

Serenity Deck Dining - Greenhouse Menu Selections

Served Family-Style for up to 8 guests

Standard Dinner Package - \$45/per person**

Deluxe Dinner Package - \$65/per person**

\$350 minimum food & beverage total per reservation

(Prices listed above do not include tax and gratuity)

\$100 non-refundable deposit required to complete reservation



Reservation Name: _____

Telephone: _____ Email: _____

Event Date: _____ Number of Guests: _____

FIRST COURSE:

CHEESE AND CHARCUTERIE FAMILY PLATTER

Includes chef's cheese and meat selections with a delicious accoutrement of sides, crackers & toast

OLIVE MEDLEY

Mixed olives, pickled peppers, fresh herbs

SECOND COURSE:

FARMHOUSE SALAD

Seasonal salad composed of greens, radish, shaved carrot, vinaigrette

Add jumbo lump crab to your salad - \$3 extra per person

ROASTED GARLIC HUMMUS

Pickled carrot, evoo, flatbread

STANDARD THIRD COURSE:

BISTRO STEAK

Sherry horseradish lentil puree

GARLIC SAUTEED SHRIMP

Butter, white wine and herb sautéed shrimp

CHICKEN BREAST

Bone-in, fingerling potatoes, sherry au jus

MAPLE CARROTS

Dried chili spice and maple

MAC & CHEESE

Four-cheese blend, panko breadcrumb

DELUXE THIRD COURSE:

U.S.D.A. PRIME GRILLED COWBOY RIBEYE

Grilled lemon, sliced to serve

DIVER SCALLOPS

Brown butter, topped with pesto

PAN SEARED DUCK BREAST

Onion soubise, sour cherry gastrique

MAPLE CARROTS

Dried chili spice and maple

MAC & CHEESE

Four-cheese blend, panko breadcrumb

A LA CARTE ADDITIONS FOR YOUR GROUP TO ENJOY:

U.S.D.A. PRIME GRILLED COWBOY RIBEYE - \$15 per person
Grilled lemon, sliced to serve

GRILLED LOLLIPOP LAMB CHOPS - \$8 per person
Grilled, served with white beans and pistou

PAN SEARED DIVER SCALLOPS - \$6 per person
Brown butter topped with pesto

FRENCH ONION SOUP HOT POT - \$5 per person
Chef's twist on the classic, layered with fontina and Caulkins Creamery Vampire Slayer cheese

COURSE FOUR:

DELICIOUS ASSORTMENT OF HAND SELECTED DESSERTS

Additional options such as pre-ordered wine, champagne and other beverages, are available upon request. Please inquire at time of booking for further information.

****A 20% gratuity will be added to all final total's on food & beverage****

A non-refundable deposit of \$100 will be required to secure your reservation. The deposit can be applied to your total dinner bill.

Please make all menu selections and submit your order at least 24 hours in advance of your reservation.

Orders should be emailed to DBrigandi@settlershospitality.com/EMunley@settlershospitality.com

Should you have any questions, please contact us directly at 570.226.1337

Thank you for sharing your evening with us!

FOR INTERNAL USE:

Received by: _____ Date: _____