



## **Bronze Dinner Menu**

**\$50.00 per Person**

### **First Course**

#### **Carlo's Black Bean Soup**

Southwest spices, lime crema, pico de gallo

#### **Soup Du Jour**

#### **Belrose Caesar Salad**

garlic-herb croutons, locatelli cheese

#### **Mixed Lettuces and Greens**

plum tomato, red onion, balsamic vinaigrette

### **Main Course**

#### **Wood Grilled Jail Island Salmon**

Chef's seasonal preparation

#### **Blackened Rainbow Trout**

green onion cheese grits, marinated tomatoes

#### **Grilled Flat Iron Steak**

Chef's Accompaniments

#### **Java Pork Tenderloin**

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

### **Desserts**

#### **Bittersweet Flourless Chocolate Cake**

raspberry coulis

#### **Vanilla Bean Crème Brulee**

**20% Gratuity and 6% Tax**



## **Silver Dinner Menu**

**\$55.00 per Person**

### **Appetizers-Served Family Style**

#### **Salt & Pepper Fried Calamari**

pumpkin seed aioli, fried jalapeno chips

#### **Smoked Chicken Quesadilla**

charred tomatillo salsa, chipotle crema

#### **Sliced Yellowfin Tuna**

citrus ponzu, wasabi

### **Main Course**

#### **Pan Roasted Chicken Breast**

sour cream mash, crimini mushroom pan sauce

#### **Blackened Rainbow Trout**

green onion cheese grits, marinated tomatoes

#### **Wood Grilled Jail Island Salmon**

Chef's seasonal preparation

#### **Java Pork Tenderloin**

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

### **Desserts**

#### **Bittersweet Flourless Chocolate Cake**

raspberry coulis

#### **Vanilla Bean Crème Brulee**

**20% Gratuity and 6% Tax**



## **Gold Dinner Menu**

**\$65.00 per Person**

### **Appetizers-Served Family Style**

#### **Salt & Pepper Fried Calamari**

pumpkin seed aioli, fried jalapeno chips

#### **Smoked Chicken Quesadilla**

charred tomatillo salsa, chipotle crema

#### **Sliced Yellowfin Tuna**

citrus ponzu, wasabi

### **Soup/Salad Course**

#### **Carlo's Black Bean Soup**

Southwest spices, lime crema, pico de gallo

#### **Belrose Caesar Salad**

garlic-herb croutons, locatelli cheese

### **Main Course**

#### **Wood Grilled Filet Mignon**

sour cream & chive mash, asparagus,  
red wine demi-glace

#### **Pan Roasted Chicken Breast**

sour cream mash, crimini mushroom pan sauce

#### **Pan Seared Fresh Maryland Jumbo Lump Crab Cakes**

whole grain mustard beurre blanc, buttered asparagus

#### **Wood Grilled Jail Island Salmon**

Chef's seasonal preparation

#### **Java Pork Tenderloin**

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

### **Desserts**

#### **Bittersweet Flourless Chocolate Cake**

raspberry coulis

#### **Vanilla Bean Crème Brulee**

**20% Gratuity and 6% Tax**

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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, Wendy Donaldson for details and availability. Parties of 15 people or more will be offered our private dining 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 based on menu items selected. All menu planning arrangements will be done solely through the Executive Chef Carlo deMarco and our Event Coordinator, Wendy Donaldson. Please speak with the event coordinator for dates and availability.



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Cocktail Reception

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