

# The Sunset Dining Room

**GROUP MENUS** 

## **Cocktail Hour Option 1**

#### **Antipasti Appetizers**

- Meat: Prosciutto, salami, capicolla, mortadella
- Cheese: Asiago, provolone, bleu cheese, bocconcini
- Olives: Jumbo green stuffed, pitted Sicilian, calamata
- Bread: Rosemary Focaccia, bread sticks, crusty bread
- Marinated Vegetables: Sun-dried tomatoes, artichoke hearts, roasted red peppers
  - Pickles: Gherkins, bread & butter, dill
- Vegetables: peppers, broccoli, cauliflower, carrots, served with accompanying dip
  - Fruit: Cantaloupe, Berries, Melon, Grapes

\$18 per person Price Subject to HST & 15% Gratuity

### **Cocktail Hour Option 2**

#### **Assorted Appetizers**

- Chilled Shrimp Cocktail
- Vegetable Spring Rolls
  - Chicken Wontons
- Grilled Pitas & Hummus
- Bruschetta Mozzarella Flat Breads
- Vegetables: peppers, broccoli, cauliflower, carrots, served with accompanying dip
  - Balsamic Chicken Skewer

\$20 per person Price Subject to HST & 15% Gratuity

# BBQ Menu Option - Buffett

- BBQ Ribs
- Cajun Catfish
- Fried Chicken
- Baked Beans
- Roasted Potatoes
  - Coleslaw
- Tossed Green Salad
  - Pear Salad
  - Fruit Platter
- Assorted Fruit Pies

\$35.00 per person Price Subject to HST & 15% Gratuity

# **Platted Dinner Option**

#### Option 1

Course 1: Balsamic Greens Course 2: Choice of:

- Vegetable & Shrimp Pasta: onion, peppers, mushrooms, asparagus tips, penne pasta, shrimp
- Prosciutto-Wrapped Chicken: roasted red pepper sauce, herbed fingerling potatoes, and seasonal vegetable.

Course 3: NY Style Cheese Cake with Seasonal Berry Compote

\$30 per person Price Subject to HST & 15% Gratuity

#### Option 2

Course 1: Pear Salad: mixed greens, candied walnuts, blue cheese crumbles, bosc pear, cider vinaigrette

Course 2: Choice of:

- Braised Beef Boneless Short Rib: mashed potatoes, roasted vegetables, au jus
  - Miso Glazed Salmon: wild rice, bok choy
  - Dijon-Herb Roasted Chicken: seasonal vegetables, roasted potatoes
    Course 3: Key Lime Pie, Toasted Meringue, Mango Compote

\$40 per person Price Subject to HST & 15% Gratuity