



**FUNKY  
BUDDHA  
BREWERY**

# Undefeated Perfect Saison Plated Dinner

\$54.00 per person  
Dual and Choice Entrees Available

## First Course:

Please select one of the following choices:

### ***Lobster Sherry Bisque***

### ***Local Mushroom Salad***

with Chive Maple Vinaigrette and tossed with Toasted Pecans Over Frisee

### ***Watercress Salad***

with Farro, Ginger Carrots, Blueberries and Saison Vinaigrette

### ***Heirloom Tomato Salad***

with Crumbled Boursin, Pickled Onions, Grilled Endive, and Blood Orange Oil

## Main Entrée:

Please select one of the following choices:

### ***Chilean Sea Bass***

with Fennel Slaw and Passion Fruit Beurre Blanc

### ***Roasted Garlic Rubbed Grilled Colossal Gulf Shrimp***

with Grilled Grapefruit

### ***Pepper Crusted Filet Mignon***

with a Dark Chocolate Demi Glace and Toasted Cranberries

### ***Sesame Seared Fresh Tuna***

with Grilled Asian Stir Fried Vegetables

### ***Dijon Encrusted Rack of Lamb***

served with Lamb au Jus

### ***Prosciutto, Fontinella, and Asparagus stuffed Game Hen***

with Shiitake Sage Gravy

### ***Hoisin BBQ Duck Breast***

with Grilled Cipollini Onions



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## Starch

Please select one of the following choices:

***Gratin Potatoes (Thinly Sliced Potatoes & Gruyere Cheese)***  
***Mixed Tri-Color Truffled Roasted Potatoes***  
***Wild Mushroom Risotto***  
***Saffron Rice with English Peas***  
***Gorgonzola Mashed Potato***

## Vegetable

Please select one of the following choices:

***Wild Mushroom Hash***  
***Grilled White and Green Asparagus***  
***Brown Sugar Glazed Roasted Acorn Squash***  
***Local Baby Vegetables***  
***Grilled Baby Eggplant with Cilantro Peppered Yogurt***

## Dessert

Complimentary chocolate covered strawberry to accompany your dessert  
Please select one of the following choices:

***Dark & White Chocolate Mousse Tower***

***Passion Fruit Cheesecake***

***Fruit Tart***

Pastry Crust Soaked with Mora Mora Syrup, Topped Glazed Seasonal Fruit

***Chocolate Dipped Fruit***

Assortment of Seasonal Artfully Displayed Fruit, Dipped in White and Milk Chocolates

Certain nights of the week the banquet room requires a minimum food and beverage requirement

\*The banquet room typically has a room rental charge of \$500.00 per event in addition to food and beverage charges + 20% service charge.

\*The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. As far as actual gratuities go, they are never mandatory and always appreciated.\*

--Cheers and thank you in advance

