

# Sarabeth's

@ HOTEL WALES  
PRIVATE 4-COURSE DINNER  
FOR UPTO 15 GUESTS

*Guests have a choice of one item from each course*

## APPETIZERS

*Sara's famous Velvety Cream of Tomato Soup  
with cheddar cheese*

### **Sara's Organic Greens**

*orange supreme, blue cheese croutons, grape tomatoes  
mustard herb vinaigrette*

### **Organic Spinach and Fried Green Tomato**

*goat cheese and spiced walnuts  
apple cider vinaigrette*

## SECOND COURSE

### **Pan-Seared Jumbo Lump Crab Cake**

*watercress, bell pepper and apple salad,  
coconut curry vinaigrette*

### **Baby Red & Gold Beets**

*Asian pears, organic arugula, pistachio crusted goat cheese,  
sesame flat bread crackers and walnut vinaigrette*

## ENTREES

### **Lemon Rosemary Chicken Breast**

*chicken-apple sausage stuffing, cranberry relish,  
haricot vert and pan gravy*

### **Atlantic Salmon**

*Israeli couscous with caramelized onions and aromatic vegetables  
grilled Portobello, red wine jus*

### **Grilled NY Strip Steak**

*truffle butter, zinfandel wine sauce,  
sweet potato fries, sautéed broccoli*

### **Broccoli Rabe & Ricotta Stuffed Ravioli**

*roasted peppers, asparagus, toasted pine nuts,  
olive oil, garlic & fresh herbs*

## DESSERTS

### **Chocolate Truffle Cake**

### **Sarabeth's Cookie Plate**

### **Fresh Fruit Bowl**

**\$75 per person**

**Plus 8.875% NY Sales Tax & 20% Gratuity**

For beverage options see Beverage & Wine Package Menu