



*experience the past, present and future of manhattan beach. california dreaming.*

Welcome to Shade the only luxury boutique hotel in Manhattan Beach, California. Shade landed on the prestigious Condé Nast Traveler's Hot List for 2007. One of just 19 U.S. properties to make the Hot List, Shade is a cool retreat after a long day at the office or a hot day at the beach. An exquisite environment designed to maximize comfort and inspire relaxation while capturing the essence of coastal living.

Choose your space, menu, technology needs, add your unique requests, our "can do" attitude and you have one successful event. Each of our individual spaces is designed with the flexibility to hold a variety of functions. Rooms can be configured in many different ways. For that intimate meeting, networking or corporate event, you can rely on our equipment to be state-of-the-art. Hardware, software, and even "humanware" are updated regularly. From simple to elaborate, our chef will design a menu specifically for you. At Shade, we pride ourselves on flexibility and service. Our staff's attention to detail means that you can count on us to be organized, proactive and responsive. We will do anything to make it happen. We work hard, so you don't have to.

#### General Banquet Information

##### Guarantees:

A final guarantee of your anticipated number of guest is due to Shade by Noon, 7-10 days prior to the function. This guarantee may not be reduced.

##### Service Charges:

A twenty (20%) percent service charge and applicable state tax will be added to all food and beverage charges. Please note that the service charge is taxable by California state law.

##### Buffet Minimums:

Each menu has a minimum number of persons required. Shade reserves the right to charge an additional fee for menus that fall below the minimum guarantee.

##### Stations:

Receptions with food stations require a minimum of 2 stations.

Tables will not be set with silver or glassware.

##### Dinner Stations:

Dinners with food stations require a minimum of 3 stations. Dinner events have full table (s) set with silver and glassware for your guaranteed number.



## continental breakfast selections

all options include coffee, water and tea

<b>european</b>	<b>\$15pp</b>
Chilled Fresh Orange Juice	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
<b>deluxe</b>	<b>\$20pp</b>
Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
Assorted Bagels with Plain and Chive Cream Cheese	
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt	
<b>manhattan</b>	<b>\$25pp</b>
Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices	
Fresh Baked Croissants, Danish Pastries and Assorted Muffins	
Served with Sweet Whipped Butter and Preserves	
Assorted Bagels with Plain and Chive Cream Cheese	
Smoked Salmon with Vine-Ripe Tomatoes, Red Onions and Capers	
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt	
Assorted Fruit Yogurt and Granola Parfait	
<b>still hungry...</b>	
Individual Berry, Yogurt and Granola Parfaits	<b>\$6pp</b>
Assorted Breakfast Cereals and Milk with Bananas and Strawberries	<b>\$4pp</b>
Applewood Smoked Bacon or Sausage and Scrambled Farm	<b>\$10pp</b>
Organic Eggs with Breakfast Potatoes	<b>\$7pp</b>
Steel Cut Oatmeal with Bananas, Strawberries and Brown Sugar	<b>\$5pp</b>
All day Soft Drinks and Bottled Water	<b>\$9pp</b>
Regular and Sugar Free Red Bull	<b>\$7pp</b>
Gloria Ferrar Sparkling Wine	<b>\$40pp</b>



