



**THE ELEGANT COLLECTION**  
**SPECIALTY DINNERS**  
(Minimum 100 Guests Required)

**MENU A**

Baby Field Greens, Gorgonzola Cheese,  
Plum Tomatoes, and Pine Nuts, Bermuda Onions  
Basil Vinaigrette

Grilled Filet Mignon, Bearnaise and  
Broiled Lobster Tail

Mushroom Shaped Red Skin Potatoes

Sauteed Vegetable Medley

Warm Croissants and Butter Rosettes

New York Style Cheesecake on a Painted Plate

\$59.95 Per Person

**MENU C**

Jumbo Shrimp Cocktail

American Field Greens with Grape Tomatoes,  
Feta Cheese, Black Olives,  
Candied Walnuts, Dried Cranberries  
Walnut Raspberry Vinaigrette

Twin Wellingtons (One Beef, One Chicken)  
Perigourdine Sauce

Pommes Anna

Asparagus Spears, Pimento Hollandaise

Warm Baguettes and Butter Rosettes

Tuxedo Mousse Cake with Fresh Berries

\$49.95 Per Person

**MENU B**

Lobster Ravioli  
with Herb Butter Sauce

Classic Caesar Salad  
Tossed and Served Tableside

The Perfect Trio  
Grilled Lamb Chops, Peppercorn Sauce  
Petite Filet, Mushroom Cabernet  
Grilled Prawns on Angel Hair Pasta

Bouquetiere of Fresh Vegetables

Selection of Warm Specialty Breads  
Butter Rosettes

New York Style Sweet Table

\$89.95 Per Person

We will be happy to assist with Wine Pairing  
and Cigar Selections

Menus include freshly brewed coffees,  
teas, and chocolate cordial cups

Prices do not include an additional 18% service  
charge and 8.3% sales tax