

GROUPS WITH 40 OR MORE GUESTS:

Please choose two (2) from each course: Appetizers, Entrées, Desserts

GROUPS WITH 75 OR MORE GUESTS:

Please choose one (1) from each course: Appetizers, Entrées, Desserts

**We will gladly offer a vegetarian/vegan entrée option for those with dietary restrictions.*

APPETIZERS

BABY ROMAINE & SPINACH CAESAR

House-Made Buttermilk Caesar Dressing | Brioche Toast
Parmigiano Reggiano | Watercress Sprigs

LOBSTER BISQUE

Steamed Rock Shrimp | Brioche Toast | Fresh Chives

TOGARASHI TUNA TARTARE

Avocado & Cucumber Salsa | Frisée Salad | Wasabi Cream

ENTRÉES

FOREST MUSHROOM RAVIOLI

Basil & Spinach Sauce | Red Lentils with Sage | Arugula Shallots

OVEN ROASTED SHRIMP

Harissa Sauce | Spanish Yellow Rice | Steamed Bok Choy

PAN SEARED ATLANTIC COD

Lemon Beurre Blanc | Steamed Rock Shrimp
Spinach & Idaho Potato Mash

MAPLE & MUSTARD GLAZED CHICKEN BREAST

Dijon Mustard Cream Sauce | Fingerling Potatoes & Fresh
Chives Haricot Verts

BRAISED BEEF SHORT RIB

Cabernet Sauvignon Sauce | Idaho Potato & Horseradish Mash
Steamed Broccoflower | Roasted Carrots

DESSERTS

HUMBOLDT FOG & BELLETOILE TRIPLE CREAM BRIE CHEESES

Sesame Flat Bread | Sun-Dried Grapes | Sour Cherry Preserves

NEW YORK CHEESECAKE

House-Made Strawberry Compote | Caramelized Hazelnuts

BATEAUX SIGNATURE WARM BUTTER CAKE

Vanilla Bean Ice Cream | Blackberry Sauce

VALRHONA CHOCOLATE MOUSSE

Chocolate Covered Strawberry Meringue Drops

FRESHLY CUT FRUIT & FRESH STRAWBERRIES

Madagascar Vanilla & Orange Custard Fresh Mint