## breakfast selections a la carte

Fresh Chilled Citrus Juices – Apple, Cranberry, Tomato	<b>\$5pp</b>
Fresh Muffins, Tea breads, Croissants and Danish Pastries	<b>\$5pp</b>
Assorted Bagels with Plain and Chive Cream Cheese. Also served with Michel Blanchet Smoked Salmon, Whipped Butter and Preserves.	<b>\$7pp</b>
Seasonal Fresh Sliced Fruits and Berries with Vanilla Yogurt	<b>\$5pp</b>
Imported and Domestic Cheese Display	<b>\$6pp</b>
Baby Mix Green Salad with Spiced Pecans. Laura Chenel Goat Cheese and Vanilla Balsamic Vinaigrette	<b>\$4pp</b>
Fluffy Organic Scrambled Eggs with Mushrooms and Swiss Cheese	<b>\$6pp</b>
Eggs Manhattan, Poached Organic Eggs on Crab Cakes with Spinach and Hollandaise Or Shade Benedict, Poached Organic Eggs on Ham with Hollandaise and Sliced Truffles	<b>\$10pp</b>
Brioche French Toast with Fresh Berries Or Blueberry Pancakes with Pecan Maple Butter (Both served with 100% pure maple syrup)	<b>\$8pp</b>
Applewood Smoked Bacon, Sausage Links, Chicken Apple Sausage	<b>\$6pp</b>
Fingerling Breakfast Potatoes	<b>\$5pp</b>
Organic Scrambled Eggs/Omelet Station To include: Shredded Swiss, Cheddar, Jack and Goat Cheeses Green Onion, Red Onion, Tomato, Avocado, Mushrooms, and Peppers Ham, Bacon and Sausage Upgrade with: Lump Crab or Lobster	<b>\$8pp</b>       <b>\$4pp</b>



## meeting breaks

### **fast**

**\$15pp**

Assorted Soft Drinks  
FIJI Natural Spring  
Voss Sparkling Water  
Iced Tea  
Fresh Lemonade  
Array of Fresh Baked Cookies and Brownies

### **chocoholic**

**\$25pp**

Assorted Soft Drinks  
FIJI Natural Spring  
Voss Sparkling Water  
Array of Fresh Baked Cookies and Brownies  
Swiss Chocolate Dipped Strawberries  
Display of Assorted Chocolate Truffles  
White and Dark Chocolate Mousse Parfaits  
Whole, Low-Fat, Skim and Chocolate Milk

### **power**

**\$22pp**

Assorted Soft Drinks  
FIJI Natural Spring  
Voss Sparkling Water  
Regular and Sugar Free Red Bull  
Granola, Energy and Protein Bars  
Wild Berry and Yogurt Parfaits  
Fresh Fruit and Mixed Nuts with Dried Fruit  
Orange Juice, Grapefruit, Cranberry and Tomato Juices

### **south of the border**

**\$15pp**

Assorted Soft Drinks  
FIJI Natural Spring  
Voss Sparkling Water  
Iced Tea  
*Shade Made Lemonade*  
The Freshest Tortilla Chips and House Made Guacamole  
Roasted Tomato Salsa, Salsa Verde and Pico de Gallo  
Freshly Made Churros



**need more...**

Buttered Popcorn	<b>\$3pp</b>
Warm Pretzels with 3 Mustard Dipping Sauces	<b>\$4pp</b>
Wasabi Peas	<b>\$3pp</b>
Shade Nuts	<b>\$4pp</b>
Vegetable Chips	<b>\$4pp</b>
House Made Potato Chips with Onion Dip	<b>\$5pp</b>
Protein and Granola Bars	<b>\$4pp</b>
Regular and Sugar Free Red Bull	<b>\$8pp</b>
Fresh Juice Smoothies	<b>\$12pp</b>
All day Soft Drinks and Bottled Water	<b>\$9pp</b>



## made in the shade afternoon tea

a wonderful selection of miniature mouth watering delectables

### **martini salad (choose one for your group)**

Mixed Baby Greens with Cucumbers, Carrots Teardrop Tomatoes with Aged Balsamic Vinaigrette

