

aspending and bar

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# The Amber Lounge



Like our décor, our menu is inspired by elements of nature. We offer local, fresh ingredients and bring refined gourmet dining to the table. Our award-winning chef will compliment any event by creating an innovative menu that is well suited for the needs of your party.
We'll absolutely provide a dining experience
that won't soon be forgotten.

The Amber Lounge is our private event space located on the lower level of Aspen Restaurant with accommodations up to 47 guests for an intimate dinner or luncheon to include a full bar, restrooms and fireplace. There is no room fee to use the space, however there are food & beverage minimums

# FOOD & BEVERAGE MINIMUMS

# Daytime: \$500

Evenings: \$1000

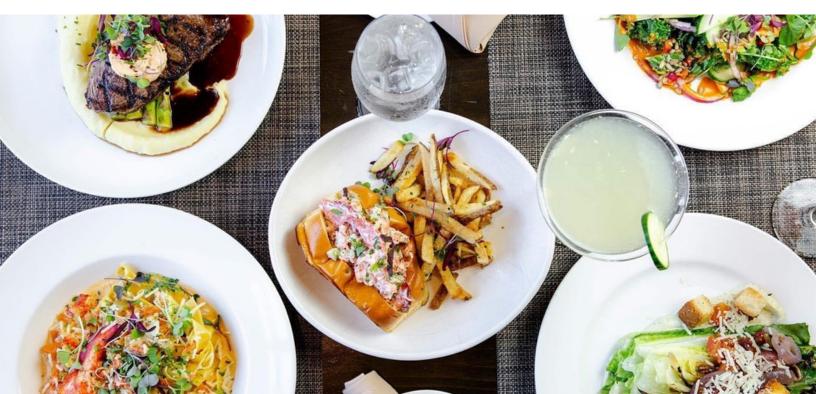
#### **STAFFING**

\$50 per Server or Bartender will be added to the bill

# **LINEN**

Linen Rentals: \$20 per linen Complimentary Napkins

Cash or Consumption Bar Packages Available- Please Ask Your Sales Representative for Bar Information





# **STATIONARY**

# FOR THE TABLE

#### INTERNATIONAL CHEESES & FRESH FRUIT

\$7 per person
An Array of International Cheeses
with Seasonal Fruit, Berries & Peppercorn Crackers

#### ANTIPASTO STATION

\$8.95 per person Chef's Antipasto Selection of Fine Cured Meats & Cheeses

SEASONAL VEGETABLE & FRUIT CRUDITÉ \$4 per person

#### SPICED TORTILLA CHIPS & DIPS

\$3 per person House-Made Spiced Flour Tortilla Chips with our own Salsa & Guacamole

#### BAKED BRIE

\$3.25 per person

Double Cream French Brie Baked in Flaky Pastry
with Apricot Preserves

#### STEAMED P.E.I MUSSELS

\$5.25 per person Steamed Mussels White Wine, Garlic, Dijon & Herbs

#### ASPEN CALAMARI

\$5.25 per person Tossed with Hot Pickled Cherry Peppers, White Balsamic Agrodolce & Chili Aioli

#### TRUFFLED HOUSE FRIES

\$5.25 per person Lemon Chive Aioli

# **ASPEN PIZZAS**

\$22 ea. Each Pizza Serves 8

Roasted Tomato Fresh Mozzarella & Basil Shrimp, Fig Jam & Gorgonzola Avocado, Bacon, Red Onion & Chili Mayo BBQ Short Rib, Scallion & Crispy Onion

# PASSED HORS'D

\$3.75 per person Minimum of 25 Pieces

Seared Rare Tuna Tobiko, Chili Aioli
Jumbo Shrimp Cocktail
Mini Buffalo Chicken Spring Rolls Blue Cheese Dip
Vegetable Spring Rolls Plum Sauce
Smoked Salmon Roulade Cucumber, Cream Cheese, Tobiko
Spiced Beef Satay, Avocado Cream
Grilled Sirloin Crostini Horseradish Cream, Chives
Grape Tomato & Fresh Mozzarella Skewers Fresh Basil
Mini Beef Wellington
Cheese Burger Sliders with the Works
Sweet Chili Chicken Skewers
Stuffed Mushrooms Bacon-Spinach Stuffing

Asian Meatballs, Spiced Ketchup

# PLATINUM PASSED HORS'D

\$5 per person Minimum of 25 Pieces

Bloody Mary Oyster Shooters
Prosciutto Wrapped Scallops Tangerine Honey Drizzle
Saffron and Shortrib Arancini
Lobster Rangoons, Sweet Thai Chili Sauce
Crab Cakes with Chipotle Aioli
Candied Bacon Skewers
Lobster Spring Rolls, Mango Wasabi Dip



