



Sample Dinner Menu B

\$49 per person, not inclusive of tax and gratuity

minimum 12 guests, room rental may apply for exclusive party

SOUP

New England Seafood Chowder (GF)

seabass, shrimp, scallops

ENTREE

Sustainable Atlantic Salmon (GF)

grilled, honey-ginger glazed, corn, edamame and squash succotash, coconut sticky rice

Beef Filet Medallions (GF)

mashed red bliss potato, house CAK steak sauce, maitre'd hotel butter

Grilled Lancaster Chicken Breast (GF)

BBQ grilled, pineapple and roasted peppers, candied plantains, red pepper, coconut sticky rice

Cowboy Pork Chop (GF)

mashed red bliss potato, house CAK steak sauce, maitre'd hotel butter

Crispy Tofu (V,GF)

honey-soy sriracha, coconut sticky rice, seasonal vegetables

DESSERT

Pear Berry Crisp

pear, blueberry, strawberry, vanilla ice cream

Flourless Chocolate Cake(GF)

salted caramel, chocolate mousse, whipped cream

UNLIMITED BEVERAGES

Soda, Iced Green/Black Tea, Coffee/Decaf/Hot Tea (imported mineral water, espresso/cappuccino additional)