

# PIER 77 THE REGATTA

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**Choice of 5 Butler Passed Hors d'oeuvres**  
**Imported and Artisan Cheese and Fruit Display**  
**Charcuterie Display of Cured Meats, vegetables**  
**Champagne Toast**  
**Three course Gourmet Dinner**  
**Red and White House Wine service during Dinner**  
**Coffee and Tea Service**

## **Entrees: ( Choice of 2, plus a vegetarian )**

**Parmesan Crusted Free Range Chicken**, Spinach and Fontina Cheese Stuffing, Herb jus

**Pork Tenderloin** wrapped in Bacon, Wild mushroom Rice, grilled veggies, Bourbon demi

**Atlantic Salmon** Horseradish mashed potatoes, grilled Asparagus, orange dill butter

**Grilled NY Sirloin** Mushroom Risotto, grilled veggies

**Grilled Swordfish** cumin scented black beans, Risotto, salsa fresca & grilled avocado

**Roasted Half Chicken** Yukon mashed Potatoes, grilled Veggies

**Lamb Kabob** mushrooms, onion & bell peppers over basmati rice in a lemon tahini glaze

**Grilled Filet Mignon** Mushroom Risotto, grilled Asparagus

**Pan Seared Chilean Sea bass** lobster & Avocado Risotto, grilled veggies

**Seafood Mixed Grille** grilled salmon, prawns, scallops, lobster, Yukon mashed potatoes, snap peas, tomato butter

## **Vegetarian Selections:**

### **Pasta al Pomodoro**

Al dente Spaghetti slow stirred in our own homemade slow cooked sauce of Fresh tomatoes, basil, garlic mixed spices, extra virgin Italian olive oil

### **Butternut Squash Ravioli**

House made Ravioli, Braised Greens, Brown Butter and Sage

### **Pasta Primavera**

Al dente Penne, grilled veggies tossed in our own light cream sauce

### **Wild Mushroom Ravioli**

House made Ravioli, Braised Greens, Truffle cream