



GROUP DINNERS

Available Plated Items for Marina Terrace

- *Design your own menu*

COLD APPETIZERS

Gulf Shrimp with Tangy Cocktail Sauce	\$15.00
Salmon Marinated with Orange and Spices Frisée Salad, Citrus and Paprika Crème Fraîche	\$16.00
Green Tea Smoked Duck Breast with Raspberry Vinaigrette Curly Endive, Sun dried Apricot and Pistacchio Salad, Whole Wheat Crouton\	\$18.00
Buffalo Mozzarella, Roasted Peppers, Avocado, Grape Tomato Salad (SEE NOTE BELOW)	\$18.00
Salt Baked Beef Tenderloin Carpaccio, Roasted Peppers and Marinated Mushrooms Parmesan Shavings and Truffle Oil	\$18.00
Prawn Cocktail with Pink Grapefruit and Avocado, Lemon Herbed-Light Mayonnaise	\$19.00
Scottish Smoked Salmon, Asparagus Salad, Lemon Yogurt Sauce	\$19.00
Alaskan Red Crabmeat Salad with Avocado, Marinated Mango and Lime-Wasabi Sauce	\$19.00
Lobster Medallion and Alaskan King Crab Leg, Tomatillo Salsa with Cherry-Mango And Strawberry Salad	\$23.00

Note:

- * LOCAL LOBSTER AVAILABLE FROM SEPTEMBER TO MARCH, MAINE LOBSTER AVAILABLE ALL YEAR AROUND
- * FRESH BUFFALO MOZZARELLA REQUIRES TWO WEEKS ADVANCE ORDER FOR ANY GROUP

MAIN COURSES

Vegetarian Bouquet	\$29.00
Penne with Roasted Vegetables, Potato Cake, Grilled Asparagus, Sautéed Mushrooms, Artichoke filled with Peppers and Olives, Baked Tomatoes and Savoury Broccoli	
Seared Atlantic Salmon with Roasted Lemon and Caper Sauce, Turned Potatoes and Baby Bok Choy	\$30.00
Wild Striped Bass, Fava Beans, Turnip Pearls with a Shrimp Sauce	\$34.00
Filet of Branzino with Sautéed Calamari, Grape Tomatoes and Zucchini	\$37.00
Herb Crusted Turbot Fillet with Sautéed Artichokes, Cannelini Beans and Potatoes, Saffron and Clams	\$37.00
Grilled Bermuda or Maine Lobster with Lemon-Mint dressing	HALF \$40.00 / WHOLE \$73.00
Roasted, Spiced Pork Chip with Smoky Bean “Cassoulet”, Yam sweetened Mashed Potatoes	\$27.00

Pan Roasted Chicken Breast with White Wine and Rosemary Sauce Filled with Mozzarella Cheese, Roasted Tomatoes and Mushrooms, Potatoes Gratin and Haricots Vert	\$27.00
Veal Emincee in a Creamy Mustard Sauce with Onions and Mushrooms Roasted Garlic Mashed Potatoes, Sautéed Gingered Carrots	\$29.00
Grilled 12 oz Angus Beef Rib Eye Steak with Black Pepper Crust, Potato Gratin And sautéed mushrooms	\$35.00
Broiled * oz Angus Beef Tenderloin, Crispy Rice Timbale, Sautéed Mushrooms, Red Wine Sauce	\$39.00
Grilled Spiced 10 oz Veal Chop with “Chimichurry” Dressing, Potato Cake Tomatoes stuffed with Eggplant and Goat Cheese	\$43.00

SALADS (OPTIONAL FOR MIDDLE OR ADDITIONAL COURSE)

Arugula, Radicchio and Endive Salad Shaved Parmesan Cheese and Citronette Dressing	\$8.50
Caesar Salad With Croutons and Parmesan Cheese	\$8.50
Baby Spinach Salad with Stilton cheese, Walnuts, crispy bacon, croutons and honey-lemon- mustard dressing	\$8.50
Fresh Tomato, Red Onion and Avocado Salad with Basil, Lemon and Virgin Olive Oil	\$8.50

DESSERTS

Crunchy Almond Mille Feuille Limoncello Cream, Fresh Berries	\$12.00
Fresh Fruit in a Tulip Basket Marinated with Grand Marnier, Orange Ice-Cream	\$12.00
Flourless Chocolate Cake Caramelized Banana, Vanilla Ice Cream	\$12.00
Warm Chocolate and Pear Cake Coconut Sauce	\$12.00
Passion Fruit Mousse Tart Fresh Fruit Bouquet, Vanilla-Rum sauce	\$12.00
Marbled Cheesecake Peach Sorbet and Raspberry Coulis	\$12.00
“Three Way” Chocolate Mousse Mint Sauce, Strawberry Salad	\$12.00
Fresh Fruit Tart Vanilla sauce	\$12.00
Caramelised Profiteroles	\$12.00

Filled with Vanilla and Chocolate Cream

Spiced Apple Cake \$12.00
Cinnamon Ice Cream, Light Caramel Sauce

Fudge Brownie \$12.00
Yogurt Ice Cream, Chocolate Sauce

Italian Teaser \$12.00
Classic Tiramisu, White Chocolate Pistachio Mousse, Limoncello 'Granite'

Double Chocolate Frangelico Liqueur Mousse \$12.00
Mascarpone Anglaise, Raspberry Sorbet