

# plated dinner menu

## MAINS

CHOICE OF

### CHAR-GRILLED SWORDFISH

pinot grigio olive oil & roasted fennel sauce  
with grilled vegetable salad

### OVEN ROASTED CHICKEN BREAST WITH PANCETTA & FRESH BASIL

white wine olive & fresh tomato basil sauce

### CHAR-GRILLED RIB- EYE

burgundy wine & fresh thyme sauce

ALL MAINS SERVED WITH  
ROASTED POTATOES  
& SEASONAL VEGETABLES

### VEGETARIAN OPTION

#### OPEN RAVIOLI

goats cheese mozzarella tomatoes  
mixed olives

## STARTERS

CHOICE OF

### ARUGULA GREEN LEAF

slow cooked plum tomato toasted almonds  
cucumber orange italian parsley dressing

### WILD SALMON & COD FISH CAKES

lemon & red onion mayonnaise

### SPANISH PAPRIKA & CHILI BEEF SKEWER

roasted red pepper dressing



**fatfish**  
WINE BAR  BISTRO

## DESSERTS

CHOICE OF

### APPLE TARTE TATIN WITH VANILLA ICE CREAM & WALNUTS

### FRESH SLICED FRUIT WILD BERRY SAUCE

### COFFEE & TEA

## PRICING

SERVICES INCLUDE:  
3 HOUR EVENT SPACE  
WHITE LINENS & WHITE NAPKINS

DIRECTION CARDS FOR  
YOUR GUESTS & VALET PARKING

\$41.95 PER PERSON  
MAXIMUM 25 ADULT GUESTS

\$10.95 PER CHILD  
12 YEARS AND UNDER  
(KIDS UNDER 6 EAT FREE)

PLUS TAX & 18% SERVICE CHARGE