



# Refectory

## PRIVATE DINING MENU SELECTIONS

### **PASSED APPETIZERS**

passed appetizers are available in place of, or in addition to plated appetizers.  
canapés are a changing presentation from fresh market offerings  
please inquire about any specific canapé requests

PASSED CHILLED CANAPÉS 1.95 PER PIECE

PASSED HOT CANAPÉS 2.95 PER PIECE

### **PLATED APPETIZERS**

may select one or two

#### **MUSHROOMS WITH PASTRY**

SAUTÉED FRESH MUSHROOMS WITH HERBS AND MADEIRA SAUCE IN PUFF PASTRY  
7.00

#### **RAMEKIN OF ESCARGOTS**

FRENCH BURGUNDY ESCARGOTS BAKED WITH FRESH PARSLEY AND GARLIC BUTTER  
12.00

#### **SCALLOP TIMBALE**

SAFFRON SAUCE  
9.00

#### **EUROPEAN SMOKED SALMON**

THE FINEST FRESH SMOKED SALMON THINLY SLICED, SERVED WITH CAPERS AND ONIONS  
10.00

#### **FRENCH COUNTRY TERRINE**

ACCENTED WITH PISTACHIO, GREEN PEPPERCORNS - CHILLED AND SLICED  
8.00

#### **SHRIMP COCKTAIL**

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE  
3 SHRIMP - 8.00    4 SHRIMP - 9.50    5 SHRIMP - 12.00

## **SOUPS**

may select one or two  
if offering two selections, one must be the soup du jour

### **CHEF'S SOUP DU JOUR**

A CHANGING PRESENTATION FROM FRESH MARKET OFFERINGS

5.00

### **FRENCH ONION SOUP**

BAKED AU GRATIN WITH GRUYERE

7.00

### **CRAB BISQUE**

WITH CREAM

7.00

## **SALAD**

may select one or two

### **CAESAR SALAD**

FRESH ROMAINE TOSSED WITH A BLEND OF PARMESAN CHEESE, LEMON JUICE AND A TOUCH OF GARLIC

6.00

### **SEASONAL MESCLUN SALAD**

A BLEND OF FRESH SEASONAL GREENS TOSSED WITH OUR HOUSE GOURMET VINAIGRETTE

5.00

## **ALSO AVAILABLE**

an intermezzo

SORBET (BETWEEN COURSES) 1.50 PER GUEST

## **DESSERT**

### **CHEF'S PRESENTATION**

8.00

## **ENTREES**

may select two or three  
all entrées include vegetable, starch, and bread & butter

### **SEAFOOD COULIBIAC**

A PAVÉ OF FRESH SEAFOODS BAKED IN PASTRY, SERVED WITH A BONNE FEMME SAUCE  
24.00

### **RED SNAPPER *(IN SEASON)***

PAN SEARED AND FINISHED WITH A DIJON VIN BLANC SAUCE  
24.00

### **ROASTED SALMON**

SERVED WITH A BONNE FEMME SAUCE  
26.00

### **CHICKEN FRICASSÉE**

ROASTED BREAST OF CHICKEN, SERVED WITH A WILD HERB SAUCE  
19.00

### **ROASTED PORK TENDERLOIN**

SERVED WITH A SAUCE DIJONNAISE  
19.00

### **FILET MIGNON**

ROASTED AND SERVED WITH CARDAMOM SAUCE  
6 oz. 31.00  
8 oz. 38.00

### **FLAT IRON STEAK**

ROASTED, AND SERVED WITH A CARDAMOM SAUCE  
29.00

### **NEW YORK STRIP STEAK**

ROASTED, SERVED WITH AN HERB BORDELAISE  
31.00

## **CHEF'S DUET ENTREES**

to facilitate service for your guests, these entrées would be available  
when all guests are served the same entrée

### **DUET OF PETITE FILET MIGNON & ROASTED SALMON**

31.50

### **DUET OF ROASTED SALMON & CHICKEN FRICASÉE**

21.50

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STATE SALES TAX AND 20% GRATUITY ADDED TO ALL PRICES.

PERSONALIZED PRINTED MENUS ARE AVAILABLE AT NO ADDITIONAL CHARGE

\*PRICES AND MENUS ARE SUBJECT TO CHANGE\*



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## REFECTORY PRIVATE DINING

For parties of up to 24, guests may have a choice of two selections each of appetizers, soup, and salad and up to three selections for a main course.

For parties of 25 or more, guests would all be served the same selection you have chosen for appetizer, soup and salad, dessert and up to two selections for a main course. For parties of 25 or more we would request the correct number of pre-ordered choices from your guests at least three days prior to the date of your event.

Our private downstairs Wine Room can accommodate up to 22 guests at one table.  
Private Room charge - \$50.

Our private upstairs Choir Room can accommodate up to 38 guests at a U-shaped table or up to 50 guests at five tables of ten (minimum of 25 guests). Private Room charge - \$100.

State sales tax and 20 percent gratuity added to all prices.

### **FOR PRIVATE ROOMS DURING THE MONTH OF DECEMBER**

We do require a \$250 non-refundable deposit for private rooms reserved for December.

The \$250 deposit will go toward dinner and the room charge for the event.

In the event of cancellation, this cannot be refunded. We appreciate your understanding.

#### RENTALS:

LCD Projector	\$125.00
Screen	\$15.00
Lighted Podium with Microphone	please inquire
All linens - white tablecloths and napkins	included
other napkin colors	please inquire
Personalized printed menus available	COMPLIMENTARY