

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

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)