

Iron Gate

Private Dining Menu 2

The Menu is Designed For Groups of 25 or More.

~Appetizers~

Tortellini Alfredo or Prawns Bordelaise

~ Salad ~

Asparagas, Hearts of Palm, Endive & Shrimp With Vinigerett Dressing

OR

Liason Iron Gate Salad

~ Lamb~

Rack of New Zealand Lamb
Flame Broiled & Topped with Fresh Mint Sauces.

~ Seafood~

Fresh Filet of Salmon

Sauteed With White Wine, Lemon, Butter & Capers.

~ Veal~

Veal Moutard

Sauteed With Marsala Wine, Dijion Mutard & Mushrooms.

~ Beef~

Medallions De Boeuf

With Brandy and Bernaise Sauces.

~ Dessert~

Chocolate Mousse Torte

Seasonal Berries with Grand Marnier Sauce

Tiramisu

~ Beverages ~

Coffee

Tea

\$85.00 Per Person

Plus Sales Tax @ 9% (\$7.20) . Gratuity Not Included

A deposit of \$20.00 Per Person is required to reserve the room.

Chef will honor specials requests ~ when possible

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