

# PRIME ENTREES

ALL MEALS SERVED WITH ARTISAN BREAD, ROASTED VEGETABLES, AND YOUR CHOICE OF SALAD, STARCH AND DESSERT SERVED WITH COFFEE AND TEA • MINIMUM 24 PEOPLE

## STUFFED CHICKEN • \$32

- Roulade** • asparagus, prosciutto, shallots, truffle beurre blanc
- Tuscan Garlic** • roasted red pepper, prosciutto, cream cheese, garlic sauce, panko
- Sundried Tomato** • spinach, sundried tomato, mushroom, provolone, pesto cream, panko
- Mediterranean** • spinach, peppers, olives, shallot, cream cheese, wine, red sauce, panko
- Mushroom Ragù** • portabella duxelles, mushroom cream, smoked cheddar, panko
- Italian Sausage** • provolone, carrot, onion, celery, panko, chicken velouté
- Chicken Cordon Bleu** • prosciutto cotto, provolone, mushroom sauce, panko

## BEEF • \$30 5 OZ • \$36 7 OZ

- Honey Garlic Sirloin** • honey, garlic, shallots
- Peppercorn Sirloin** • demi glaze, green peppercorn, onion, cream
- Short Rib Ragù** • red sauce, shallots, wine, au jus
- Prime Rib** • demi glaze • \$45 8 OZ • \$49 10 OZ

## BEEF TENDERLOIN • \$38 5 OZ • \$48 7 OZ

- Chasseur** • demi glaze, red sauce, red wine, garlic, shallot
- Deconstructed Wellington** • puffed pastry, mushrooms, shallot, demi glaze, cream
- Puttanesca** • red sauce, olives, shallot, garlic
- Peppercorn** • green peppercorns, demi glaze, red wine, butter, cream, shallot
- Truffle Burro Bianco** • butter, wine, cipollini onions, shallot, white sauce
- Gorgonzola and Port Demi Glace** • gorgonzola, demi glaze, butter, port, shallot
- Portabella Marsala Wine Sauce** • mushrooms, marsala, cream, demi glaze, shallot

## DUETS • \$48 5 OZ • \$58 7 OZ

- Tenderloin Truffle Burro Bianco and Prawns**
- Tenderloin and Chicken Mushroom Ragù**
- Tenderloin Chasseur and Corden Bleu**
- Tenderloin and Tuscan Garlic Chicken**
- Salmon and Lemon Pan Prawns**

## VEGETARIAN • \$32

- Vegetable Wellington** • lentils, beans, mushroom, garlic, onions, tomato, jasmine rice
- Stuffed Portabella** • quinoa, bell pepper, butternut squash, tomato, grana padano
- Portabella Steak** • garlic aioli, tomato, pickled vegetables



### SALAD • CHOOSE 1

- Orange Fennel
- Roasted Vegetable & Quinoa
- Italian Wedge
- Caprese
- Caesar
- Beet and Goat Cheese

### STARCHES • CHOOSE 1

- Basil Mascarpone Mashed
- Dauphinoise
- Polenta Cake
- Rice Pilaf

### DESSERT • CHOOSE 1

- Olive Oil Cake
- Panna Cotta
- Pavlova
- Lemon Tart with Fresh Fruit
- Tiramisu
- Cannoli

### APPETIZERS • +10 PER PERSON

- Duet of Bruschetta
- Prawn Cocktail
- Sambuca Prawns
- Arancini
- Lobster and Crab Ravioli