



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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