



One Course Mains plated \$21 per person

One Course Steak plated \$36 per person

Two Course plated (Mains + Appetizers OR Desserts) \$34

Two Course plated (Steaks + Appetizers OR Desserts) \$49

Three Course plated (Appetizers + Mains + Desserts) \$46

Three Course plated (Appetizers + Steak + Desserts) \$61

Minimum 8 persons - Taxes + gratuities extra

APPERTIZERS

Chicken Wonton Soup

Poached chicken dumplings, chicken broth, bean sprouts, sesame oil

Organic Quinoa with Cranberries

Organic quinoa blend in dried cranberries, greens, sweet and citrus vinaigrette

Add: Smoked Salmon \$7, Grilled Chicken breast \$7

Ta'Za Caesar salad

Romaine hearts, garlic croutons, parmesan, homemade Caesar dressing with anchovies

Add: Grilled Chicken Breast \$7, Crispy Salmon \$9, Shrimp Skewer \$7

MAINS

Corn Fed Chicken Supreme

Stuffed with spinach, garlic and cottage cheese, seasoned vegetables, creamy mushroom sauce

Pan Seared Crispy Coho Salmon

Buttered vegetables, New England Succotash

Al Dente Linguine

Oven roasted Portobello mushroom, sundried tomatoes with garlic cream sauce

STEAKS

9 oz. Char Grilled Black Angus Center Cut NY Strip Steak

Sustainable vegetables, horseradish whipped mash, cognac flambéed classic pepper corn sauce

9 oz. AAA Ribeye Steak

Sustainable vegetables, horseradish whipped mash, cognac flambéed classic pepper corn sauce

DESSERT

Crème Brulee

Traditional French Custard with a caramelized sugar top

Triple Vanilla Cheesecake

Creamy Vanilla Cheesecake, Vanilla white chocolate mousse and rich whipped cream

Flourless Chocolate Molten Lava Cake

Rich chocolate cake with a molten center of Callebaut Belgian chocolate served with premium vanilla ice cream



TWO ENTRÉE OPTIONS \$50.00 per person

THREE ENTRÉE OPTIONS \$59.00 per person

Minimum 30 persons - Taxes + gratuities extra

SALAD

Panzanella Salad with Crispy Romaine, Tomatoes, Olives, Fresh Mozzarella,

Herb Croutons and Tomato Dressing

California Mix Greens with Citrus Fruit, Walnuts, Almonds,

Cranberries and Assorted Dressings

Pasta Salad with Feta and Sundried Tomatoes

Mediterranean Couscous Salad

ENTRÉES

Chicken Cacciatore (Bone-In)

Braised Top Sirloin Steak with aged Vietnamese Peppercorn Jus

Grilled Salmon with lemon Dill Sauce

Lemon Chicken Fricassee with Peppers and Feta

Wild Mushroom Ravioli in Creamy Pesto sauce

Served with Seasoned Roasted Potatoes OR Rice

Medley of Buttered Vegetables and Freshly Baked Bread Rolls.

DESSERT

Chef's Selection of Cakes



SILVER SOUTH ASIAN BUFFET

Appetizers

Vegetable Samosas
Chicken Tikka
Vegetable Spring Rolls



Salad bar

Assorted salad greens with assortment of dressings
Slices of Cucumber, Onion, Tomato, Lemon Wedge Platter
Kachumber Salad, Tomato and Onion Raita
Roasted Corn and Pepper Salad
Pickles and Papadams

Main Course

Butter Chicken
Mutton Rogan Josh
Aloo Jeera (Potato and Cumin)
Palak Paneer (Indian Cottage Cheese in Gravy)
Basmati Peas Pulao
Assorted Naan and Tandoori Roti



Dessert

Gulab Jamuns OR Rasmalai
Seasonal Sliced Fresh Fruit
Kheer Rice with Saffron

Minimum 50 people - \$49 per person

Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice



GOLD SOUTH ASIAN BUFFET

Appetizers

Vegetable Samosa
Chicken Reshmi Kebabs
Khandvi

Salad bar

Slices of Cucumber, Onion, Tomato, Lemon Wedge Platter with Green Chili
Assorted salad greens with assortment of dressings
Quinoa Salad, Corn and Chickpea Salad, Bondi Raita
Pickles and Papadams

Main course

Murgh Kali Mirch
Palak Gosht
Coconut Fish Curry
Chana Masala
Matar Paneer
Aloo Gobi (Potato & Cauliflower)
Dal Tadka
Vegetable Pulao
Naan and Tandoori Roti

Desserts

Mango Mousse or Carrot Halwa
Gulab Jamun or Rasmalai
Fresh Sliced Fruit with Berries

Minimum 50 people - \$59 per person

Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.



TWO ENTRÉE OPTIONS \$45.00 per person

THREE ENTRÉE OPTIONS \$54.00 per person

Minimum 50 persons - Taxes + gratuities extra

Starter

Freshly Baked Rolls and Butter

Tossed Garden Greens with Julienne Carrots, Red Pepper and Guava Balsamic Reductions

Marinated Pumpkin Salad with Yam and Scallions

Creamy Medley of Potato Salad

Corn and Black Bean Salad

Hot Selections

Traditional “Jerk” Chicken

Caribbean Style Slow Cook Sirloin Stew with Carrots and Peppers

Creamy and Spicy Chicken Rasta Pasta

Escovitch Fish with Scotch Bonnet Peppers and Onions

Montego Bay Style Curried Goat

Shrimp Creole

SERVED WITH: Jamaican Vegetable Medley

CHOICE OF: Rice and Peas, Trini Fried Rice or Callaloo Rice

Desserts

Assorted Pastries and Fresh Fruit

Fresh Brewed Starbucks Coffee and Select Tazo herbal Teas

Enhancers

Fruit Cake \$2.50 per person

Cheese Platters \$3.50 per person

Fruit Platters \$3.50 per person



PLATED THREE COURSE

Minimum 40 persons - Taxes + gratuities extra

Starter

Choice of One

Tossed Garden Greens with Julienne Carrots, Red Pepper and Guava Balsamic Reductions

Marinated Pumpkin Salad with Yam and Scallions

Creamy Medley of Potato and Peas Salad

Corn and Black Bean Salad

Main Course

Jerk Chicken or Chicken Creole	\$49
Jerk Chicken and Shrimp Creole	\$55
Jerk Chicken and Braised Beef	\$55
Jerk Chicken and Pan Seared Fish	\$59

Rice and Peas, Jamaican Vegetable Medley

Fresh Baked Rolls and Butter

Desserts

Choice of One

Mango Mousse with Mango Coulis and Fresh Berries

Carrot Cake with Bourbon sauce

Fresh Brewed Starbucks Coffee and Select Tazo herbal Teas