

QUALITY MEATS PRIVATE EVENTS DINNER MENU

Chefs Selection of passed hors d' oeuvre for 1 hour

DINNER MENU

APPETIZERS (SELECT 3)

Caesar Salad
Local Farmer's Salad
Green Goddess Chopped Salad
Traditional Steak Tartare
Crab & Avocado
Clam Chowder
The QM Crab Cake
Roasted Bone Marrow
Seared Diver Scallops
Tuna Le Bernardin

ENTREES (SELECT 3)

Filet Mignon
Aged Bone-in Sirloin 18oz (\$15pp supplement)
Roasted Chicken
Pan Roasted Halibut
Scottish Organic Salmon
Grilled Veal Chop (\$15 supplement)
Aged Rib Steak (\$25 supplement)
Tuna Au Poivre

SIDES –“Served Family Style” (SELECT TWO)

Pan Roasted Crispy Potatoes
French Fries
Corn Crème Brulee
Gnocchi & Cheese
Cipollini Onions
Grilled Asparagus
Sautéed Spinach

DESSERTS (all offered)

Chocolate Cream Pie
Passion Fruit Tart
Pomegranates & Raspberry Sorbet