh Berries

Cheesecake Lollipop Trees

(Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

****Menu Selections Subject to Seasonal Menu Changes Based on Time of Year****