

Gold Dinner

**\$79.00 PER PERSON PLUS BEVERAGE CONSUMPTION,
TAX, GRATUITY & ADMINISTRATIVE FEE**

HORS D' OEUVRES: (passed butler-style during cocktail hour)

- Chef's selection of three hors d' oeuvres to include one meat, one seafood & one vegetarian option

FIRST COURSE: (choice of one):

- Seasonal Soup
- Caesar Salad *chopped romaine hearts, parmesan reggiano, white anchovy, traditional dressing & potato croutons*)
- House breads (included)

ENTREE CHOICE:

- Prime Filet Mignon *buttermilk whipped potatoes, seasonal vegetables, demi-glace*
- Chicken Milanese *marinated tomato, red onion, baby arugula, parmesan reggiano & balsamic reduction*
- Faroe Island Salmon *corn puree, wild rice, succotash, pickled fresno chili, celery leaf salad*
- Vegetable Strozzapreti *peas, roasted mushrooms, manchego cream, toasted bread crumb*

DESSERT CHOICE:

- Choice of two from our pastry chef's daily selection

BEVERAGES:

- All beverages charged on consumption
- Coffee & tea service during sessert

This menu is subject to change seasonally.

THE FINE PRINT:

- An administrative fee of 4% and an 18% gratuity will be added to your final bill.
- 8.75% NYS sales tax will be added to your final bill.
- We require a final headcount at least one week prior to your event. This is the number of guests we will prepare for, therefore, the number we will charge for.
- Table arrangements will be finalized when your final count is submitted.