



PROM NIGHT

Party

Menu



TO BEGIN - COCKTAIL HOUR

Chef's Seasonal Hors O'oevres Selections

SELECT 4 (Two Vegetarian & Two Non-Vegetarian) FROM MENU

APPETIZER

CHOOSE 1

CREAMY LEEK & POTATO SOUP | Roasted red pepper coulis

CLASSIC CRISP ROMAINE CAESAR SALAD | Garlic croutons, fresh parmesan

TORTELLINI "CARBONARA" | Pancetta | Sweet Peas | Pepperoncini | Cream | Parmesan

FARFALLE "A LA VODKA" | Sweet Peas | Prosciutto | Tomato Cream

PORCINI MUSHROOM RISOTTO | Pesto Oil | Asparagus | Goat Cheese Cream

MAIN COURSES: ENTRÉE

CHOOSE 1

CHICKEN PARMESAN | Classic Preparation

ROAST BEEF | Crispy Onions | Red Wine Jus

SEARED BREAST OF CHICKEN I with your Choice of Sauce:

Mushroom Cream | Cabernet | Madeira | White Wine |

CARVED BEEF STRIPLOIN | Roasted Vegetables, Boursin Mash. Horseradish Jus

FRESHLY BAKED ARTISAN BREAD

VEGETARIAN OPTION:

Choice of 1 Mushroom Risotto with a Tower of Vegetables and a Drizzle of Balsamic Reduction,

TO END: DESSERT

CHOOSE 1

CRÈME BRULE | Biscotti | Berries

TIRAMISU | Coffee Liquor | Mascarpone

CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise

WARM APPLE & BLACKBERRY CRUMBLE | Apples, wild blackberries, crème Chantilly

BLACKFOREST GATEAU | Vanilla Chantilly, Macerated Cherries, Dark Chocolate

Unlimited soft drinks | **Coffee or Tea**

PALÁCIO

EVENT CENTRE



Thank you