

Hutch's Prix Fixe Menu Packages

Three course \$77 per person / Four course \$87 per person
plus tax & supplemental charges

Arrival Hors d'Oeuvres

Savory pastries / Chef's canapés / Selection of tartines

House Breads & Butter

First Course Selections

(choose 1)

Market / Seasonal Soup

Lobster Bisque

House Salad

Classic Caesar Salad

Seasonal Salad

Lobster Salad (+\$20 pp)

Entree Selections

(choose 3)

Herb-stuffed airline breast of organic chicken, pan jus, house potato

Faroe Island Salmon, grapefruit-peppercorn Saffron butter, garlicky greens, red potatoes

Seafood Jambalaya, risotto, Gulf shrimp, chicken, chorizo, spicy tomato cream sauce

Vegetarian Risotto, seasonal vegetables, pesto, E.V.O.O

Beef Tenderloin 6oz. maitre d' butter, house mashed potato

Club-Roasted Strip Loin 8oz. sliced, red wine demi-glace, roasted vegetables

Steak Add-Ons

*"Bistro" - Blue Cheese Butter, Red
Wine Demi, Garlic Mashed (+\$8 pp)*

*Au Poivre - Peppercorn Crust, Brandy
Cream Sauce (+\$10pp)*

*Oscar - Sauce Béarnaise, King Crab,
Asparagus (+\$24pp)*

Steak & Chop Options

Beef Tenderloin 8oz (+\$10 pp)

NY Strip Steak 14oz (+\$12 pp)

Ribeye 16oz (+\$14 pp)

(2) Lamb Chops 8 oz (+\$8 pp)

Dessert

(choose 2)

Almond Lace Cookie Cup

Seasonal Tart

Chocolate Bouchon

Fruit & Sorbet