# Corporate Dinner

**\$ 125** Per person



\*Includes all Nonalcoholic Beverages,

Tax & Gratuity

#### **Crab Cakes**

Maine Crabmeat | Brussel Sprout Coleslaw | Citrus Remoulade (GF)

#### **Rice Balls**

Stuffed with Homemade Mozzarella & Porcini Mushrooms | Truffle Oil Calabrian Aioli (GF)

#### **Roasted Tomato Flatbread**

Blistered Tomatoes | Basil Fresh Mozzarella | Roasted Red Peppers Homemade Balsamic Glaze

### **Avocado Fries**

Battered & Fried Avocado Spicy Cilantro Aioli (GF)

# **Crispy Calamari**

Crispy Basil | Julienne Zucchini Mild Tomato Sauce (GF)

# **Shrimp Cocktail**

Cocktail Sauce (GF)

# **Brussel Sprouts**

Parmesan | Crispy Pancetta Roasted Garlic Aioli (GF)

# **Salad**

#### Caesar Salad

Romaine | Shaved Parmesan | Croutons | Homemade Caesar Dressing

#### **House Salad**

Mixed Greens | Cherry Tomatoes | Cucumbers | Red Onions Shredded Carrots | Homemade Vinaigrette Dressing (GF)

#### **Italian Salad**

Romaine | Sliced Red Onion | Pepperoncini | Grape Tomatoes | Kalamata Olives Grated Parmesan | Homemade Italian Dressing (GF)

### **Braised Short Ribs**

Slow Cooked & Marinated Short Rib | Mashed Potatoes Charred Brussel Sprouts | Savory Au Jus (GF)

#### Chicken Milanese

Crispy Chicken Breast | Fresh Arugula | Cilantro Diced Steak Tomatoes | Homemade Mozzarella Red Onion | Balsamic Reduction | Fresh Lemon (GF)

## **Creamy Lime Chicken**

Breast of Chicken | Garden Vegetable Risotto Red Pepper Flakes | Lime Creme Sauce (GF)

# <u>Entrees</u>

# Shrimp & Scallops

Shrimp | Sea Scallops | Scallions | Fresh Herb Risotto Crispy Pancetta | Cirtus Berblanc (GF)

### **Roasted Salmon**

Atlantic Salmon | Fingerling Potatoes Organic Grape Tomatoes | Sautéed Green Beans Whole Grain Mustard Sauce (GF)

## Rigatoni

Sweet & Hot Sausage | Sweet Peas | Pink Sauce

### **Garden Penne**

Julienne Vegetables | House-made Red Sauce

## Hanger Steak

Grilled | Mashed Potatoes | Broccoli Herb Garlic White Wine Demi-glace (GF)

# **Dessert**

Homemade Tiramisu | Homemade Creme Brûlée | Lemon Meringue Tart | Coffee & Tea | Espresso Drinks

# <u>Additional Services</u>

# **Presentation Capabilities**

We have a private dining room that holds up to 60 guests and includes a 65-inch 4k flat-screen TV which you can use to connect your laptop for presentations. This service is complementary.

# Budget & Guideline Adherence

We understand that certain corporations, particularly Pharmaceutical companies, are required to adhere to strict spending policies. This menu is developed to cater to all dietary needs. If you have any concerns or want to discuss additional clauses, please reach out to borabethel@gmail.com

# **Additional Information**

No Cancellation Charge with 48 Hour Courtesy

Payment is due the day of the event in cash, check, or credit card.

To book the entire party room, a minimum number of people to be charged OR room fee may be determined dependent on availability