



Group Dinner Menu I  
\$50.00 Person  
Plus 20% Service Charge and 8.25% Tax

First Course

*Choice of:*

Lettuce Wedge

*Apple smoked bacon crumble and blue cheese dressing*

Caesar Salad

*Crisp croutons, Parmesan Reggiano cheese*

Second Course

*Choice of:*

Petite Filet Mignon

*Napa Cabernet demi glace, mashed potatoes, green beans*

Scottish Salmon

*Golden tomato confit, arugula pesto, crispy onion straws*

Roasted Chicken

*Herbs de Provence, asparagus, Yukon mashed potatoes*

Third Course

*Choice of:*

Key Lime Pie

Fresh Seasonal Berries

Chocolate Peanut Butter Pudding Cake

*Assorted sodas, iced tea and coffee service included*



Group Dinner Menu II  
\$60.00 Person  
Plus 20% Service Charge and 8.25% Tax

First Course

*Choice of:*

Lettuce Wedge

*Apple smoked bacon crumble and blue cheese dressing*

Field Greens

*White wine vinaigrette, roasted shallots, cherry tomatoes*

Second Course

*Choice of:*

Filet Mignon

*Napa Cabernet demi glace, mashed potatoes, green beans*

Nova Scotia Halibut

*Toasted lemon confit cous cous, chorizo, spring onions, shaved fennel salad*

Berkshire Pork Chop

*Crispy onions, bourbon demi glace, roasted apples, asparagus*

Third Course

*Choice of:*

Key Lime Pie

Crème Brule

Chocolate Peanut Butter Pudding Cake

*Assorted sodas, iced tea, and coffee service included*



Group Dinner Menu III  
\$70.00 Person  
Plus 20% Service Charge and 8.25% Tax

First Course

*Choice of:*

Caesar Salad

*Crisp croutons, Parmesan Reggiano cheese*

Field Greens

*Chevre goat cheese, red oak lettuce, local farm honey, extra virgin olive oil, pecans*

Second Course

*Choice of:*

NY Strip

*Cabernet demi glace, wild mushrooms, roasted fingerling potatoes, green beans*

Nova Scotia Halibut

*Lemon confit cous cous, chorizo, spring onions, shaved fennel salad*

Colorado Lamb Chops

*Blackberry mint chutney, crème fraiche mashed potatoes, English peas*

Third Course

*Choice of:*

Fresh Seasonal Berries

Crème Brule

Chocolate Peanut Butter Pudding Cake

*Assorted sodas, iced tea and coffee service included*



Group Dinner Menu IV  
\$80.00 Person  
Plus 20% Service Charge and 8.25% Tax

First Course

*Choice of:*

Seafood Chowder

*Our Southwest interpretation*

Hot House Tomato Salad

*Fresh mozzarella, aged balsamic, extra virgin olive oil, field greens*

Caesar Salad

*Crisp croutons, Parmesan Reggiano cheese*

Second Course

*Choice of:*

Bone In Filet

*Napa Cabernet demi glace, mashed potatoes, green beans*

Cold Water Lobster Tail

*Truffle butter sauce, sautéed spinach*

Colorado Lamb Chops

*Blackberry mint chutney, crème fraiche mashed potatoes, English peas*

Third Course

*Choice of:*

Crème Brule

Fresh Seasonal Berries

Chocolate Peanut Butter Pudding Cake

*Assorted sodas, iced tea and coffee service included*