



## 2021 Private Charter Menu

Subject to taxes and 15% coordination fee.

### Appetizer

*(Choose one option to present to your guests)*

#### **Watermelon Salad**

Fresh cubed watermelon accompanied with watercress, mint, pickled red onion, thin sliced radish and feta cheese. Finished with champagne vinaigrette.

#### **Strawberry Spinach Salad**

Fresh local Kingston farmers' market strawberries & spinach red onion and slivered almonds. Finished with cider vinaigrette.

### Main Course

*(Choose three options to present to your guests)*

#### **Prime Rib**

8oz cut prime rib roasted to medium rare. Accompanied with red skin smashed potato and glazed French carrots. Finished with a beef demi glaze.

#### **Stuffed Chicken Supreme**

6oz stuffed chicken supreme (cream cheese, spinach, roasted red pepper) accompanied with summer succotash. Finished with valuate.

#### **Seared Atlantic Salmon**

Seared Atlantic salmon accompanied with a summer pea & mint salad. Finished with brown butter and sage beurre blanc.

#### **Grilled 8oz Beef Tenderloin**

8oz tenderloin cleaned and cut in house accompanied with roasted fingerling potatoes and roasted citrus broccolini. Finished with a wild mushroom demi glaze.

#### **Roasted Cauliflower Steak**

Fragrant curried cauliflower steak slowly roasted. Accompanied with whipped chickpea puree, pickled red onion, peas, mint and arugula. Finished with a citrus compress yogurt.

### Dessert

Various dessert options are available. Please inquire for further details.

Price ranges from \$45 to \$65 per person dependent on choices.