

Port Soirée

Pre-Set Menu

1

Appetizers Sampler Platter

Cod Cakes, Shrimp Cakes, Calamari Fritti,
Bruschetta, Garlic Bread, Olives & Red Peppers

Salads

Choice of
Caesar Salad
or
Mixed Green Salad (vinaigrette)

Entrées

Choice of
10oz Triple "A" Sirloin Steak (pepper Corn Cognas Sauce)
Pan-Seared Halibut (Herb Crusted in a delicate Champagne Sauce)
Penne a la Vodka

Deserts

Choice of
Creme Bruilee
New York Cheese Cake
Chocolate Mouse Cake
Coffee, Tea, Espresso, Capucuno

\$44 / guest

Tax & Gratuities not included

2

Appetizers Sampler Platter

Cod Cakes, Shrimp Cakes, Calamari Fritti,
Bruschetta, Garlic Bread, Olives & Red Peppers

Salads

Choice of
Caesar Salad
or
Tomato with Cheese

Entrées

Choice of
10oz Veal Chop
Tiger Shrimp Linguine
Orange Roughy

Deserts

Choice of
Creme Bruilee
New York Cheese Cake
Chocolate Mouse Cake
Coffee, Tea, Espresso, Capucuno

\$45 / guest

Tax & Gratuities not included

Port Soirée

Pre-Set Menu

3

Appetizers Sampler Platter

Cod Cakes, Shrimp Cakes, Calamari Fritti,
Bruschetta, Garlic Bread, Olives & Red Peppers

Salads

Choice of
Caesar Salad
or
Organic Mix Greens (vinaigrette)

Entrées

Choice of
Filet Mignon

Halibut

Penne Port Soiree
(chicken, sun dried tomatoes in a light cream sauce)

Deserts

Choice of
Creme Brulee
New York Cheese Cake
Chocolate Mouse Cake
Coffee, Tea, Espresso, Capucuno

\$46 / guest

Tax & Gratuities not included

4

Appetizers Sampler Platter

Cod Cakes, Shrimp Cakes, Calamari Fritti,
Bruschetta, Garlic Bread, Olives & Red Peppers

Salads

Choice of
Caesar Salad
or
Mixed Green Salad

Entrées

Choice of
Chicken Supreme
(Stuffed with Goat Cranberry Cheese in a Light Champagne Sauce)

Lingini Tiger Shrimp

Grilled Atlantic Salmon

Deserts

Choice of
Creme Brulee
New York Cheese Cake
Chocolate Mouse Cake
Coffee, Tea, Espresso, Capucuno

\$40 / guest

Tax & Gratuities not included