

Sarabeth's

PRIVATE 3-COURSE DINNER

FOR UPTO 30 GUESTS

Guests have a choice of one item from each course

APPETIZER

Velvety Cream of Tomato Soup

with cheddar cheese

Spinach & Endive Salad

warm goat cheese crostini, navel oranges, cherry tomato, citrus vinaigrette

ENTREE

Pappardelle Pasta

Vegetable ragout

Oven Roasted Chicken

roasted fingerlings, haricot verts, wild mushrooms

Sautéed Sea Bass

braised spinach, littleneck clams, spiced tomato broth

Grilled N.Y Strip Steak Frites

bacon & blue cheese stuffed baked potato, broccoli florets, herb butter

DESSERT

Chocolate Truffle Cake

Strawberry Short Cake

\$55 per person

Plus 8.875% NY Sales Tax & 20% Gratuity

For beverage options see Beverage & Wine Package Menu