



PRIMERS

fresh mozzarella & prosciutto antipasto
wild mushroom risotto
shrimp & lobster wontons
shrimp cocktail
soup

SALAD COURSE

prime salad

ENTREES

roasted organic chicken
atlantic salmon
filet mignon, 12oz
seasonal fish selection
tellers ribeye
chilean sea bass

DESSERTS

molten chocolate cake
ny style cheesecake

coffee • tea

\$100 per person. 8.625% tax. 20% gratuity. 5% room charge.
Our Banquet Manager and Executive Chef are available to customize your menu.