

DINNER MENU

\$65 per person



APPETIZERS please choose Eight- Served Buffet Style

CRUNCHY SHRIMP WARM GOAT CHEESE CHEESE & MEET PLATE
FRIED CALAMARI LAMB LOLLIPOPS

SOUP AND SALAD please choose one

FATTOUSH SALAD KNIFE AND FORK CAESAR SALAD CARMEL SALAD SOUP OF THE DAY

DINNER ENTREES please choose three

ROASTED FREE-RANGE CHICKEN

Half chicken slow roasted w/lemon, herbs & caramelized onions, finished w/a pomegranate drizzle, served w/basmati rice.

FOUR PEPPERCORN CRUSTED FILET MIGNON

Center cut 8oz. filet, served w/a Portobello mushroom, Carmel cabernet reduction & mashed potatoes.

GRILLED FRESH RUBY RED TROUT

Spiced & herbed, then grilled w/brushed extra virgin olive oil, served w/basmati rice.

GRILLED SALMON FILET

8oz. filet, marinated w/extra virgin olive oil, mountain herbs & sumac, served w/roasted vegetables.

STUFFED SALMON

Fresh North Atlantic salmon filet, stuffed with crab meat, topped with brie cheese and finished with white wine, lemon butter sauce.

ADD TO YOUR ENTRÉE

2 JUMBO SHRIMP \$8 LOBSTER TAIL 6OZ \$18

JUMBO LUMP CRAB \$8 OSKAR STYLE \$8

DESSERT served Family style please choose two

Italian cream cake Bomb Cake Baklava Seasonal fruits with cognac whipped cream

Lava cake Jerusalem Ice Cream

It's our pleasure to set this menu for you. All seafood is purchased fresh daily. Package price includes fresh bread, soft drinks or iced tea & coffee service. Please let us know if any food allergies.