

# 2017-2018 Monthly Features



## OCTOBER

DESIGNED TO SERVE 8

### Welcome Champagne Reception and Signature Candy Bar

Sparkling Prosecco with a dash of Bombay Sapphire Gin Garnished with Fresh Berries and Thyme accompanied by our Signature Candy Bar with Senators Logo M&M's, Caramels, Red Licorice, Swedish Berries and Jube Jubes

\$185



## NOVEMBER

DESIGNED TO SERVE 8

### Championship Maple BBQ Feast

Including House Smoked Chicken Breast and Brisket. Rubbed, Smoked and Sauced. Served with Coleslaw, Potato Salad, Rolls, Cajun Snack Mix and Assorted Mini Trio for Dessert

\$290



## DECEMBER

DESIGNED TO SERVE 8

### Harvest Roast Turkey Breast

Seasoned with Fresh Sage and Served with Caramelized Cranberry Relish, Condiments, Roasted Potatoes and Vegetable Medley Rolls and Butter

\$225



### Sliced Tenderloin of Beef

Served with Horseradish Crème, Condiments, Roasted Potatoes and Vegetable Medley Rolls and Butter

\$420





## JANUARY

DESIGNED TO SERVE 8

### Build Your Own Pizza and Pasta

Customers may select either Penne Bolognese or Cannelloni with Garden or Caesar Salad along with a Pizza Selection Built of their Choice of available Ingredients

\$325



## FEBRUARY

DESIGNED TO SERVE 8

### Valentine's Day Tapas

Includes Champagne Cocktail and assorted Tapas including Fire Grilled Shrimp, Apple and Brie Grilled Cheese, Candied Smoked Salmon, Mini Beef Wellingtons, Porcini-Marsala Arancini and Mini Cheesecakes

\$480



## MARCH

DESIGNED TO SERVE 8

### In Suite Wine Pairings with our Sommelier

Japanese Tempura Shrimp, Maki Rolls, Caramelized Onion and Goat Cheese Tart, Sweet Chili Glazed Salmon Satay, Mini Beef Wellingtons and Assorted Fruit Tartlets

2 Bottles of Red and 2 Bottles of White Wine from our Suites Cellar  
\$600



## APRIL

DESIGNED TO SERVE 8

### Prosecco and Chocolate Covered Strawberries

\$140