



## GROUP MENU A | \$150 Per Person

### Chef's Amuse

#### Caviar Parfait

crisp potato, traditional garnishes

### To Share

#### Ultimate Seafood Platter

dungeness crab, jumbo tiger prawns, chef's selection of oysters  
atlantic lobster tail cocktail, cocktail sauce, mignonette, fresh horseradish

- & -

#### Charcuterie Platter

chef's selection of cured meats, seasonal mustard  
pickles & classic accompaniments

### Mid

#### Caesar Salad

romaine hearts, parmesan, croutons  
signature dressing

-or-

#### Wagyu Beef Carpaccio

parmigiano-reggiano, arugula, extra virgin olive oil, sea salt

### Mains

#### Prime Beef Tenderloin 'Rossini'

rosti potato, spinach, pinot demi glace

-or-

#### Pan Roasted Sablefish

parsley pistou, roasted almonds, whipped potatoes

-or-

#### Lobster Thermidor

whipped potatoes, seasonal vegetables, herb beurre blanc

### Dessert

#### Black+Blue Signature Butter Cake

chantilly cream, caramel sauce





## GROUP MENU B | \$110 Per Person

### Chef's Amuse

#### Caviar Parfait

crisp potato, traditional garnishes

### Course One

#### Kale & Artichoke Dip

goat cheese, long stem artichoke, warm bread

- & -

#### Calamari

chillies, cilantro, garlic, lemon tartar sauce

### Course Two

#### Ahi Tuna Screamer

spun daikon, serrano ponzu, mayo, tobiko

-or-

#### Caesar Salad

romaine hearts, parmesan, croutons  
signature dressing

### Course Three

#### Prime Beef Tenderloin 'Rossini'

rosti potato, spinach, pinot demi glace

-or-

#### Roasted Loin of Lamb

hazelnuts, smoky greens, crispy onions

-or-

#### Pan Roasted Sablefish

parsley pistou, roasted almonds, whipped potatoes

### Dessert

#### Black+Blue Signature Butter Cake

chantilly cream, caramel sauce





## GROUP MENU C | \$85 Per Person

### Chef's Amuse

#### Caviar Parfait

crisp potato, traditional garnishes

### Course One

#### Charcuterie Platter

chef's selection of cured meats, seasonal mustard  
pickles & classic accompaniments

- & -

#### Calamari

chillies, cilantro, garlic, lemon tartar sauce

### Course Two

#### Caesar Salad

romaine hearts, double smoked bacon  
parmesan, croutons, signature dressing

### Course Three

#### Braised Beef Short Rib

smoked pumpkin, parsnip, roasted mushrooms

-or-

#### Roasted Cornish Game Hen

crispy brussels sprouts, lemon potatoes, dark jus

-or-

#### Grilled Salmon

parsley pistou, crispy potato cake  
roasted almonds

### Dessert

#### 20 Layer Chocolate Cake

amarena cherries, chantilly cream





## GROUP MENU D | \$70 Per Person

### To Share

#### Kale & Artichoke Dip

goat cheese, long stem artichoke, warm bread

- & -

#### Calamari

chillies, cilantro, garlic, lemon tartar sauce

### Course One

#### Caesar Salad

romaine hearts, parmesan  
croutons, signature dressing

-or-

#### Smoked Pumpkin Soup

bacon lardon, pumpkin seed praline

### Course Two

#### Beef Wellington

puff pastry, mushroom duxelle, red wine jus

-or-

#### Roasted Cornish Game Hen

whipped potatoes, brussels sprouts  
cranberry sauce & gravy

-or-

#### Grilled Salmon

parsley pistou, crispy potato cake  
roasted almonds

### Dessert

#### Black+Blue Butter Cake

chantilly crème, caramel





**GROUP MENU E | \$45 Per Person**  
**LUNCH SERVICE ONLY**

**Appetizer**

**Caesar Salad**

romaine hearts, parmesan  
croutons signature dressing

-or-

**Smoked Pumpkin Soup**

bacon lardon, pumpkin seed praline

**Entrée**

**Steak Diane**

tenderloin medallions, roast potatoes  
brandied mushroom cream

-or-

**Roasted Cornish Game Hen**

whipped potatoes, brussels sprouts  
lemon thyme jus

-or-

**Grilled Salmon**

parsley pistou, crispy potato cake  
roasted almonds

**Dessert**

**Black+Blue Butter Cake**

chantilly crème, caramel



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**GROUP MENU F | \$65 Per Person**  
**LUNCH SERVICE ONLY**

**Appetizer**

**Ahi Tuna Screamer**

spun daikon, serrano ponzu, mayo, tobiko

-or-

**Wagyu Beef Carpaccio**

parmigiano-reggiano, arugula, extra virgin olive oil, sea salt

**Entrée**

**Beef Wellington**

puff pastry, mushroom duxelle, red wine jus

-or-

**Pan Roasted Sablefish**

parsley pistou, roasted almonds, whipped potato

**Dessert**

**20 Layer Chocolate Cake**

amarena cherries, chantilly cream



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