

# 2017 Skywalk Dinner

70 - 500 guests

*Please select one appetizer, one salad, one entrée, two accompaniments and one dessert for your group.  
For a choice of two entrees an exact entree count is required three business days prior to your event.*

## **Appetizer Course**

Lobster Bisque  
New England Clam Chowder  
Hot House Tomato, Burratta Cheese, Evoo, Balsamic Syrup  
Jonah Lump Crabmeat Cake, Sweet Pepper & Lemon Remoulade  
Mediterranean Ravioli, Roasted Red Pepper Coulis

## **Salad Course**

Arugula, Gorgonzola Cheese, Toasted Pine Nuts, Balsamic Vinaigrette  
Hearts of Romaine, Crisp Garlic Toast, Caesar Dressing, Aged Parmesan  
Baby Spinach, Roasted Walnuts, Pears, Goat Cheese, Port Wine Reduction & Lemon Vinaigrette

## **Seasonal Special Salad +\$5**

**Spring & Summer** Arugula, Strawberries, Asparagus, Feta, Lemon Pepper Dressing  
**Autumn & Winter** Mesclun Field Greens, Chevre, Pecans, Dried Cranberries, Balsamic Vinaigrette

## **Entrée Course**

7 oz. Grilled Tenderloin of Beef \$86	Pan Seared Haddock \$82	10 oz. Baked Stuffed Lobster Tail \$150
12 oz. Prime NY Strip Sirloin \$92	Cedar Plank Atlantic Salmon \$82	Vermont Misty Knolls Chicken \$80
14oz. Prime NY Strip Sirloin \$100	Pan Seared Halibut (Seasonal) \$86	Cavatappi Pasta Primavera \$80

## *Additional Entrée Upgrades*

Grilled Shrimp (3) +\$15	6oz. Broiled Lobster Tail +\$24	Jumbo Lump Crabmeat cake +\$16
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## **Accompaniments**

Haricot Verts	Traditional Mashed Potatoes	Creamed Spinach
Oven Roasted Carrots	Truffled Mashed Potatoes (+\$5)	Garlic Roasted Asparagus (+\$5)
Truffle Potato Au Gratin (+\$5)	Lobster Mashed Potatoes (+\$8)	Caramelized Brussel Sprouts (+\$5)

## **Dessert Course**

Kahlua Torte	Bailey's & Cream Torte
Fresh Berry Tart	Lemon Raspberry Mousse Cake
Chocolate Raspberry Torte	Cheesecake of the Season

*Served with Fresh Breads & Butter, Freshly Brewed Lavazza Coffee & Twinings English Teas.*

*Consumption of Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of Foodborne Illness*

*All food & beverage items are subject to client stipulated gratuity, a 7% state & city tax and a 6% taxable administrative fee—which does not represent a gratuity for wait staff, bartenders or service.  
(Menu items are subject to change based on availability of seasonal products)*