

The Muse Hotel

Dinner

PLATED DINNER

- Bread Rolls & Herb Butter
- Fresh Brewed Regular & Decaf Coffee
- Mighty Leaf Organic Tea

2 choices from each category

Price is based on the higher priced main course

STARTER

- **Seasonal soup**
Chef's daily selection
- **Organic Green Salad**
smoked goat cheese, beets, apple, lemon lavender vinaigrette
- **Arugula Panzanella**
cherry tomatoes, cucumbers, shaved parmesan, fresh mozzarella, balsamic vinaigrette, miro basil
- **Tuna Tataki**
enoki mushroom, radish, ginger soy dressing, scallion
- **Baby Romaine Salad**
crispy romaine lettuce, pine nuts, parmesan cheese, fresh lemon dressing
- **Caprese Salad**
buffalo mozzarella, tomatoes, basil, saba
- **Caesar Salad**
baby romaine, creamy garlic dressing, croutons

ENTRÉE

- **Roasted Organic Breast of Chicken**
saffron couscous, broccolini, wild mushrooms jus
\$75 Per Person
- **Garganelli Pasta**
broccoli rabe, toasted garlic, olive oil, shaved parmesan
\$75 Per Person

- **Grilled Arctic Char**
asparagus, roasted fingerling potatoes, yuzu ,beurre blanc
\$82 Per Person
- **Seared Black Bass**
bok choy, snap peas, corn, fried tofu, light curry sauce
\$82 Per Person
- **Shrimp Scampi & Lobster Rissoto**
smoked mozzarella, mascarpone, tomato lobster coulis, micro basil
\$89 Per Person
- **Grilled Flat Iron Steak**
truffle potato, garlic spinach, trumpets, demi glace
\$89 Per Person
- **Herb New Zealand lamb Chops**
langras fondue, sweet potato gnocci, brussel sprouts, tomato, arugula
\$89 Per Person

*Add a third entrée at \$10 Per Person

DESSERT

- **Bread Pudding**
white chocolate caramel bourbon sauce
- **Chocolate Mousse Cake**
whipped cream, peanut butter
- **Vanilla Cheesecake**
berries salad, raspberry mint coulis
- **Apple Tarte Tatin**
caramel sauce
- **Berry Tart**
greek yogurt gelato, fig balsamic
- **Assorted Mini Artisanal Desserts**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

DINNER BUFFET

- **Bread Rolls & Herb Butter**
- **Fresh Brewed Regular and Decaf Coffee**
Mighty Leaf Organic Tea
Whole, skim & Soy Milk, Cream

Choice of two starters

- **Shrimp & Calamari Salad**
roasted tomato vinaigrette
- **Organic Greens Salad**
confit of tomatoes, aged cheddar, lemon garlic vinaigrette
- **Arugula Salad**
cherry tomatoes, cucumbers, shaved parmesan, balsamic vinaigrette
- **Tabouleh Salad**
tomatoes, cucumbers, mint, pepper, olive oil, lemon juice.
- **Buffalo Mozzarella**
tomato on the vine
- **Baby Romain**
pine nuts, lemon vinaigrette, parmesan

Choice of two sides

- **Parmesan Potato Puree**
- **Brioche Stuffing**
- **Farro Hash**
- **Saffron Couscous**
- **Haricot Vert, Pearl Onions**
- **Sauteed Greens, Spinach Kale, Toasted Garlic**
- **Jumbo Asparagus**
- **Wild Rice Pilaf**

Choice of two entrees

- **Grilled Flat Iron Steak**
truffle steak sauce
- **Braised Beef Short Rib**
demi glace
- **Grilled Arctic Char**
orange carrot & dijon sauce or lemon caper burre blanc
- **Roasted or Steamed Bass**
lobster tomato coulis
- **Herb Roasted Chicken Breast**
puttanesca sauce or wild mushroom jus
- **Roasted Pork Loin**
apple barbeque sauce
- **Fettuccini or Garganelli (regular or whole wheat)**
marinara or pesto, cherry tomatoes, basil, parmesan
- **Risotto**
wild mushrooms, mascarpone, parmesan

\$99 Per Person

DESSERT

Choice of two desserts

- **Vanilla Cheesecake**
- **Berry Tart**
- **Chocolate Mousse Cake**
- **Apple Tarte Tatin**
- **Bread Pudding**
- **Mini Assorted Artisanal dessert**

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