

SBICCA GROUP DINNER MENU #1

starter

choice of

lobster-shrimp bisque

mixed green salad grape tomatoes, balsamic vinaigrette

entrée

choice of

grilled Scottish salmon

roasted fingerling potatoes, crispy Brussel sprouts, baby carrots,
whole grain mustard sauce

pasta bolognese

rigatoni, wild mushrooms, aged parmesan

crispy fried jidori chicken

whipped potatoes, sautéed corn, swiss chard, sage cream gravy

finale

choice of

giandua fudge brownie espresso gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change

\$48.00 per person plus 20% service charge and tax

****vegetarian available on request****

SBICCA GROUP DINNER MENU #2

appetizers

heirloom caprese skewers aged balsamic, pesto
crab & lobster cakes mustard remoulade

starter

choice of

lobster-shrimp bisque
mixed green salad grape tomatoes, balsamic vinaigrette

entrée

choice of

grilled flat iron steak
8oz flat iron steak, caramelized cippolini onions, baby carrots, grilled asparagus,
fingerling potatoes, herb chimichurri

grilled Scottish salmon
roasted fingerling potatoes, crispy Brussel sprouts, baby carrots,
whole grain mustard sauce

pasta bolognese
rigatoni, wild mushrooms, aged parmesan

crispy fried jidori chicken
whipped potatoes, sautéed corn, swiss chard, sage cream gravy

finale

choice of

giandua fudge brownie espresso gelato
seasonal fruit sorbet
chocolate chip bread pudding vanilla gelato

preparations subject to change
\$58.00 per person plus 20% service charge and tax
****vegetarian available on request****

SBICCA GROUP DINNER MENU #3

appetizers

heirloom caprese skewers aged balsamic, pesto
crab & lobster cakes mustard remoulade
grilled steak skewers chimichurri sauce

starter

choice of

lobster-shrimp bisque

citrus salad

organic mixed greens, crumbled feta, cherry tomatoes, slivered almonds,
avocado, blood orange vinaigrette

entrée

choice of

burgundy braised short ribs

whipped potatoes, baby carrots, broccolini, herb demi, horseradish cream

grilled Scottish salmon

roasted fingerling potatoes, crispy Brussel sprouts, baby carrots,
whole grain mustard sauce

maple roasted pork prime rib

vanilla yams, sautéed green beans, bourbon demi glace, chantilly cream

crispy fried jidori chicken

whipped potatoes, sautéed corn, swiss chard, sage cream gravy

finale

choice of

gianduia fudge brownie espresso gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change

\$63.00 per person plus 20% service charge and tax

****vegetarian available on request****

SBICCA GROUP DINNER MENU #4

appetizers

marinated tomato bruschetta aged parmesan, basil & garlic
crab & lobster cakes mustard remoulade
grilled steak skewers chimichurri sauce
grilled chicken skewers basil pesto
chilled shrimp cocktail sauce

starter

choice of

lobster-shrimp bisque

citrus salad

organic mixed greens, crumbled feta, cherry tomatoes, slivered almonds,
avocado, blood orange vinaigrette

entrée

choice of

sbicca surf and turf

8 oz prime flat iron, butter poached prawns, mashed potatoes,
sautéed broccolini, herb demi

seared sea scallops

braised greens, butternut squash puree, roasted butternut squash,
wild mushrooms, brown butter sauce

grilled Scottish salmon

roasted fingerling potatoes, crispy Brussel sprouts, baby carrots,
whole grain mustard sauce

maple roasted pork prime rib

vanilla yams, sautéed green beans, bourbon demi glace, chantilly cream

crispy fried jidori chicken

whipped potatoes, sautéed corn, swiss chard, sage cream gravy

finale

choice of

gianduia fudge brownie espresso gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change preparations subject to change

