

DINNER BANQUET MENU #2

THIS MENU IS DESIGNED FOR GROUPS OF 25 OR MORE.
PRICES ARE SUBJECT TO CHANGE.

APPETIZER

Tortellini Alfredo or Prawns Bordelaise

SALAD

Asparagus, Palm Hearts, Endive & *Shrimp with Vinigrette Dressing*
or Liason Iron Gate Salad

LAMB

New Zealand Rack of Lamb Served with Fresh Mint Sauce

SEAFOOD

Fresh Filet of Salmon sauteed with White Wine, Lemon, Butter & Capers

VEAL

Veal Moutard sauteed with Marsala Wine Dijon Mustard Sauce & Mushrooms

BEEF

Medallions De Boeuf with Brandy & Bearnaise Sauce

DESSERT

Chocolate Mousse Torte, Tiramisu, or Seasonal Fresh Berries with Grand Marnier Sauce

BEVERAGES

Coffee, Decaf, Hot Tea, Iced Tea *or Milk*

PRICE PER PERSON.....\$69.00

PLUS SALES TAX @ 8.25% & GRATUITY @ 18% (\$18.12)

ON THE TOTAL BILL.

A DEPOSIT OF \$20.00 PER PERSON IS REQUIRED TO RESERVE THE ROOM.
THE DEPOSIT IS NON-REFUNDABLE.