



PRIVATE DINING MENU

Available Monday-Friday for groups of 20 or less

\$70.00 per person

Includes Dinner Rolls, Butter, Freshly Brewed Illy Coffee, Hot Tea, Iced Water

FIRST COURSE

Select One

Vegetable White Bean Soup V
Basil Oil

Baby Lettuce Salad V
Pickled Red Onion, Sea Salt Roasted Sunflower Seeds, Red Grape, White Balsamic Herb Vinaigrette

MAIN COURSE

Select One

Seared Jail Island Salmon Fillet
Roasted Fingerling Potato, Rainbow Carrot, Hericots Vert, Chive Grainy Mustard Cream

Roasted Griggstown Chicken Breast
Piquillo Pepper Parmesan Risotto, Candy Cane Beet, Proccolini, Natural Chicken Reduction

Grilled Bistro Loin Steak
Herb Smashed Yukon Gold Potato, Asparagus, Cipollini Onion, Black Pepper Brandy Veal Reduction

Italian Vegetable Bean Stew V
Olive Oil Herb Couscous

DESSERT

Select One

Creme Brulee Cheesecake
Raspberry Sauce

Trio Chocolate Mousse Cake
Chocolate Ganache Sauce

Sliced Fresh Fruit Plate

Menu is available for events in Prospect House only.
Additional Soft Beverages & Wine may be arranged through the Prospect House Catering Office.
All events are subject to an 8% Administrative Fee and staffing charges.