Shrimp and Crab Louie Salad

Classic Grilled Chicken Caesar

Couscous with Zucchini, Pine nuts, Raisins and Basil

### **mini mouthwatering savory surprises (choose 3 for your group)**

Miniature Goat Cheese and Caramelized Onion Tartlets

Salmon and Cream Cheese Roulade

Domestic and Imported Cheese Selection

Wonton Wrapped Asian Shrimp

Bread and Tomato Salad

Pistachio and Goat Cheese Crusted Grapes

Grilled Baguette with Olive Tapénade

Chefs Seasonal Soup of the Day in Espresso Cups

Caprese Salad

Mediterranean Shrimp Salad in Artichoke Cup

### **tea sandwiches (choose 4 for your group)**

Cream Cheese and Cucumber

Smoked Salmon and Cream Cheese

Proscuitto with Date Butter

Curried Egg Salad

Chicken Salad with Grapes, Pine nuts and Celery

Zucchini, Roast Peppers and Goats Cheese

Tuna Salad

Ham and Swiss

Roast Beef with Red Onion & Horseradish Mayo

Turkey with Cranberry Mayonnaise

### **delectable desserts (Inclusive of all)**

Petit Fours

Chocolate Dipped Strawberries

Lemon Tartlets

Delicate Macaroons

**\$50 pp**

**\$75 pp** with Unlimited Gloria Ferrer "Blanc de Noir" NV Carneros

**\$25** Children (Under 12)



## luncheon buffets

### **deli style**

Mixed Baby Greens with Laura Chenel Goat Cheese and Teardrop Tomatoes in Vanilla Balsamic Vinaigrette

Chef's Soup of the Day

Pasta Salad

House made Garlic Herb Potato Chips

Sandwiches – make your own **\$35pp**

Sandwiches – prepared **\$40pp**

Freshly Baked Sourdough, Whole Wheat and Rye

Herb Crusted Sirloin of Beef, Pan Roasted Turkey Breast, Honey Smoked Ham and Imported Salami

Swiss and Aged Tillamook Cheddar

Shredded Lettuce, Shaved Red Onion, Vine-Ripe Tomatoes, Mayonnaise and House Made Mustards

**salads and wraps** **\$35pp**

Mixed baby Greens with Creamy Herb Dressing and Fresh Mozzarella

Roast Vegetable Salad with Roast Peppers, Zucchini, Japanese Eggplant served with an Vanilla Balsamic Dressing with Laura Chenel Goat Cheese, Apples and Candied Walnuts

House made Garlic Herb Potato Chips

Potato and Celery Root Salad

Smoked Turkey Cobb Wrap

Chicken Caesar Wrap with a Whole Wheat Tortilla

Spinach Tortilla Wrap with Grilled Vegetables, Cream Cheese and Dakon Radish Sprouts

**tuscany** **\$40pp**

Chilled Hearts of Romaine Caesar Salad

Slow Roasted Red Peppers, Mushrooms, Zucchini, Yellow Squash and Asparagus

Vine-Ripened Tomatoes, Mozzarella and a Micro Basil drizzled with Aged Balsamic and Extra Virgin Olive Oil

Artisan Breads, House Salami and Selected Gourmet Cheeses

Chicken Breast Picatta

Three Cheese Ravioli with Tomato Basil Sauce

**south of the border** **\$40pp**

Tortilla Soup

Mixed Baby Greens with Roasted Corn, Red Peppers, Tomatoes and Scallions in Chipotle Lime Dressing

House Made Quesadillas with Queso Fresco and Roasted Poblano Chilies

Cumin Spiced Black Beans and Mexican Rice Served with Fresh Corn and Flour Tortillas

Grilled Carne Asada and Marinated Chicken Breast

Prices are exclusive of 20% service charge and 8.25% sales tax



## two course plated luncheons

all luncheons include choice of one starter

guests must choose one option for entire group

two predetermined entrees allowed

vegetarian options are at no additional charge

### **luncheon starters (choose one)**

Oven Roasted Tomato Soup with Goat Cheese Crostini and Basil Oil

Chicken Tortilla Soup with Avocado Salsa, Jack Cheese and Cilantro

Roasted Sweet Corn and Leek Chowder with Red Peppers and Applewood Smoked Bacon

Hearts of Romaine Salad with Herb Croutons, Shaved Parmesan and Caesar Dressing

Mixed Baby Green Salad with Crisp Goat Cheese, Strawberries and Spiced Pecans

Warm Spinach Salad with Portobello Mushrooms, Roast Peppers, Bacon Shallot Vinaigrette

Chicken Mushroom Ravioli with Truffle Oil, Thyme and Marsala Wine

### **...more starters**

Fresh Seafood Marine Salad with Bay Shrimp, Bay Scallops, Crab, Arugula, Papaya Relish and Lemon Tarragon Aioli

