The Chanticleer Pri Fix Menus

Maximum 50 People

#1

Amuse Bouche

Mixed Greens, Manchego Cheese, Toasted Almonds, Mandarin Orange Segments, Pomegranate Vinaigrette

Seared Sea Scallops, Tomato Pepperoncini Sauce, Garlic Aioli

Intermezzo

Grilled Pinchito Beef Filet

Roasted Onions and Tomato, Fried Fingerling Potato, Red Pepper Coulis, Saffron Horseradish Sauce

Panna Cotta with Fresh Berries

Fresh Bread, Colombian Coffee, Tea Selection

$50 per person

#2

Amuse Bouche

Poached Shrimp, Frisée, Mandarin Orange Segments, Chili Citrus Vinaigrette,

Smoked Salmon, Cauliflower Horseradish Puree, Trout Roe, Fried Parsley

Caramelized Onion Crimini Mushroom Tarte, Chive oil, Manchego Aioli

Intermezzo

Grilled Rack of Lamb

Basil Mashed Potatoes, White Wine Mushroom Tarragon Demi Glaze

Chocolate Mascarpone Torte

Fresh Bread, Colombian Coffee, Tea Selection

$65 per person

Banquet Events are subject to 18% Service Charge, 8% Food Tax, 7% Sales Tax on Service Charges

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#3

Amuse Bouche

Seared Ahi Tuna
Tomato Caper Croustade, Mixed Greens, Balsamic Vinaigrette

Vegetable Timbale, Basil Aioli

Beef Tenderloin and Shrimp Brochette, Roasted Red Pepper Sauce

Intermezzo

Scallop and Asparagus Encrusted Salmon
Lemon Grass Buerre Blanc, Pea Shoots, Dijon Vinaigrette

Sweet Onion Salad, Feta Cheese, Red Wine Vinaigrette

Lemon Cream Torte

Fresh Bread, Colombian Coffee, Tea Selection

$75 per person

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