



## **Bronze Dinner Menu**

\$50.00 Per Person

### **First Course**

#### **Carlo's Black Bean Soup**

Southwest spices, lime crema, pico de gallo

#### **Tomato Basil Soup**

garlic croutons

#### **Belrose Caesar Salad**

locatelli cheese, garlic-herb croutons

#### **Organic Local Greens**

heirloom cherry tomatoes, red onion, balsamic vinaigrette

### **Main Course**

#### **Jail Island Salmon**

warm lentil salad, roasted red pepper sauce

#### **Grilled Steak Frites**

garlic parsley fries, asparagus

#### **Blackened Rainbow Trout**

white cheddar grits, olive oil basil marinated tomatoes

#### **Java Pork Tenderloin**

smashed yams, mango salsa, black bean sauce, maple jus

### **Desserts**

#### **Bittersweet Flourless Chocolate Cake**

raspberry coulis

#### **Vanilla Bean Crème Brulee**

**20% Gratuity and 6% Ta**



**Silver Dinner Menu**

\$55.00 Per Person

**Appetizers-Served Family Style**

**Salt & Pepper Calamari**

pumpkin seed aioli, fried jalapeno chips

**House Smoked BBQ Chicken Quesadilla**

charred tomatillo salsa, smashed guacamole, chipotle crema

**Spicy Sriracha Yellowfin Tuna**

citrus ponzu, wasabi

**Main Course**

**Pan Roasted Chicken Breast**

potato puree, lemon thyme butter, broccolini

**Blackened Rainbow Trout**

white cheddar grits, olive oil basil marinated tomatoes

**Jail Island Salmon Fillet**

warm lentil salad, roasted red pepper sauce

**Java Pork Tenderloin**

smashed yams, mango salsa, maple jus,  
black bean sauce

**Desserts**

**Bittersweet Flourless Chocolate Cake**

raspberry coulis

**Vanilla Bean Crème Brulee**

20% Gratuity and 6% Tax



## **Gold Dinner Menu**

\$65.00 Per Person

### **Appetizers-Served Family Style**

#### **Salt & Pepper Calamari**

pumpkin seed aioli, fried jalapeno chips

#### **House Smoked BBQ Chicken Quesadilla**

charred tomatillo salsa, smashed guacamole, chipotle crema

#### **Spicy Sriracha Yellowfin Tuna**

citrus ponzu, wasabi

### **Soup/Salad Course**

#### **Carlo's Black Bean Soup**

Southwest spices, lime crema, pico de gallo

#### **Roasted Beet & Goat Cheese Salad**

baby arugula, sliced almonds, white balsamic vinaigrette

### **Main Course**

#### **Wood Grilled Filet Mignon**

sour cream & chive mash, asparagus,  
red wine demi-glace

#### **Pan Roasted Chicken Breast**

potato puree, lemon thyme butter, broccolini

#### **Pan Seared Crab Cakes**

roasted shrimp risotto, warm tomato coulis, haricots verts,lemon aioli

#### **Wood Grilled Jail Island Salmon**

arugula salad, applewood bacon, white balsamic vinaigrette,  
charred lemon

#### **Java Pork Tenderloin**

warm lentil salad, roasted red pepper sauce

### **Desserts**

#### **Bittersweet Flourless Chocolate Cake**

raspberry coulis

#### **Vanilla Bean Crème Brulee**

20% Gratuity and 6% Tax

Parties of 15 people or more will be offered our private dining dinner menu for the night of the event. Please contact our event coordinator with any questions you may have.

\*\*\*\*\*

Chef Carlo deMarco's Six Course Tasting Menu  
Priced per Custom Menu

Prices per person may vary based on menu items selected. All menu planning arrangements will be done solely through the Executive Chef Carlo deMarco and our Event Coordinator, Wendy Donaldson. Please speak with the event coordinator for dates and availability.



\*\*\*\*\*

Cocktail Reception

Butlered Cold Hors D'oeuvres

- Tomato-Basil Bruschetta \$1.95
- Togarashi Seared Ahi Slices – Ponzu Dip \$4.00
- Grilled Jumbo Asparagus - Citrus Aioli \$1.50
- Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce \$3.25
- Oysters on the Half Shell \$3.00
- Smoked Salmon Cigars - Chive Cream Cheese \$3.25

Butlered Hot Hors D'oeuvres

- Grilled Chicken Satay Skewers, Spicy Peanut Sauce \$1.95
- Thai Sticks, Marinated Pork Tenderloin Satay, Spicy Peanut Sauce \$2.25
- Smoked Chicken BBQ Quesadilla \$2.25
- Manchego-Crab Roasted Mushrooms \$3.25
- Poblano Shiitake Quesadillas, Salsa Fresca \$1.95
- Ginger Shrimp Spring Rolls, Spicy Ponzu Dipping Sauce \$3.00
- Sesame Glazed Beef Skewers, Scallions and Macadamia Nuts \$3.25
- Wood Grilled Shrimp, BBQ Dipping Sauce \$3.25
- Lollipop Lamb Chops, Aged Balsamic \$4.50
- Mini Crabcakes, Tarragon Tartar \$3.25

Crudit  Platter \$80.00 -Serves 20

Fruit and Cheese Platter \$120.00 -Serves 20