**\$6pp**

Pan Seared Scallops with White Polenta, Parmesan Cream Sauce and Herb Salad

### **entrees**

Butternut Squash Ravioli, Brown Butter Sage Sauce, Shaved Parmesan Cheese, Sicilian Pistachios

**\$35pp**

Pan Seared Chicken Breast, Fingering Potato and Sweet Yellow Corn Hash, Farmers Market Mushrooms, Whole Grain Honey Mustard Sauce

Half Herb Roasted Chicken, Parmesan and Polenta Fries and Asparagus, Arugula Pesto Sauce and Tomato Oil with Smoky Paprika

### **...more entrees**

Roasted Atlantic Salmon, Sundried Tomato and Asparagus Risotto, Crispy Leeks, White Wine and Thyme Beur Blanc

**\$45pp**

Local Halibut with Pan Fried Noodles, with Slivered Almonds, Shitake Mushrooms, Julienne Carrots and Green Onion with a Creamy Wasabi Sauce

Grilled Swordfish on a bed of Crispy Couscous with Roasted Garlic and Zucchini with an Exotic Fruit Salsa

12 hour Braised boneless Short Ribs, Parsnip and Potato Puree with Tahitian Vanilla Bean, Chinese Long Beans with Red Wine Jus



## hors d' oeuvres

### **stationary**

House Made Potato Chips with Sweet Onion Dip	<b>\$5pp</b>
Crispy Pita Chips with Hummus and Green Olive Tapenade	<b>\$6pp</b>
Fresh Tortilla Chips with House Made Guacamole, Salsa Verde and Pico de Gallo	<b>\$5pp</b>
Vegetable Crudités with Dipping Sauces	<b>\$6pp</b>
Fruit served with Vanilla Yogurt & Berries	<b>\$7pp</b>
Charcuterie Board	<b>\$9pp</b>

### **passed**

choice of 3 hot and 3 cold approximately 6 pieces per guest

**\$25pp** per hour

### *hot*

Truffled Oxtail Tartlets  
Prosciutto Wrapped Shrimp Skewers  
Seared Beef with Mini Yorkshire Pudding and Horseradish Foam  
Tomato Basil Olive Tartlets  
Mini Beef Burgers with Maytag Blue Cheese, Onions and Applewood Smoked Bacon  
Wild Mushroom Pizza  
Mini Rice Cakes with Curried Crab  
Gruyere Cheese Puffs  
Parsnip and Mushroom Tartlets  
Chicken Piccata served in spoons  
Wonton Wrapped Shrimp Skewer  
Crispy Smoke Salmon Cakes with Lemon Dill Crème Fraîche  
Beef Tenderloin with Maytag Blue Cheese Crostini and Wine Glaze  
Manila Clams Casino with Serrano Ham and Piquillo Peppers  
Coconut Chicken Skewer with a Roasted Maui Pineapple Relish  
Curry Chicken Sate  
Zinc's Mini Crab Cakes  
Fried Oysters with Lemon and Balsamic Vinaigrette  
Zinc's Baby Lamb Chops  
Duck Confit with a Spicy Plum Sauce and Crispy Wontons  
Prosciutto and Burrata Grilled Cheese  
Caviar and Crème Fraiche on a Crispy Shallot Potato Cake



*Cold*

Sliced Ahi Tuna with Micro Arugula, Caramelized Onions and Soy Lime Dressing

Beef Tartare on a Crostini with a Red Wine Reduction

Shaved Prosciutto di Parma with Melon Relish served in spoons

Smoked Salmon and Cream Cheese Stack

Pistachio Goat Cheese Crusted Grapes

California Rolls

Gazpacho in Cucumber Cups

Bread and Tomato Salad in a Puff pastry Cup

Spicy Tuna Rolls

Mediterranean Shrimp Salad in Artichoke Cups

Curried Chicken Salad and Grilled Crostinis

Caprese Salad Skewers

Date and Goat Cheese Bruschetta with Mild Chorizo

Feta Cheese, Olive, Cucumber, and Tomato Salad on a Crostini

Beef Tataki with Mustard and Parmesan on an Olive Crostini

Yellowtail Tartar with Lime, Ginger, and Cilantro served in spoons

Zinc's Ahi and Salmon Tartare Cones

Maine Lobster with Mango Salsa served in spoons

Crab Mango Stack



## stations

a minimum of two stations are required for each group

### carving

all carving stations are served with bread and one choice of side  
*chef attendant included*

