

HEMISPHERES BISTRO BANQUET MENU

TIER 1

\$58.00 per guest

*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

Starters (You get all three)

Marinated Beef Lettuce Cups, citrus mayo, shredded carrots, pickled radish, shredded coconut

Crab Cakes, charred corn relish, roasted red pepper coulis, cilantro vinaigrette

Vegetarian Spring Rolls, sweet chili for dipping

Soup or Salad

Grilled Romaine Caesar, brioche croutons, shaved parmesan

or

Roasted Cauliflower Bisque, with or without applewood smoked bacon

Mains (we ask your guest that evening)

Filet served with Bordelaise

Salmon served with Chimichurri

Lamb Shank with Pan Jus

Seared Tofu, roasted corn puree, grilled bok choy

Sides (please choose 2 each Main will be served with these two sides)

Red Skin Mashed

Basmati Rice Pilaf

Chinese Broccolini

Grilled Asparagus

TIER TWO

\$68.00 per guest

*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

Starters (You get all three)

Chicken Tikka, tamarind date chutney

Marinated Beef Lettuce Cups, citrus mayo, shredded carrots, pickled radish, shredded coconut

Vegetarian Spring Roll with sweet chili for dipping

Soup or Salad

Grilled Romaine Caesar, brioche croutons, shaved parmesan

or

Roasted Cauliflower Bisque, with or without applewood smoked bacon

Mains (we ask your guest that evening)

Filet served with Bordelaise

Salmon served with Chimichurri

Braised Lamb Shank with Pan Jus

Seared Tofu, roasted corn puree, grilled bok choy

Sides (please choose 2 each dish will come with these two sides)

Red Skin Mashed

Fingerling Potatoes with Rosemary

Basmati Rice Pilaf

Chinese Broccolini

Grilled Asparagus

Dessert (Each guest gets individual dessert)

House made Cheesecake with Strawberry Coolie

TIER 3

\$80.00 per guest

*Pricing DOES NOT include gratuity, alcohol, or N/A beverage

Starters (You get all 3)

Tandoori Flank Steak, tamarind chutney, chili pineapple, and tomato, onion relish

Hummus and Artichoke Dip and house made warm pita

Marinated Chicken Lettuce Cups, citrus mayo, pickled radish, shredded coconut

Soup or Salad

Grilled Romaine Caesar, brioche croutons, shaved parmesan

or

Roasted Cauliflower Bisque, with or without applewood smoked bacon

Mains (We will ask your guests that evening)

Braised Lamb Shank

Grilled Filet Tenderloin with Bordelaise

Scallops with Chimichurri

Vegetarian Chef Choice

Grilled Ribeye with Brown Butter and Herbs

Sides (Choose 2, each Main will come with these sides)

Red Skin Mashed

Fingerling Potatoes with Rosemary

Basmati Rice Pilaf

Chinese Broccolini

Grilled Asparagus

Honey Carrots

Desserts (Choose 1)

House Made Cheesecake with Strawberry Coolie

or

Warm Sticky Toffee Pudding with house made caramel

TIER 4 - HEAVY APPETIZER PARTY

*Please select one of the following choices, this does NOT include your beverages, tax, or gratuity.

\$25 per guest Pick 2

Hummus and Artichoke Dip with warm pita

Chicken Tikka with tamarind date chutney

or

Vegetable Spring Rolls with sweet chili for dipping

\$35 per guest Pick 3

Hummus and Artichoke Dip with Warm Pita

Smoked Chicken Nachos, tomato onion relish, crema, avocado puree

Vegetable Spring Rolls with Chili Garlic Dip

or

Crab Cakes, Charred Corn Relish, Roasted Red Pepper Coulis, and Cilantro Vinaigrette

\$45 per guest Pick 4

Hummus and Artichoke Dip with warm pita

Marinated Beef Lettuce Cup, citrus mayo, shredded coconut, pickled radish

Vegetable Spring Rolls, Sweet Chili for Dipping

Crab Cakes, Charred Corn Relish, Roasted Red Pepper Coulis, and Cilantro Vinaigrette

or

Chicken Tikka with Tamarind Date Chutney