



# 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 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**

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\*