





SALAD Field Greens Salad with Parmesan Vinaigrette

ENTRÉE CHOICE

Filet Mignon 8 oz Parmesan Crusted Salmon and White Wine Lemon Butter Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Accompaniments for the Table

Sam's Mashed Potatoes Creamed Spinach

Dessert

FLOURLESS CHOCOLATE ESPRESSO CAKE

60 PER GUEST Inclusive Of Coffee, Iced Tea And Soda. Tax And Gratuity Not Included.







APPETIZERS FOR THE TABLE

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

SALAD Field Greens Salad with Parmesan Vinaigrette

ENTRÉE CHOICE

Filet Mignon 10 oz Parmesan Crusted Salmon and White Wine Lemon Butter Dry Aged Bone-In Strip 18 oz Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Accompaniments for the Table

Sam's Mashed Potatoes Grilled Asparagus with Lemon Mosto

Dessert Choice Flourless Chocolate Espresso Cake

90 Per Guest Not Inclusive of Beverage, Tax or Gratuity.





Appetizers for the Table

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

SALAD CHOICE

Field Greens Salad with Parmesan Vinaigrette Wedge with Bleu Cheese and Smoked Bacon

ENTRÉE CHOICE

Filet Mignon 10 oz Porcini-Rubbed Bone-In Ribeye with 15-year Aged Balsamic Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Accompaniments for the Table

Sam's Mashed Potatoes Grilled Asparagus with Lemon Mosto

DESSERT

CHEF'S SELECTION DESSERT PLATTERS

100 Per Guest Not Inclusive of Beverage, Tax or Gratuity.





Appetizers for the Table

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES LOBSTER AND CRAB CAKES

SALAD CHOICE

Field Greens Salad with Parmesan Vinaigrette Wedge with Bleu Cheese and Smoked Bacon

ENTRÉE CHOICE

Filet Mignon 10 oz Porcini-Rubbed Bone-In Ribeye with 15-year Aged Balsamic Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter Parmesan Crusted Tomahawk Veal Chop with Lemon Olive Oil Roasted Chicken Breast with Mushrooms and Parmesan Risotto

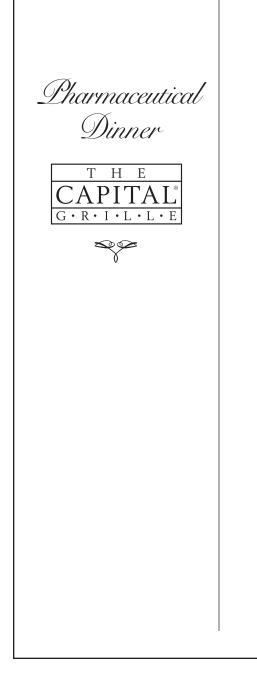
Accompaniments for the Table

Sam's Mashed Potatoes Grilled Asparagus with Lemon Mosto Lobster Mac 'N' Cheese

Dessert

CHEF'S SELECTION DESSERT PLATTERS

120 Per Guest Not Inclusive of Beverage, Tax or Gratuity.



SALAD Field Greens Salad with Parmesan Vinaigrette

ENTRÉE CHOICE

Filet Mignon 10 oz Parmesan Crusted Salmon and White Wine Lemon Butter Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Accompaniments for the Table

Sam's Mashed Potatoes Creamed Spinach

DESSERT

FLOURLESS CHOCOLATE ESPRESSO CAKE

 $125 \ \text{Per Guest}$ Inclusive of select wines and non-alcoholic beverages, tax and gratuity.