\$83.00 per person plus 20% service charge and tax

****vegetarian option available upon request****

SBICCA GROUP LUNCH #1

ENTRÉE

choice of

8oz brandt beef burger

served with organic mixed greens

sautéed mushrooms, beer braised onions, white cheddar cheese, bibb lettuce, tomato

chicken tortilla salad

chopped romaine, roasted corn, roasted poblanos, tortilla strips, black beans,
avocado, buttermilk dressing

buttermilk fried jidori chicken sandwich

served with organic mixed greens

aged white cheddar, tomato, bibb lettuce, sweet chili mustard

DESSERT

choice of

gianduia fudge brownie espresso gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change with seasons

includes ice tea, soft drinks

\$28.00 per person plus 20% service charge and tax

vegetarian option available upon request

includes ice tea, coffee, soft drinks

SBICCA GROUP LUNCH #2

STARTERS

choice of

lobster shrimp bisque
mixed greens salad balsamic vinaigrette

ENTRÉE

choice of

grilled flat iron steak
8oz flat iron steak, caramelized cipolini onions, baby carrots, grilled asparagus,
fingerling potatoes, herb chimichurri

chefs daily vegetarian pasta
seasona vegetables, chefs preparation

grilled salmon salad
organic mixed greens, cherry tomato, almonds, avocado, blood orange vinaigrette

buttermilk fried jidori chicken sandwich
served with organic mixed greens
aged white cheddar, tomato, bibb lettuce, sweet chili mustard

DESSERT

choice of

gianduia fudge brownie espresso gelato
seasonal fruit sorbet
chocolate chip bread pudding vanilla gelato

preparations subject to change with the seasons
\$35.00 per person plus 20% service charge and tax
includes ice tea, soft drinks
vegetarian option available upon request
includes ice tea, coffee, soft drinks

SBICCA GROUP LUNCH #3

Appetizers

heirloom caprese skewers aged balsamic , pesto
grilled steak skewers herb marinade
crab & lobster cakes mustard remoulade

STARTER

choice of
lobster shrimp bisque
mixed greens salad balsamic dressing

ENTRÉE

choice of
grilled flat iron steak
8oz flat iron steak, caramelized cippolini onions, baby carrots, grilled asparagus,
fingerling potatoes, herb chimichurri
grilled Scottish salmon
roasted fingerling potatoes, crispy Brussel sprouts, baby carrots,
whole grain mustard sauce
crispy fried jidori chicken
whipped potatoes, sautéed corn, swiss chard, sage cream gravy
chefs daily vegetarian pasta
seasonal vegetables, chefs preparation

DESSERT

choice of
giandua fudge brownie espresso gelato
seasonal fruit sorbet
chocolate chip bread pudding vanilla gelato

preparations subject to change with the seasons
\$52.00 per person plus 20% service charge and tax
includes ice tea, coffee, soft drinks

SBICCA GROUP BRUNCH #1

ENTRÉE

choice of

everything's green scramble

spinach, green onion, avocado, breakfast potatoes

cinnamon brioche french toast

warm maple syrup, fresh fruit

chicken tortilla salad

chopped romaine, roasted corn, roasted poblanos, tortilla strips, black beans, avocado,
buttermilk dressing

buttermilk fried jidori chicken sandwich

served with organic mixed greens
aged white cheddar, tomato, bibb lettuce, honey mustard

DESSERT

choice of

giandua fudge brownie espresso gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change with seasons

includes ice tea, soft drinks, coffee

\$23.00 per person plus 20% service charge and tax

vegetarian option available upon request

SBICCA GROUP BRUNCH #2

STARTERS

choice of

lobster shrimp bisque

mixed greens salad balsamic vinaigrette

ENTRÉE

choice of

steak and eggs

grilled hanger steak, 2 scrambled eggs, breakfast potatoes, chimichurri sauce

cinnamon brioche french toast

warm maple syrup, fruit

grilled salmon salad

organic mixed greens, cherry tomato, almonds, avocado,
honey mustard vinaigrette

buttermilk fried jidori chicken sandwich

served with organic mixed greens

aged white cheddar, tomato, bibb lettuce, honey mustard

DESSERT

choice of

giandua fudge brownie espresso gelato

seasonal fruit sorbet

chocolate chip bread pudding vanilla gelato

preparations subject to change with seasons

includes ice tea, soft drinks, coffee

\$30.00 per person plus 20% service charge and tax

vegetarian option available upon request