

HUTCH'S PRIVATE DINNER MENU

OPTIONAL PASSED HORS D'OEUVRES

a chef's selection of passed hors d'oeuvres

(add \$15.00 per person)

PRIX FIXE DINNER

three course \$86 per person or four course \$97 per person (plus tax & gratuity)

FIRST COURSE

(choose 1 or 2 depending on preferred number of courses)

SEASONAL SOUP

LOBSTER BISQUE

HOUSE SALAD

HUTCH'S CAESAR SALAD

LOBSTER SALAD *(add \$20 per person)*

ENTREE SELECTIONS *(choose 3)*

FAROE ISLAND SALMON

Cajun spiced & grilled, sautéed greens, lemon, evoo

JAMBALAYA PASTA

penne, gulf shrimp, chicken, chorizo, spicy tomato cream sauce

BEEF TENDERLOIN 'AU POIVRE'

8oz. peppercorn-crust, pan-seared, brandy cream sauce

ORGANIC ROAST CHICKEN BREAST

with mushroom pan sauce

VEGETARIAN JAMBALAYA RISOTTO

DESSERT

flourless chocolate torte

OR

fresh fruit & house sorbet