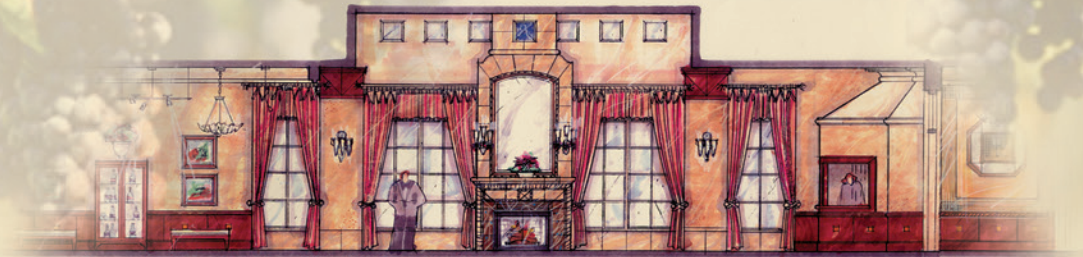


THE RESERVE



Your Exclusive Destination For Special Events

STARTER COURSES

SALADS

Frisée Salad 8

Pear, Bacon, Candied Walnuts with Bleu Cheese Dressing

Caesar Salad 8

Romaine Hearts, Garlic Croutons, Shaved Parmesan and House Made Peppered Caesar Dressing

Caprese Salad 9

Fresh Mozzarella, Basil, Heirloom Tomato, Olive Oil, Sea Salt, Balsamic
(Seasonal Only)

Baby Field Greens 8

Strawberries, Dried Cherries, Red Onion, Croutons with Ranch and Lemon Basil Vinaigrette Dressing

Tossed Green Salad 7

Mixed Greens, Carrot, English Cucumber, Tomato with Balsamic Vinaigrette and Ranch Dressing

SOUPS

American Onion Ale 8

Butternut Squash, Walnut Cream 8

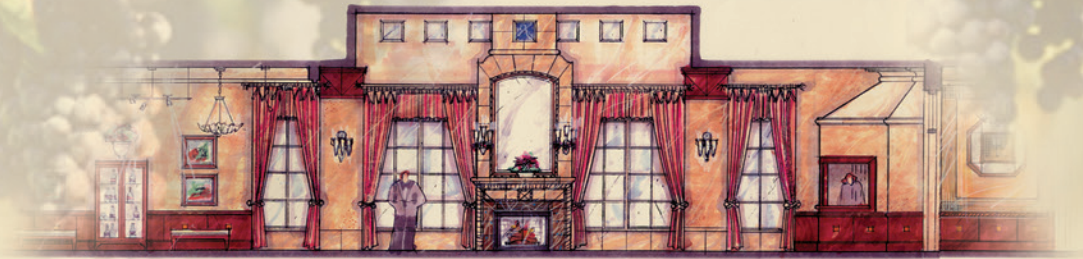
Roasted Chicken and Wild Rice 8

Seafood Chowder 8

Minestrone 8

Mushroom Bisque 8

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MAIN COURSE SELECTIONS

Main Course selections are presented with rolls, butter and our chef's choice of seasonal accompaniments.

BEEF

Grilled 9 oz. Filet 52
Wild Mushrooms and Cognac

Grilled 6 oz. Petite Filet 42
Wild Mushrooms and Cognac

Herb Roasted Prime Rib of Beef 47
Dijon Crusted, Horseradish Crème Fraîché and Au Jus

Braised Short Ribs of Beef 44
Red and Port Wine Braised

Grilled Delmonico 45
Shallot and Madeira Sauce

VEAL

Veal Chop 56
Morel Mushroom Cream

Veal Loin Medallions 52
English Mustard Sauce

POULTRY

Half Roasted Chicken 30
De-Boned, Natural Herb Glaze

Duck Breast 37
Crispy Skin, Natural Jus

Natural Chicken Breast 35
Herbed Chicken Jus

Natural Free Range Chicken Breast 38
Wild Mushroom Cream Sauce

SEAFOOD

Grilled Salmon 38
Shaved Fennel with Segments of Grapefruit
in a Citrus Vinaigrette Dressing

Seafood Stuffed Lemon Sole 40
Champagne Cream

Grilled Mahi Mahi 36
Cilantro Pineapple Salsa

Grilled Gulf Shrimp and Scallops 43
Citrus Crust, Tomato Coriander Coulis

Herb Crusted Chilean Sea Bass 48
Tarragon Beurre Blanc

COMBINATION

**Petite Grilled Filet and
Seared Chicken Breast 47**
Armagnac Sauce

Petite Grilled Filet and Grilled Mahi Mahi 45
With Cilantro Pineapple Salsa

Petite Filet and Grilled Salmon 47
Shaved Fennel with Segments of Grapefruit in a
Citrus Vinaigrette Dressing, Chop Sauce

**Grilled Salmon and
Seared Chicken Breast 35**
Herbed Chicken Jus

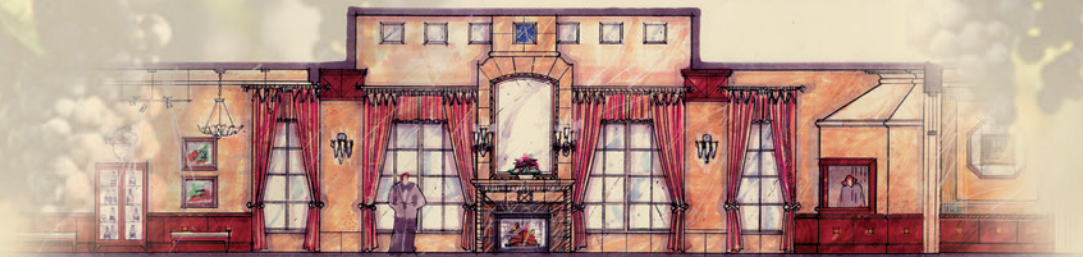
VEGETARIAN

Available upon Request due to Seasonality of Ingredients

*All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge
Prices subject to change.*

2015

THE RESERVE



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DESSERT COURSES

Cheesecake 7

Chocolate or Strawberry Sauce

Raspberry Crunch Torte 8

Chocolate Peanut Butter Crust with Layers of Chocolate Butter Cream Cake and Raspberry Mousse

Chocolate Ganache 8

Whipped Ganache and Dark Chocolate Cake

Fresh Fruit Flan 8

Fresh Pastry Cream, Fruit and Berries with Apricot Glaze

Bread Pudding 8

Cremé Anglaise

Seasonal Fruit Cobbler 8

Ice Cream Station 8

Vanilla and Chocolate Ice Cream, Caramel & Chocolate Sauce, Oreos, Reese's, M&M's, Sprinkles, Whipped Cream, Cherries

Crepes Station 10

Nutella, Fresh Fruit, Pastry Cream and Assorted Toppings

Flambé Station 10

A Choice of Bananas Foster, Cherries Jubilee or Candied Nuts with Mixed Berries, Vanilla Ice Cream and Assorted Toppings

S'mores Station 10

(Seasonal)

Marshmallows, Assorted Chocolate Bars, Graham Crackers, Cookies and S'mores Themed Desserts

There is a \$100 Chef Attendant Fee per 100 guests for the dessert stations.