

**SAMPLE PARTY  
MENU**

**Soup**

**Creme of Wild Mushrooms**

**Appetizer**

**Salmon Crepes**

Served on a pool of white wine sauce

**Salad**

Mixed Spring Greens with balsomic vinaigrette dressing

**Sorbet Intermezzo**

**Entrée**

**Tournedos à la Chef**

Beff Tenderloin, sautéed with Shitake mushrooms, shallots and  
a Cabernet Sauvignon sauce.

or

**Gamberoni à la MonteCarlo**

Sautéed jumbo shrimp with pancetta, fresh tomatoes,  
garlic and red bell pepper

**Dessert**

Almond Pear Tarte or Chocolate Rasberry Torte

**Coffee and Tea**

(All entrées are served with Chef's selection of seasonal vegetables  
and pasta or potato du jour)

Prices are subject to a 20% service charge and applicable taxes.

Menu prices are subject to change at any time