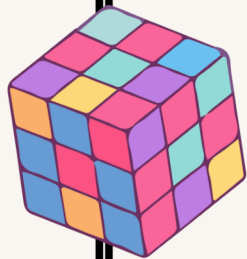


# MENU



## APPETIZERS

Domestic & Imported Cheese Display

Twice-Baked Potatoes in Bread Boli

Wedge Salad with Smoked Bacon and Diced Tomatoes,  
Topped with Green Goddess Dressing


## MAIN COURSE

Duo Plate: Grilled New York Strip with Roasted Shallot Demi-Glace,  
and Rum & Pepper Painted Shrimp with Mango Salsa

Vegetarian: Wild Mushroom Ravioli with Champagne  
Shallot Creme Sauce and Firecracker Spinach

## DESSERT

B52 Cheesecake: New York Cheesecake with  
Kahlua and Cointreau Chocolate Drizzle



\*If you have any dietary restrictions, including gluten free and/or would like the vegetarian option, please let us know at least 24 hours before the event.

