



Sunset Dining Room Group Menus

All group menu prices include taxes and gratuities

\$25 Option

Served with roasted potatoes and seasonal vegetables

First Course

Garden Salad with julienned fresh vegetables cider vinaigrette and organic spring mix lettuce

Second Course

Seared Cajun spiced white fish with pineapple salsa

Or

Prosciutto wrapped chicken medallions with roasted pepper coulis

Or

Chili rubbed pork loin steaks with ginger apple puree

Third Course

Key lime pie with mango coulis and fresh meringue

\$32 Option

First Course

Goat and Cranberry salad with goats cheese, cranberries and walnuts tossed with spring mix lettuce and maple vinaigrette

Second Course

10oz baseball sirloin steak with mashed potatoes, sautéed wild mushrooms and a red wine pan sauce

Or

Pan seared Atlantic salmon with roasted potatoes and a Dijon mustard glaze topped with a almond crust

Or

Roasted chicken supreme with mashed potatoes and a Riesling mustard cream sauce

Third Course

Homemade cheese cake topped with a seasonal garnish

\$38 option

First Course

Pear Salad with bosc pears, candied walnuts, blue cheese, cider vinaigrette and tossed with spring mix lettuce

Or

Soup of the day

Second Course

Beef striploin with sautéed shrimp, maitre d butter and Yukon gold mashed potatoes

Or

Baked cod Picatta with shrimp, lobster, red onions and capers in a white wine butter sauce

Or

Roasted Cornish game hen with bacon and onion vinaigrette and chorizo hash

Third Course

Chocolate mousse cake with whipped cream and fresh berries