<b>Whole Roasted Turkey</b> <i>Served with a House Made Pan Gravy, House Made Cranberry Sauce and Rosemary Aioli</i>	<b>\$18pp</b>
<b>Bone-In Maple Glazed Ham</b> <i>With a Maui Pineapple Relish</i>	<b>\$18pp</b>
<b>Cedar Planked King Salmon</b> Herb Cream Sauce	<b>\$18pp</b>
<b>Roasted Organic Chicken</b> <i>Basted in Herb Butter</i>	<b>\$17pp</b>
<b>Baked Halibut</b> <i>with a Lobster Cream Sauce</i>	<b>\$19pp</b>
<b>Chipotle and Molasses Rubbed Pork Tenderloin</b> <i>Served with a Black Bean Sauce</i>	<b>\$18pp</b>
<b>Herb-Roasted Whole Prime New York Sirloin</b> <i>Served with a Creamy Horseradish and Red Wine Sauce</i>	<b>\$22pp</b>
<b>Black Pepper-Crusted Beef Tenderloin</b> <i>Served with Crispy Shallots and a Red Wine Sauce</i>	<b>\$22pp</b>
<b>Leg Of Lamb</b> <i>With Natural Jus</i>	<b>\$23pp</b>
<b>Slow Braised Short Ribs</b> <i>Red Wine Jus</i>	<b>\$23pp</b>

### carving sides

Cornbread Herb Stuffing served with House Made Pan Gravy  
Tillamook Cheddar Cheese Potato Au Gratin  
Mixed Herb Salad with a Lemon-Black Pepper Vinaigrette  
Rosemary-Garlic Roasted Red Potatoes  
Cilantro Creamed Potatoes  
Mashed Potato with Green Onion, Tillamook Cheddar and Crispy Prosciutto  
Couscous  
Sautéed Roasted Wild Mushrooms  
Creamed Spinach  
Green Beans  
Grilled Asparagus  
Creamy White Beans



**pastas**

**2 / \$22pp**

served with Italian Bread, Grissini and Parmesan

**Penne**

Sweet Italian Sausage, Garden Tomatoes, Yellow Peppers, Kalamata Olives and Fresh Basil in an Oven Roasted Tomato Sauce

**Rigatoni**

Pesto Cream Sauce, Sun Dried Tomatoes and Zucchini

**Farfalle**

Bay Shrimp, Bay Scallops, Shitake Mushrooms, Arugula and Tarragon in a Slightly Spicy Tomato Sauce

**Butternut Squash Ravioli**

Sicilian Pistachios and Shaved Parmesan Cheese in a Sage Brown Butter Sauce

**Three Cheese Ravioli**

Baby Spinach in a Roasted Garlic, Chive and Parmesan Cream Sauce

**risottos**

**2 / \$22pp**

served with Italian Bread, Grissini and Parmesan

**Garden Vegetable**

Seasonal Vegetables from our local Farmers Market, Basil, Parsley, Vegetable Broth and Parmesan Cheese

**Mushroom and Asparagus**

Wild Mushrooms, Pearl Onions, Fresh Basil, Prosciutto di Parma, Asparagus and White Truffle Oil