# FIRST COURSE

# BABY GREENS SALAD\*

Grape Tomato, Shaved Red Onion, Cucumber & House Vinaigrette

# ENTRÉE SELECTIONS

Please Select Three

# EVERYTHING CRUSTED SALMON\*

60z Faroe Island Salmon with Roasted Vegetable Couscous & Tzatziki

# ASPEN BURGER

Caramelized Onions, Bacon, Gruyere, Worcestershire Aioli & Fries

# KOREAN FRIED CHICKEN SANDWICH

Spicy Buttermilk Chicken Thigh, Kimchi Slaw, Pickled Ginger Aioli & Fries

# PRESSED CHICKEN WRAP

House Pulled Chicken, Spinach, Gorgonzola, Caramelized Onions, Lemon Mayonnaise & Fries

# SCALLOP PO BOY

Fried Stonington Scallops, Lettuce, Tomato, Creole Mustard Aioli & Hot Sauce Vinaigrette

### FISH & CHIPS

Crispy Cod, Horseradish Tartar Sauce & Fries

# ASPARAGUS & SPRING PEA RISOTTO\*

Basil Pesto & Pepitas

#### CHILLED NEW ENGLAND LOBSTER ROLL

-this selection is an additional \$12-

House-Made Dill & Tarragon Lobster Salad on a Buttered Roll, French Fries & Crunchy Slaw

# SERVED DESSERT

Please Select One- Served with Freshly Brewed Coffee, Decaf & Tea

Chocolate Lava Cake with Raspberry Coulis
Chef's Daily Bread Pudding
Flourless Chocolate Torte\*
Cinnamon Gelato

\*gluten free



#### FIRST COURSE

Please Select One

# MARKET SALAD\*

Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Dried Cranberries & Balsamic Vinaigrette

# BABY GREENS SALAD\*

Grape Tomato, Shaved Red Onion, Cucumber & House Vinaigrette

# CAESAR SALAD

Baby Red & Green Romaine, Shaved Parmesan & Fresh Caesar Dressing

#### WEDGE STYLE SALAD

Iceberg Lettuce, Chopped Bacon, Chopped Tomato, Red Onion, Crumbled Gorgonzola, Creamy Gorgonzola Dressing

# ENTRÉE SELECTIONS

Please Select Two

SLICED HANGER STEAK
Chimichurri

SLICED HERBED ROAST OF PORK Whole Grain Mustard Beurre Blanc

ROASTED SIDE OF SALMON\* Shredded Vegetables & White Wine Butter YOGURT-CURRY MARINATED CHICKEN BREAST\* Crispy Vegetable Slaw

#### **PASTA**

Please Select One

MARINARA SAUCE WALNUT PESTO BROCCOLI RABE & E.V.O.O CAVATELLI PASTA PAPPARDELLE PASTA FETTUCCINE PASTA

#### **ACCOMPANIMENTS**

Please Select One Vegetable & One Starch To Be Served with All Entrées

SHERRY CREAM MUSHROOMS
HARICOTS VERTS
ROASTED BRUSSELS SPROUTS
ASPARAGUS

BROWNED BUTTER YAM PUREE GOAT CHEESE POLENTA YUKON MASHED POTATOES HOUSE FRIES

# **DESSERT**

Please Select One - Served with Freshly Brewed Coffee, Decaf & Tea

Chocolate Lava Cake with Raspberry Coulis
Mini Pastries
Flourless Chocolate Torte\*
Cinnamon Gelato

\*gluten free



#### FIRST COURSE

Please Select One

# MARKET SALAD\*

Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Dried Cranberries & Balsamic Vinaigrette

#### BABY GREENS SALAD\*

Grape Tomato, Shaved Red Onion, Cucumber & House Vinaigrette

# CAESAR SALAD

Baby Red & Green Romaine, Shaved Parmesan & Fresh Caesar Dressing

#### GRILLED HEARTS OF ROMAINE

Pancetta, Red Onion, Roasted Tomato, Brioche Croutons, Pecorino Romano & Creamy Avocado-Dill Dressing

# ENTRÉE SELECTIONS

Please Select Three

EVERYTHING CRUSTED SALMON\*

Tzatziki

ROASTED HALF CHICKEN\*
Sherry Cream

ASIAN CRUSTED YELLOWFIN TUNA Wasabi Beurre Blanc

> BERKSHIRE PORK CHOP Kenyon Coffee BBQ

SEARED STONINGTON SCALLOPS
Kale Pistachio Pesto

SOY BRAISED SHORT RIB Red Wine Demi-Glace

ASPARAGUS & SPRING PEA RISOTTO\*

Basil Pesto & Pepitas

120Z GRILLED PRIME N.Y STRIP STEAK
-this selection is an additional \$12Bleu Cheese Butter

#### **ACCOMPANIMENTS**

Please Select One Vegetable & One Starch To Be Served with All Entrées

SHERRY CREAM MUSHROOMS
HARICOTS VERTS
ROASTED BRUSSELS SPROUTS
ASPARAGUS

BROWNED BUTTER YAM PUREE GOAT CHEESE POLENTA YUKON MASHED POTATOES HOUSE FRIES

#### **DESSERT**

Please Select One - Served with Freshly Brewed Coffee, Decaf & Tea

Chocolate Lava Cake with Raspberry Coulis
Chef's Daily Bread Pudding
Flourless Chocolate Torte\*
Cinnamon Gelato

\*gluten free