



PHARMACEUTICAL MENU 1

\$100 per person

All dinners include Bread & Butter Service

SALAD: *served individually*

House Salad

spring mix, tomato, cucumber, radish, goat cheese, lemon thyme vinaigrette

ENTRÉE: *guest selection of one; served individually*

NY Strip Steak

served medium, 12oz, green beans, mashed potatoes, herb butter

Oven-Roasted Salmon

baby potatoes, fennel, olives, salsa verde

Chicken Piccata

linguini, lemon-caper sauce

SIDES: *served sharing style*

Mashed Potatoes & Sweet Soy Brussels Sprouts

DESSERT: *served individually*

Key Lime Cheesecake

graham cracker crust, white chocolate cream

COFFEE, ICED TEA AND SOFT DRINKS

Chef to accommodate Vegetarians upon request.

\$100 per person inclusive of the menu, 20% gratuity, 6.5% tax and 5% admin fee. Liquor, beer, wine, & sparkling waters are not included. If an alternate gratuity percentage is designated by the host, the menu estimate above will change accordingly.



PHARMACEUTICAL MENU 2

\$125 per person

All dinners include Bread & Butter Service

STARTER: *served sharing style*

Seasoned Whipped Ricotta

local honey, extra virgin olive oil, grilled baguette

SALAD: *guest selection of one; served individually*

House Salad

spring mix, tomato, cucumber, radish, goat cheese, lemon thyme vinaigrette

Caesar Salad

parmesan, sourdough croutons

ENTRÉE: *guest selection of one; served individually*

NY Strip Steak

served medium, 12oz, green beans, mashed potatoes, herb butter

Glazed Meatloaf

mac & cheese, peas

Oven-Roasted Salmon

baby potatoes, fennel, olives, salsa verde

Penne alla Vodka

housemade italian sausage, basil

SIDES: *served sharing style*

Mashed Potatoes & Sweet Soy Brussels Sprouts

DESSERT: *served individually*

Key Lime Cheesecake

graham cracker crust, white chocolate cream

COFFEE, ICED TEA AND SOFT DRINKS

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PHARMACEUTICAL MENU 3

\$150 per person

All dinners include Bread & Butter Service

STARTER: *served sharing style*

Truffle Flatbread

caramelized onion, fontina, arugula

Crispy Point Judith Calamari

mango sweet chili, cilantro

SALAD: *guest selection of one; served individually*

House Salad

spring mix, tomato, cucumber, radish, goat cheese, lemon thyme vinaigrette

Caesar Salad

parmesan, sourdough croutons

ENTRÉE: *guest selection of one; served individually*

Steak Tips

served medium, cherry pepper relish, mashed potatoes

Mojo Pork Shoulder

rice, beans, crispy yuca, cilantro sauce

Oven-Roasted Salmon

baby potatoes, fennel, olives, salsa verde

Chicken Piccata

linguini, lemon-caper sauce

SIDES: *served sharing style*

Mashed Potatoes & Green Beans

DESSERT: *guest selection of one; served individually*

Key Lime Cheesecake

graham cracker crust, white chocolate cream

Chocolate Pot De Crème

double chocolate cookies

COFFEE, ICED TEA AND SOFT DRINKS

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