



**BANQUET LUNCH MENU**

**Passed Appetizers**

Assorted Wood Fired Pizzas

**First Course**

Choice of One

Caesar Salad / Parmesan / Focaccia croutons  
Chinese Chicken Salad / Honey Mustard Dressing / Crisp Wontons  
Spago Louie Salad/Blue Crab/Thousand Island Dressing (5.00 more)  
Baked Mussels/Spanish Chorizo/Crisp Potatoes/Paprika Broth  
Chopped Vegetable Salad/ Tomato Coulis/ Shaved Parmesan  
Soup of the Day

**Second Course**

Choice of One

Bucatini Pasta / Beef Bolognese/ Ricotta Cheese  
Veal Ravioli/Creamy Tomato Sauce/Micro Basil  
Fettuccini pasta / Alfredo sauce / Italian parsley (with chicken  
\$5.00)  
Spaghettoni Pasta / Plum Tomatoes/ Garlic / Parmesan (with  
meatballs \$3.00)  
Fettuccini pasta/Wild Mushrooms/Glazed Shallots/Baby Spinach  
Linguini/Manila Clams/Pancetta/Rosemary Cream

**Entrees**

Choice of One

Pancetta Wrapped Meatloaf / Garlic Mashed Potatoes / Port Wine  
Reduction  
Free Range Chicken Breast/Green Beans/Mushroom Marsala Sauce  
Sautéed Salmon Sunchoke Puree/ Tomato-Caper Fondue  
Pork Chop / Autumn Vegetables / Thyme Natural Jus  
Barbequed Ribs/Creamy Coleslaw/Corn Bread



**DESSERTS**

*Choice of One*

**Melting Apple**

Golden Delicious Apples/Brown Sugar Crumble/Shortbread Cookie

**12 Layers of Chocolate**

Flourless Chocolate Cake Layered / Praline Cream / Hazelnuts

**Profiteroles**

Vanilla Bean Ice Cream Filled / Pastry Puff's Glazed /Chocolate Sauce

**Crème Brulee**

Caramelized Vanilla Custard /Preserved Raspberries

**Chocolate Tasting**

Warm Fondant Cake/ Chocolate Pudding / Milk Chocolate Ice Cream

**Lemon Meringue Pie**

*Lintzer Crust, Lemon Curd/Candied Lemon Zest/ Toasted Meringue  
Huckleberry Sauce*

Selection of three-courses - \$35.00 per person

Selection of four-courses - \$45.00 per person

All prices subject to 20% service charge and 7.75% sales tax



**PASSED APPETIZERS/ COCKTAIL MENU**

- All appetizers are passed butler style -

**Vegetable**

Soft Polenta with Wild Mushroom Ragout  
White Bean Crostini with White Truffle Essence  
White Truffle Risotto (add \$5.00) (seasonal)  
New Potatoes/ Crème Fraiche/ Oscetra Caviar  
Rye Crisp/ Crème Fraiche/ Oscetra Caviar  
Wolfgang Puck Pizzas

**Seafood**

Lemon Blini with Smoked Salmon and Oscetra Caviar  
Crab Cakes with Classic Remoulade (add \$5.00)  
Crisp Rock Shrimp/ Chili Vinaigrette  
Indonesian Shrimp Satay's/ Sweet Chile Sauce  
Mini Lobster Club Sandwich with Micro Arugula (add \$5.00)

**Meat**

Miso Glazed Beef Satays  
"Spago Style" Kobe Beef Sliders  
Steak Tartare with Whole Grain Mustard  
Chicken Satays with Thai Peanut Sauce

**Selection of eight appetizers - \$55.00 per person**  
**Selection of twelve appetizers - \$65.00 per person**

All prices are subject to 20% service charge and 7.75 % sales tax

*Prices based on a two-hour reception. Additional costs to apply for longer events.  
Please inquire with catering manager.*



**BANQUET DINNER MENU**  
**PASSED APPETIZERS**

**Vegetable**

Soft Polenta with Wild Mushroom Ragout  
White Bean Crostini with White Truffle Essence  
White Truffle Risotto (add \$5.00) (Seasonal)  
New Potatoes/ Crème Fraiche/ Oscetra Caviar  
Rye Crisp/ Crème Fraiche/ Oscetra Caviar  
Wolfgang Puck Pizzas

