



## FOUR COURSE PRIX FIXE

### SHARED APPETIZERS

#### THAI CALAMARI

Fried calamari, vegetable slaw, corn salsa, spicy red pepper vinaigrette

#### SHISHITO PEPPERS

flash-fried, sea salt

#### HUTCH'S PRIME GRIND MEATBALLS

porcini mushroom truffle sauce, Parmagiana-Reggiano

### SALAD COURSE

#### CLASSIC CAESAR SALAD

### ENTREE SELECTIONS

choose 3 for menu:

FAROE ISLAND SALMON Cajun spiced & grilled, lemon, evoo

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

#### BEEF TENDERLOIN 'AU POIVRE'

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

#### ORGANIC BELL & EVANS CHICKEN BREAST

mushroom pan jus

#### VEGETARIAN 'JAMBALAYA' RISOTTO

sauteed vegetables, spicy tomato

### FAMILY STYLE SIDES

house potato

seasonal vegetables

### DESSERT

#### FLOURLESS CHOCOLATE TORTE

whipped cream

#### HOUSE SORBET

fresh fruit

**\$97.00 PER PERSON - Plus 8.75% tax and 20% Gratuity**

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PRIVATE DINING DIRECT LINE: 716-431-4355

Please note that we require a lead time of 14 days from the event, with final contracts in place 10 days prior to host an event at Hutch's at this time.