

# VALENTINE'S DAY

## INDOOR MENU

LIVE ENTERTAINMENT . DINNER AND DANCE

STARTED 7:30 PM

\$80 PER PERSON

PARTY OF 6 OR MORE \$70 P.P.

### APPETIZERS

#### APPETIZER TOWER

ASSORTED DELI and CHEESE PLATTER

#### STAGE CANAPES

PROCHIUTO WRAPPED MELON

CAPRESE

HIRRING SHUBA IN WONTON BAWL

GOT CHEESE WITH TRUFLED HONEY IN WONTON BAWL

DEVELED EGG WITH RED CAVIERE

### SALADS

#### KALE SALAD

SHAVED PECORINO ROMANO, APPLES, GRAPEFRUIT,  
PICANS, CHERRY -CEDAR DRESSING

#### MEDITERRANEAN SALAD

CHOPPED CUCUMBER, CHERRY TOMATO,  
ONIONS, OLIVE, FETA  
w/ OLIVE OIL & VINEGER

### HOT APPETIZERS

#### HUMMUS

SERVED w/ PITA CHIPS

TOPPED WITH BEFF AND MUSHROOM

#### CHEESE BYOREK

TRADITIONAL PUFF CHEESE PIE

#### SEAFOOD EN CROUTE

BAKED IN COGNAC, LEEK, HERB DE PROVENCE

#### SLOW ROASTED PORK

SERVED w/ HORSE RADDISH SAUCE AND PAPAS BRAVAS

### ENTREES

#### BBQ PLATTER

SERVED w/ STEAMED RICE

PRIME FILET MIGNON

CHICKEN BREAST

PORK LOIN

SHRIMP & SCALLOP

#### LAMB CHOPS

SERVED w/ ROASTED VEGETABLES

# VALENTINE'S DAY

## OUTDOOR MENU

LIVE ENTERTAINMENT

SERVING FROM 6:30 PM

\$80 PER PERSON

### I

#### STAGE CANAPES

PROCHIUTO WRAPPED MELON

CAPRESE

HIRRING SHUBA IN WONTON BAWL

GOT CHEESE WITH TRUFLED HONEY IN WONTON BAWL

DEVELED EGG WITH RED CAVIERE

### II

#### KALE SALAD

SHAVED PECORINO ROMANO, APPLES, GRAPEFRUIT,  
PICANS, CHERRY -CEDAR DRESSING

### III

#### HUMMUS

SERVED w/ PITA CHIPS

TOPPED WITH BEFF AND MUSHROOM

### IV

#### SEAFOOD EN CROUTE

BAKED IN COGNAC, LEEK, HERB DE PROVENCE

### V

YOUR CHOICE OF

#### BRANZINO

WHOLE DEBONED BRANZINO, CHERRY TOMATOES, SPINACH, HERBS

#### CHICKEN ROSTI

ORGANIC ½ CHICKEN HERBED & FIRE ROASTED WITH MEDLEY OF

HEIRLOOM POTATOES & GREEN BEANS

#### SUPERIOR FARM LAMB CHOPS

CHAR COAL GRILLED WITH ROASTED POTATOES AND GRILLED VEGETABLES

#### STEAK AU POIVRE

GRILLED FILET MIGNON, TOPPED WITH CREAMY GORGONZOLA, QUINEE

IN BURGUNDY AUJUS & RICOTTA HEART RAVIOLIS

### VI

TORTA AMORE