



S U N S E T D I N I N G R O O M

G R O U P M E N U S

Appetizer Menu

Minimum Guarantee 30 guests

Crudité Platter

Carrots, Broccoli, Cauliflower, Celery, Cherry Tomatoes, Cucumber.
Accompanied with House Made Dip.

Cheese & Meat Platter

Assorted Cured Meats and Artisanal Cheeses.
Accompanied with assorted Crackers.

Relish Tray

Kalamata Olives, Manzanilla Stuffed Olives, Kosher Dill Pickles, Peppercini Peppers, & Mixed Pickled Vegetables.

Asian Sticky Chicken Wings

Crispy Chicken Wings tossed in House Made Honey Garlic Ginger Sauce.

Vegetable Spring Rolls

Accompanied with Sweet Chili Sauce

Feta Bruschetta Bread

Roma Tomatoes, Red Onion, Fresh Garlic & Basil, Crumbled Feta Cheese, Balsamic Glaze.

Shrimp Cocktail

Chilled Jumbo Shrimp.

Accompanied with House Made Cocktail Sauce and Lemon Wedges.

Mini Meatballs

Choice of Style: Italian, Swedish or Asian.

Coffee and Tea Included.

Price: \$30+HST+18% Gratuity per guest

Enhancements

Fruit Platter

Cantaloupe, Pineapple, Melon, Grapes, Assorted Berries. \$5.00/Person

Sweets Platter

Assorted Cookies and Squares . \$4.50/Person



SUNSET DINING ROOM

GROUP MENUS

À la Carte Menu One

Course One

Shrimp Linguini

Seared Shrimp, Linguine, Garlic Butter, Asparagus, Fresh Parmesan Cheese
OR

Signature Pear Salad

Mixed Greens, Bosc Pears, Bleu Cheese, Walnuts, Cider Vinaigrette & Chicken.

Course Two

Seasonal Berry Cheesecake

Coffee & Tea

Price: \$30.00 + HST + 18% Gratuity per person

À la Carte Menu Two

Course One

Tossed Green Salad with House-Made Balsamic Vinaigrette

Course Two

Choice of:

Grilled Tuscan Chicken

Prosciutto Wrapped Chicken Stuffed with Sundried Tomatoes & Roasted Red Peppers, Roasted
Potatoes, Asparagus

OR

Seared Salmon

Pan seared salmon, Cucumber Beurre Blanc sauce, Fingerling Potatoes, Asparagus

Course Three

Triple Chocolate Truffle Cake

Coffee & Tea

Price: \$40.00 + HST + 18% Gratuity per person



SUNSET DINING ROOM

GROUP MENUS

À la Carte Menu Three

Course One

Signature Pear Salad

Mixed Greens, Bosc Pears, Bleu Cheese, Walnuts, Cider Vinaigrette

Course Two

Seared Pickerel

Pan Seared Pickerel, Brown Butter Vinaigrette, Fingerling Potatoes, Asparagus

OR

Grilled Sirloin

8 oz. Grilled Sirloin, House Made Steak Sauce, Fingerling Potatoes, Asparagus

Course Three

Key Lime Pie

Coffee & Tea

Price: \$50.00 + HST + 18% Gratuity per person