**Mexican White Shrimp**

Oven Roasted Tomatoes, Chives and Sweet Peas in a Lemon Essence

**Shellfish and Tomato**

Clams, Mussels, Shrimp and Calamari

**asian**

**\$25pp**

average of three pieces per person

Served in Bamboo Baskets with Hot Mustard, Soy Sauce and Fortune Cookies

Pork, Chicken & Vegetarian Pot Stickers with a Ginger Scallion Sauce

Beef and Chicken Satay with a Peanut Sauce

Crispy Shrimp Spring Rolls with a Sweet Chili Sauce

**soup**

**\$9pp**

choice of two

Butternut Squash with Nutmeg Crème Fraîche and Toasted Pumpkin Seeds

Roasted Wild Mushroom with Herb-Crusted Crostinis

Maine Lobster Bisque with Tarragon Cream

Oven Roasted Garden Tomato with Basil Oil and Garlic Croutons

Chicken Tortilla with Jack Cheese and Crispy Tortillas

Green Lentil with Smoked Paprika and Chorizo

Chilled Avocado with Roasted Pasilla Peppers

Roasted Sweet Corn and Leek Chowder with Roasted Peppers and Applewood Bacon

Chilled Tomato Gazpacho with Crab, Avocado and Cilantro Oil



**salad**

choice of two  
choice of three

**\$14pp**  
**\$20pp**

**Hearts of Romaine**

Grilled Chicken, Herb Croutons, Shaved Parmesan Cheese and a House Made Caesar Dressing

**Ahi Tuna Niçoise**

Seared Ahi, Kalamata Olives, Green Beans, Red Onion and Hard Boiled Eggs in a Ranch-Herb Dijon Vinaigrette

**Chinese Chicken**

Romaine Lettuce, Napa Cabbage, Crispy Chicken Breast, Shredded Carrots, Snow Peas, Toasted Almonds, Crispy Wontons and Daikon Radish Sprouts in a Sesame-Ginger Dressing

**Boston Bibb Lettuce**

Shaved Fennel, Orange Segments, Toasted Pecans and Applewood Smoked Bacon in a Creamy Herb Vinaigrette

**Grilled Asparagus**

Red and Gold Beets, Spiced Pecans, Arugula, Goat Cheese and Raspberries

**Roasted Vegetable**

Mixed Baby Greens, Zucchini, Squash, Eggplant and Roasted Peppers in an Aged Sherry Vinaigrette

**seafood**

**Maine Lobster and Avocado**

in a Mango Relish Served in Martini Glasses

**\$22pp**

**Jumbo Lump Crab Cocktail**

with a Traditional Horseradish and Cocktail Sauce, Lemon Aioli Served in Martini Glasses

**\$22pp**

**Poached Shrimp**

Four Pieces per person

Poached in Court Bouillon, Traditional Horseradish and Cocktail Sauce, Chipotle-Ranch Dipping Sauces, Lemon and Limes

**\$12pp**

**Oysters on the Half Shell**

Three Pieces per person

Traditional Horseradish and Cocktail Sauce, Sparkling Wine Mignonette, House Made Serrano Chili, Lemon and Limes

**\$6pp**

**Florida Key Stone Crab Claws**

Three Pieces per person

Mango-Chili Dipping Sauce

**\$20pp**

**Maine Lobster Medallions**

Four Ounces per person

Caviar Crème Fraîche and Chives Served on Brioche Toast

**\$28pp**

**Sushi**

Average Four Pieces per person

Assorted Sushi served with Wasabi, Pickled Ginger, and Soy Sauce

**\$21pp**

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Avocado Roll, Cucumber Roll, Ginger Crab Roll, Ahi Nigiri, Salmon Nigiri, Yellowtail Nigiri,



## dessert

<b>Dessert Crepes</b>	<b>\$20pp</b>
Attendant Included	
(For Parties of 30 or more only)	
Fillings to include Whipped Cream, Nutella, Seasonal Fruits	
Toppings to include Chocolate, Vanilla, Orange, Carmel and Wild Berry Sauces	
<b>Strawberry Shortcake</b>	<b>\$8pp</b>
Flakey Housemade Biscuits Topped with Marinated Strawberries, Whipped Cream and Vanilla Ice Cream	
<b>Mini Desserts</b>	<b>\$12pp</b>
To Include Petite Fours, Tiramisu, Cheesecakes and Crème brûlée	
<b>Chocolate Fountain</b>	<b>\$20pp</b>
Attendant Included	
(For Parties of 30 or more only)	
May Choose between White, Dark or Milk Chocolate	
To Include Rice Krispy Treats, Marshmallows, Graham Crackers, Pretzels, Strawberries, Bananas and Oreo Cookies	



