

THE  
*Refectory*

**GROUP DINING  
DINNER #3**

*Served from 4pm-9pm  
Everyday*

**3 courses \$75 per person**  
*Includes appetizer, entree & dessert*

**1st Course**

*guests will select one of the following*

**Green Salad**

avocado, radish, cucumber, green goddess dressing

**Shrimp Cocktail**

cocktail sauce, fresh lemon

**Mini Crab Cakes**

scallion, lemon, aioli

**Entree**

*guests will select one of the following*

**Roasted Chicken**

served with seasonal accompaniments

**Atlantic Salmon**

served with seasonal accompaniments

**Filet Mignon**

served with seasonal accompaniments

**Spicy Vodka Rigatoni**

house made rigatoni, calabrian chili, vodka sauce

**Sides**

*served family style*

**Brussels Sprouts**

bacon lardon, apple, balsamic mustard

**Nova Fries**

brisket, house whiz, pickled onion

**Dessert**

*served family style*

**Chef's Selection**

assortment of mini housemade desserts

**Additions**

*menu enhancements served family style*

**House Made Bread**

**Basket** parker house rolls, focaccia, multigrain

*additional \$5 per guest*

**Cheese & Charcuterie**

assorted artisanal cheese and cured meats, served with accompaniments

*additional \$7 per guest*

**Raw Bar Seafood Tower**

a selection of chilled seafood, served with accompaniments

*market price*