

SBICCA GROUP DINNER MENU #1

starter

choice of

lobster-shrimp bisque

mixed green salad grape tomatoes, balsamic vinaigrette

entrée

choice of

grilled King salmon

curry spiced cauliflower risotto, golden raisins, edamame, asparagus, romesco, basil pesto

crispy fried jidori chicken

whipped potatoes, sautéed corn, swiss chard, sage jus

prawn stir fry

sautéed prawns, udon noodles, bell peppers, snap peas, shiitake mushrooms, scallions, peanuts, sweet chili soy

butternut squash ravioli

Kalamata olives, cherry tomatoes, pine nuts, arugula, white wine parmesan butter

finale

choice of

gianduia fudge brownie vanilla gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change

\$48.00 per person plus 20% service charge and tax

****vegetarian available on request****

SBICCA GROUP DINNER MENU #2

appetizers

marinated tomato bruschetta aged parmesan, basil & garlic
shrimp & vegetable pot stickers sweet soy & scallions

starter

choice of

lobster-shrimp bisque

mixed green salad grape tomatoes, balsamic vinaigrette

entrée

choice of

burgundy braised short ribs

Yukon gold mashed potatoes, baby carrots, broccolini, blue cheese,
Demi, horseradish cream

grilled King salmon

curry spiced cauliflower risotto, golden raisins, edamame,
asparagus, romesco, basil pesto

pasta Bolognese

rigatoni, slow cooked meat sauce, wild mushrooms, aged parmesan

crispy fried jidori chicken

whipped potatoes, sautéed corn, swiss chard, sage jus

butternut squash ravioli

Kalamata olives, cherry tomatoes, pine nuts, arugula,
white wine parmesan butter

finale

choice of

fudge brownie vanilla gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change

\$58.00 per person plus 20% service charge and tax

****vegetarian available on request****

SBICCA GROUP DINNER MENU #3

appetizers

marinated tomato bruschetta aged parmesan, basil & garlic
shrimp & vegetable pot stickers sweet soy & scallions
grilled steak skewers herb marinade

starter

choice of

lobster-shrimp bisque
baby gem Caesar salad
romaine, cherry tomatoes, brioche croutons, cherry tomatoes,
house made Caesar dressing

entrée

choice of

soy marinated yellowtail
Yukon gold mashed potatoes, artichokes, broccolini, baby carrots,
avocado crab relish, lime vinaigrette
Prime 6oz filet mignon
Yukon gold mashed potatoes, sautéed spinach, cognac peppercorn demi
maple roasted pork prime rib
sweet potato puree, green beans, baby carrots,
whole grain mustard cream sauce
crispy fried jidori chicken
whipped potatoes, sautéed corn, swiss chard, sage jus
butternut squash ravioli
Kalamata olives, cherry tomatoes, pine nuts, arugula,
white wine parmesan butter

finale

choice of

gianduia fudge brownie vanilla gelato
seasonal fruit sorbet
chocolate chip bread pudding vanilla gelato

preparations subject to change

\$68.00 per person plus 20% service charge and tax

****vegetarian available on request****

SBICCA GROUP DINNER MENU #4

appetizers

marinated tomato bruschetta aged parmesan, basil & garlic
shrimp & vegetable pot stickers sweet soy & scallions
grilled steak skewers herb marinade
crab cakes chili aioli
chilled shrimp cocktail sauce

starter

choice of

lobster-shrimp bisque
baby gem Caesar salad
romaine, cherry tomatoes, brioche croutons, cherry tomatoes,
house made Caesar dressing

entrée

choice of

sbicca surf and turf
6oz Filet Mignon, butter poached prawns, mashed potatoes,
sautéed broccolini, herb demi
soy marinated yellowtail
Yukon gold mashed potatoes, artichokes, broccolini, baby carrots,
avocado crab relish, lime vinaigrette
maple roasted pork prime rib
sweet potato puree, green beans, baby carrots, whole grain mustard cream sauce
crispy fried jidori chicken
whipped potatoes, sautéed corn, swiss chard, sage jus
butternut squash ravioli
Kalamata olives, cherry tomatoes, pine nuts, arugula, white wine parmesan butter

finale

choice of

gianduia fudge brownie vanilla gelato
seasonal fruit sorbet
chocolate chip bread pudding vanilla gelato

preparations subject to change preparations subject to change
\$85.00 per person plus 20% service charge and tax
****vegetarian option available upon request****