



## TEAM BUILDING MENUS

### “ETHNIC VARIETALS”

#### MEXICAN

APPETIZER: MEXICAN STREET CORN FLATBREAD W/ FRESH GUACAMOLE  
ENTREE: MANGO CHIPOTLE PULLED CHICKEN TACOS W/ FRESH TORTILLAS  
DESSERT: CINNAMON CHURROS

#### INDIAN

APPETIZER: ALOO DAAL KI TIKKI W/ CUCUMBER-YOGURT RAITA (LENTIL POTATO CAKES)  
ENTREE: CREAMY BUTTER CHICKEN W/ SPICED BASMATI RICE  
DESSERT: MANGO COCONUT LASSI PARFAIT

#### STEAKHOUSE SECRETS

APPETIZER: CLASSIC WEDGE SALAD W/ CREAMY TARRAGON DRESSING, CARAMELIZED ONIONS & GORGONZOLA CHEESE  
ENTREE: FILET MIGNON WITH BÉARNAISE & YUKON GOLD MEDALLIONS (ADD \$10+HST/PP)  
DESSERT: CHERRY VANILLA CHEESECAKE

#### HAPPY HEARTS (VALENTINE'S SPECIAL)

##### \$269+HST/COUPLE

\*CHEF'S AMUSE BOUCHE TO START\*

APPETIZER: CRISP HEARTS OF ROMAINE W/ GARLICKY ASIAGO CAESAR & MAPLE BACON CANDY  
ENTREE: BACON-WRAPPED FILET MIGNON W/ DEMI-GLACE AND YAM & YUKON GOLD GRATIN  
DESSERT: BELGIAN CHOCOLATE LAVA CAKE & CREME ANGLAISE // CHOCOLATE STRAWBERRIES

#### DEEP DOWN SOUTH “ SOUTHERN BELLE”

APPETIZER: CRISPY SHRIMP-STUFFED MUSHROOMS W/ CAJUN AIOLI  
ENTREE: CHICKEN-FRIED STEAK W/ COUNTRY GRAVY & POTATO PUREE  
DESSERT: CLASSIC PECAN PIE

#### GASTRO BISTRO

APPETIZER: NEW ENGLAND STYLE CRISPY CRAB CAKES W/ TARRAGON REMOULADE  
ENTREE: CLASSIC SURF & TURF W/ STEAK & SHRIMP, FRESH HERB MEDALLION BUTTER, & ROASTED FINGERLING POTATOES (ADD \$15+HST/PP)  
DESSERT: LAVENDER CREME BRULEE W/ FRESH BERRIES