



Diamond Menu

\$175

SEAFOOD TOWERS

Grand plateau placed on each table at the start of the event

Maine Lobster Cocktail, Jumbo Shrimp Cocktail, Blue Point Oysters, L.I. Littleneck Clams

SALAD COURSE

Wild Berry Salad

raspberry vinaigrette, Maytag blue cheese

Poached Pear Salad

pomegranate cranberry vinaigrette, Montrachet goat cheese

ENTRÉE

Prime Dry Aged Bone-In Rib Steak 18oz.

roasted fingerling potatoes, asparagus

Wagyu Boneless Strip Steak 16oz.

roasted fingerling potatoes, asparagus

Center Cut Filet Mignon 16oz.

roasted fingerling potatoes, asparagus

Surf and Turf

5oz. South African Lobster Tail & 8oz. Filet Mignon

roasted fingerling potatoes, asparagus

Braised Free-Range Chicken

caramelized shallots, rosemary, pan jus, asparagus

Alaskan Halibut

plum ginger glaze, asparagus

Spicy Crunchy Lobster Maki

lobster, asparagus, avocado, cucumber, spicy mayo

DESSERT

Crème Brûlée

Rothmann's Chocolate Layer Cake

Fresh Berries & Housemade Whipped Cream

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice Cream

Soda, Iced Tea, Coffee and Tea Included

Not inclusive of Alcohol, Tax & Gratuity