

GALENE PARTY MENU

STARTERS

\$12 Per Person. Pick 2 choices per party.

- OHISHI SHRIMP COCKTAIL (3) - fresh harvested, sweet clean flavor
 BEET AND WHIPPED FETA CROSTINI - roasted beets, feta, chili oil, micro greens
 SMOKED SALMON - soft cheese, herbs, verdi oil, tempura crunch
 DEVEILED EGGS (3) - overstuffed, mustard caviar, chives, dill pickle
 BRIE APPLE & FARRO SALAD - nuts, endive, dressing

MAINS

Pick 3 choices per party. Add a side salad \$5 per person. Add bread service \$2 per person.

- STEAK AND FRITES - bistro cut petite shoulder fillet, plancha grilled, house cut curly fries, sauce 30
 DELMONICO (RIBEYE) STEAK - 24oz rubbed and plancha grilled, horseradish, chive, compound butter, au jus, twice baked bacon, cheese & sour cream potato 65
 PORK RIBEYE - sweet & sour glaze, spiced apples, fried onion rings, smashed cauliflower potatoes 31
 CHICKEN CUTLETS - house-breaded & fried, oaxaca dark mole, crema, salsa verde, cilantro, onion, black-eyed peas, greens 25
 CHAR SIU DUCK BREAST - coconut rice, Chinese broccoli and scallion onion sauce 34
 FOIL BROIL HADDOCK - "cioppino" - scallops, clams, shrimp, lemon, herbs, saffron 36

DESSERT

\$11 per person

- CHOCOLATE CAKE - layered ganache fudge cake
 VANILLA CAKE - salted caramel, crunch, layered vanilla pound cake

Parties from 20 to 40 people, 35% deposit required to book party, 20 (%) percent service fee and taxes will be included. You can bring your own wine for a \$30 per bottle cork fee; bring your own dessert is a \$4 per person fee. All parties will be in the private sun-room but at separate tables. We can not accommodate putting tables together. Party can only be booked with a minimum 72 hour notice, signed contract and submitted pre-order menu choices. 10/18/23