## three course plated dinner selections

all dinners include choice of one starter, one entree and one dessert option  
 guests must choose one option for entire group  
 vegetarian alternatives are at no additional charge

### dinner starters

Sweet White Corn Soup with Crab and Potato Hash  
 Lobster Bisque with Corn Fritters and Chives  
 Mixed Baby Green Salad with Strawberries, Crisp Goat Cheese, Spiced Pecans  
 Wedge of Iceberg Lettuce with Prosciutto, Shallots, Chives and Blue Cheese Dressing  
 Warm Tartlet of Goat Cheese with Caramelized Onions, Tomato, Thyme and Black Olives  
 Jumbo Lump Crab Cakes with Warm Arugula Salad and a Bacon Vinaigrette  
 Pan Seared Scallops with Basil Potato Puree, Chanterelle Mushroom, Lobster Broth  
 Crab Stuffed Prawns with Jalapeño Hollandaise, Cucumber Noodles and Hot and Sour Vinaigrette

### entrees

<b>Pan Roasted Atlantic Salmon</b>	<b>\$55</b>
<i>Fingerling Potatoes and Corn Hash, Creamed Wild Mushrooms with a Myer lemon sauce</i>	
<b>Chilean Sea bass</b>	<b>\$55</b>
<i>Herb Risotto, Creamy Tomato Sauce and Olive Breadcrumbs</i>	
<b>Seared Rare Tuna</b>	<b>\$60</b>
<i>Grilled Polenta Cake, Vegetable Caponata with a Sweet Balsamic Sauce</i>	
<b>Grilled Chicken Breast with White Wine</b>	<b>\$50</b>
<i>Roasted Garlic Mash Potatoes, Oven Dried Tomatoes, Asparagus and Rosemary Chicken Jus</i>	
<b>Pan Roasted Breast of Chicken with a Honey Glaze</b>	<b>\$50</b>
<i>Fried Jasmine Rice, Sweet and Spicy Chinese Long Beans</i>	
<b>Whole Roasted Cornish Game Hen</b>	<b>\$60</b>
<i>Yukon Gold Smash Potatoes with olive Oil, Organic Baby Carrots in a Lemon Caper Sauce</i>	
<b>Prime Rib of Beef</b>	<b>\$75</b>
<i>Lobster Mac 'n' Cheese, Steamed Zucchini and Yellow Squash with Cabernet Sauce</i>	
<b>Grilled New York Steak</b>	<b>\$70</b>
<i>Loaded Mashed Potatoes, Asparagus with a Tarragon Bear Naise Suce</i>	
<b>Pan Seared Filet Mignon</b>	<b>\$75</b>
<i>Root Vegetable Grattan, Baby Arugula and a Dijon Green Pepper Corn Sauce</i>	
<b>Crispy Polenta with Portobello Mushrooms</b>	<b>\$50</b>
<i>a Sautéed Spinach and Pomegranate Balsamic Vinaigrette</i>	
<b>Tomato Risotto with Baby Zucchini</b>	<b>\$50</b>
<i>Crispy Artichokes and Black Olive Vinaigrette</i>	

### vegetarian alternatives

<b>Spinach Pasta Cannelloni</b>	<b>\$50</b>
<i>with Swish Chard, Ricotta &amp; Potato Stuffing, with a Sage Cream Truffle Sauce</i>	
<b>Barbeque Tofu</b>	<b>\$50</b>
<i>Hoisin Barbeque Sauce, Asian Vegetables with Buckwheat Noodles</i>	
<b>Stuffed Portobello Mushroom Involtni</b>	<b>\$50</b>
<i>Warm Chickpea Puree with sundried Tomato Pesto and Fried Capers</i>	

Prices are exclusive of 20% service charge and 8.25% sales tax



dessert

Vanilla Bean and Blueberry Swirl Cheesecake with a Spiced Graham Cracker Crust	<b>\$9pp</b>
Chocolate Panna with Hazelnut Sugar and a Raspberry Coulis	<b>\$9pp</b>
Oreo Cookie Semifredo with a Warm Chocolate Sauce	<b>\$9pp</b>
Mini Desserts	<b>\$12pp</b>