

## Private Event Dinner Menu

**\$28 per person, plus tax, room fee and 20% gratuity**

**THIS PRICE PER PERSON INCLUDES:**

- ***Our House Salad***
- ***Your Choice of up to 4 Entrées***
- ***Table Linens & Room Set Up***
- ***Personalized Menus***
- ***Coffee, Tea & Fountain Drinks***

### ENTRÉE SELECTIONS

You may select any 4 of the following entrées from LAND,SEA or VEGETARIAN to appear on your personalized menus (Occasionally seasonal substitutions may be necessary.)

#### LAND

##### Pork Belly

Lemon grass chili glaze, sticky rice, dashi, micro cilantro, pickled red onion, sesame seeds

##### Ohio Raised Sirloin Steak

Loaded baked potato, seasonal vegetable, whipped demi butter

##### Half Roasted Cornish Game Hen

Bone in, butter basted, chili chimichurri, caramelized lemon, confit potatoes, seasonal vegetable

#### SEA

##### Shrimp Pasta

Sauteed shrimp, fettuccini, swiss chard, broccoli, alfredo sauce, roasted tomatoes

##### Beet Poached Salmon

Red quinoa, jicama, apple, golden raisins, feta, cheese, pine nuts, sweet pea puree

#### VEGETARIAN

##### Pasta Alfredo

Penne, parmesan cheese, broccoli, roasted tomato, grilled ciabatta bread

##### Penne Marinara

Penne, house made marinara, garlic, shallot, fresh grated Parmesan cheese

##### Black Bean Quinoa Burger

Black beans, cumin, lime, cilantro, beer battered avocado slices, pickled red onion

#### DESSERT

For the cost of \$5 Per Person

Each guest may select either

##### New York Cheese Cake

or

##### Chocolate Torte