

## **DINNER MENU PACKAGES**

**Bronze Dinner Menu**  
**\$49.00 per person**  
**(available Monday - Friday)**

### **First Course**

**Black Bean Soup**  
salsa fresca, lime crema

**Cream of Tomato Soup**  
garlic croutons, basil pesto

**Belrose Caesar Salad**  
garlic-herb croutons, locatelli cheese

**Mixed Lettuces and Greens**  
plum tomato, red onion, champagne vinaigrette

### **Main Course**

**Pan Roasted Chicken Breast**  
smashed yams, haricot verts, truffled cider jus

**Pan Seared Lump Crabcakes**  
whole grain mustard beurre blanc, buttered asparagus

**Pan Roasted Atlantic Salmon**  
sautéed asparagus, herbed rice pilaf, chive beurre blanc

**Java Pork Tenderloin**  
smashed yams, mango salsa, maple jus, black bean sauce

### **Desserts**

**Chocolate Decadence**

**Vanilla Bean Crème Brulee**

**Silver Dinner Menu**  
**\$56.00 per person**

Appetizers

**Fried Calamari**

green pumpkin seed aioli, fried jalapeno chips

**Grilled Chicken Quesadilla**

salsa fresca and lime crema

**Ahi Tuna Sashimi**

wasabi, soy, pickled ginger

Main Course

**Pan Roasted Chicken Breast**

smashed yams, haricot verts, truffled cider jus

**Pan Seared Lump Crabcakes**

whole grain mustard beurre blanc, buttered asparagus

**Wood Grilled Atlantic Salmon**

sautéed asparagus, herbed rice pilaf, chive beurre blanc

**Java Pork Tenderloin**

smashed yams, mango salsa, maple jus, black bean sauce

Desserts

**Chocolate Decadence**

**Vanilla Bean Crème Brulee**

**Gold Dinner Menu**  
**\$62.00 per person**

First Course

**Black Bean Soup**  
salsa fresca, lime crema

**Belrose Caesar Salad**  
garlic-herb croutons, locatelli cheese

Appetizers

**Fried Calamari**  
green pumpkin seed aioli, fried jalapeno chips

**Grilled Chicken Quesadilla**  
salsa fresca and lime crema

**Ahi Tuna Sashimi**  
wasabi, soy, pickled ginger

Main Course

Wood Grilled Filet Mignon (*MARKET PRICE*)  
buttermilk mashed potatoes, asparagus, red wine demi glace

**Pan Seared Lump Crabcakes**  
whole grain mustard beurre blanc, buttered asparagus

**Pan Seared Atlantic Salmon**  
sautéed asparagus, herbed rice pilaf, chive beurre blanc

**Java Pork Tenderloin**  
smashed yams, mango salsa, maple jus, black bean sauce

Desserts

**Chocolate Decadence**

**Vanilla Bean Crème Brulee**

**Platinum Dinner Menu**  
**\$69.00 per person**

Soup Course

Black Bean Soup  
salsa fresca, lime crema

Cream of Tomato Soup  
garlic croutons, basil pesto

Salad Course

Belrose Caesar Salad  
garlic-herb croutons, locatelli cheese

Mixed Lettuces and Greens  
plum tomato, red onion, champagne vinaigrette

Appetizers

Fried Calamari  
green pumpkin seed aioli, fried jalapeno chi

Grilled Chicken Quesadilla  
salsa fresca and lime crema

Ahi Tuna Sashimi  
wasabi, soy, pickled ginger

Main Course

Wood Grilled Filet Mignon (*MARKET PRICE*)  
buttermilk mashed potatoes, asparagus, red wine demi glace

Pan Seared Lump Crabcakes  
whole grain mustard beurre blanc, buttered asparagus

Pan Seared Atlantic Salmon  
sautéed asparagus, herbed rice pilaf, chive beurre blanc

Java Pork Tenderloin  
smashed yams, mango salsa, maple jus, black bean sauce

Desserts

Chocolate Decadence

Vanilla Bean Crème Brulee

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All dinner menu packages are available Monday through Friday, in the restaurant only, beginning at 5pm, unless otherwise arranged with your Event Planner. Available Saturday and Sunday by special arrangement only. A signed contract and deposit will be required to secure a private room. Please add 6% PA sales tax, and 20% (2% administration fee and 18% service) gratuity to menu prices. Please speak with the event coordinator for details and availability.

Parties of less than 18 people will be offered the current dinner menu for the night of the event. Please contact our event coordinator with any questions you may have.

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Chef Carlo deMarco's Six Course Tasting Menu  
Priced per Custom Menu

Prices per person may vary proportionate to menu items selected. Tasting menu is available to groups of 16 or more and must be booked in one of the two private rooms. All arrangements involving the food or the menu will be done solely through the executive chef Carlo deMarco and our Event Coordinator, Shannan O'Neill. Please speak with the event coordinator for dates and availability.

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Sophisticated Cocktail Reception

**A minimum order of 30 pieces is required.  
All hors d'oeuvres are priced per piece.**

Butlered Cold Hors D'oeuvres

Rare seared ahi tuna, with lemongrass-soy dipping sauce \$3.25  
Curried Crab Salad in Belgian Endive \$3.25  
Asparagus and Beef Tenderloin Wraps with Tarragon Mayonnaise \$3.25  
Chilled Cocktail Shrimp, Ketel One Cocktail Sauce \$3.25  
Oysters on the Half Shell \$3.00  
Smoked salmon and asparagus rolls with an herbed cream cheese spread \$3.25

Butlered Hot Hors D'oeuvres

Grilled Chicken Satay Skewers, Spicy Peanut Sauce \$1.95  
Tomato-Basil Bruschetta \$1.75  
Crab Stuffed Mushroom Caps \$3.25  
Pablano Shiitake Quesadillas, salsa fresca \$1.95  
Ginger Shrimp Spring Rolls, Spicy Ponzu Dipping Sauce \$3.00  
Sesame Glazed Beef Skewers, Scallions and Macadamia Nuts \$3.25  
Wood Grilled Shrimp, BBQ Dipping Sauce \$3.25  
Lollipop Lamb Chops, Mint Pesto \$4.50  
Mini Crabcakes, Tarragon Tartar \$3.25

Crudit  Platter \$55.00 -Serves 20

Fruit and Cheese Platter \$100.00 -Serves 20

We suggest eight to ten pieces per person  
for a two hour cocktail party that will not be followed by dinner. (for ex., 25 people should have  
200+ total pieces)