**Seafood**

Lemon Blini with Smoked Salmon and Oscetra Caviar  
Crab Cakes with Classic Remoulade (add \$3.00)  
Crisp Rock Shrimp / Chili Vinaigrette  
Indonesian Shrimp Satay's with Wasabi Aioli and Green Onion  
Mini Lobster Club Sandwich with Micro Arugula (add \$3.00)

**Meat**

Miso Glazed Beef Satay's  
"Spago Style" Kobe Beef Sliders  
Chicken Satay's with Thai Cashew Sauce  
Steak Tartare with Whole Grain Mustard

Passed Appetizers can be added for:  
**Selection of three – \$5.00 per person**  
**Selection of six – \$10.00 per person**



**SALADS**

*Choice of One*

Spago Louis Salad/ Blue Crab/ Thousand Island Dressing (add \$3.00)  
Caesar Salad/ Foccacia Croutons/ Parmesan Dressing  
Chopped Vegetable Salad/ Tomato Coulis/ Shaved Parmesan  
Baby Arugula Salad/ Parma Proscuitto/ Organic Pears  
Vine Ripe Tomatoes/ Chilled Leeks/ Roquefort Cheese  
Green Salad/ Balsamic Dressing/ Candied Pecans

**SOUPS**

*Choice of One*

English Pea Soup/ Lemon Crème Fraiche/ Mushroom Duxelles  
Cauliflower Soup/ Duck Rillettes/ Rye Croutons  
New England Clam Chowder/ Oyster Crackers/ Paprika Oil  
Puree of Squash Soup/ Herb Crème Fraiche/ Crisp Parsley  
Mushroom Soup/ Truffle Essence/ Ricotta Crostini  
"Classic" Onion Soup/ Garlic Croutons/ Gruyere Cheese

**PASTAS**

*Choice of One*

Wild Mushroom Fettuccine/ Glazed Shallots/ Grated Parmesan  
Lobster Risotto/ English Peas/ Sauce Americaine  
Burrata Ravioli/ Creamy Tomato Sauce/ Micro Basil  
Sweet Corn Agnolotti/ Blue Crab/ Spinach Chorizo  
Veal Agnolotti/ Wild Mushrooms/ Black Truffles



**ENTREES**

*Choice of Two*

**Meats**

Prime Beef Tenderloin/ Buttered Asparagus/ Fingerling Potatoes  
Roasted Pork Chop/ Orzo-Corn Salad/ Roasted Tomato Sauce  
Veal Wiener schnitzel/ Austrian Potato Salad/ Lemon Caper Sauce  
(add \$5.00)  
Double Cut Lamb Chop/ Bean Fricassee/ Thyme Natural Jus  
Calf's Liver Steak/ Barley Risotto/ Brussels Sprout  
Braised Beef Short Rib/ Artichokes/ Cipollini Onions/ Braising  
Jus

**Poultry**

Crispy Chicken/ Garlic Cream Potatoes/ Chanterelle Mushrooms  
Roasted Squab/Soft Polenta/ Organic Vegetables  
Free Range Chicken/ Sage Roasted Potatoes/ Green Beans  
Honeyed Duck Breast/Buttered Cabbage/ Spring Rhubarb  
Stuffed Quail/Fava Beans/ Pea Shoots/ Cipollini Onions

**Fish & Seafood**

John Dory/ Aqua Pazza/ Micro Herb Salad  
Porcini Crusted Halibut/ Crisp Spaetzle/ Leek Veloute  
King Salmon/ Braised Fennel/ Tomato-Olive Vinaigrette  
Roasted Maine Lobster Tail/ Buttered Asparagus/ Lobster Nage (add  
\$10.00)  
"Surf and Turf" Beef Tenderloin and Shrimp or Lobster (add  
\$15.00)



**DESSERTS**

*Choice of One*

Melting Apple

Golden delicious apples, brown sugar crumble, shortbread cookie

12 Layers of Chocolate

Flourless chocolate cake layered with praline cream and hazelnuts

Profiteroles

Vanilla bean ice cream filled with pastry puff's glazed with chocolate sauce

Crème Brulee

Caramelized vanilla custard, preserved raspberries

Chocolate Tasting

Warm fondant cake, chocolate pudding and milk chocolate ice cream

Lemon Meringue Pie

*Lintzer crust, lemon curd, candied lemon zest, toasted meringue with huckleberry sauce*

**Selection of three-courses - \$68.00 per person**

**Selection of four-courses - \$78.00 per person**

**Selection of five-courses- \$90.00 per person**

