

# milestones

On the Falls

## GROUP MENU

### Group Lunch Option A

#### APPETIZER

##### SEASONAL SOUP

##### MIXED GREEN SALAD

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette

#### ENTRÉE

##### PRIME RIB SANDWICH

Thinly sliced AAA Prime Rib, garlic horseradish mayo, crisp onion strings.

##### RUSTIC CHICKEN CLUB

Grilled chicken, roasted garlic mustard mayo, candied bacon and brie cheese, cranberry pumpkin seed baguette.

##### ROASTED FIELD MUSHROOM GEMELLI PASTA

Fresh herb roasted mushrooms, caramelized onions, tomatoes and wild baby arugula in a truffle Parmesan cream.

##### GRILLED CHICKEN CAESAR SALAD

Double-smoked bacon, Reggiano and Asiago cheeses, house-made croutons, our Caesar dressing.

#### COFFEE, TEA OR SOFT DRINK

For any allergy or dietary restrictions, please inform your Event Manager

\*menu items are subject to change. Your Event Manager will make you aware\*.

\$24

## Group Lunch Option B

### **STARTER** (Group Choice)

#### **MILESTONES CALIFORNIA STARTER SALAD**

Goat cheese, fresh sliced strawberries, red onion, spicy glazed pecans, house-made honey mustard vinaigrette.

#### **MILESTONES SEASONAL SOUP**

### **CHOICE OF ENTRÉE**

#### **ORANGE BASIL SALMON**

Atlantic salmon, orange-basil butter and leeks. Served over jasmine rice.

#### **STEAK FRITES**

Grilled steak with herb jus reduction. Served with fresh cut Parmesan fries and truffle aioli.

#### **PESTO CHICKEN PENNE ASIAGO**

Grilled chicken with our in-house Asiago pesto cream and fresh basil.

#### **SURFSIDE SALAD**

Grilled salmon and tender shrimp, fresh avocado, sweet drop peppers, and grilled pineapple on a bed of greens.

### **DESSERT** (Group Choice)

#### **WHITE CHOCOLATE CHEESECAKE**

Italian-style rich white chocolate and espresso crème sauce topped with whipped cream, shaved milk chocolate and fresh strawberries.

### **COFFEE, TEA OR SOFT DRINK**

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\$30

## Group Dinner Option A

### **STARTER** (Group Choice)

#### **SEASONAL SOUP**

#### **MIXED GREEN SALAD**

Mixed garden greens, cucumber, grape tomatoes, honey mustard vinaigrette.

### **CHOICE OF ENTRÉE** (Group Choice)

#### **CERTIFIED ANGUS BEEF TOP SIRLOIN**

Served with seasonal vegetables and mashed potatoes.

#### **ORANGE BASIL SALMON**

Atlantic salmon, orange-basil butter and leeks. Served over jasmine rice.

#### **STACKED CHICKEN PARMESAN**

Crispy panko and Asiago fried chicken breast, mozzarella, house-made roasted tomato sauce, fresh basil and vermicelli noodles.

#### **BEEF BOLOGNESE**

Bolognese sauce with a trio of mushrooms, baby spinach, tossed with fettuccini noodles and fresh Parmesan.

### **COFFEE, TEA OR SOFT DRINK**

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\$36

## Group Dinner Option B

### **STARTER** (Group Choice)

#### **MILESTONES CALIFORNIA STARTER SALAD**

Goat cheese, fresh sliced strawberries, red onion, spicy glazed pecans, house-made Honey-mustard vinaigrette.

#### **SEASONAL SOUP**

### **CHOICE OF ENTRÉE** (Group Choice)

#### **MEDITERRANEAN CHICKEN**

Grilled chicken breast layered with goat cheese on a bed of baby spinach and kale, chickpeas, grape tomatoes and stone fruit balsamic drizzle.

#### **SLOW ROASTED AAA PRIME RIB (10 OZ.)**

Crusted with our signature seasonings and served with au jus, seasonal vegetables and mashed potatoes.

#### **MISO GLAZED COD**

Wild Norwegian cod glazed with red miso. Served with jasmine rice, coconut lemon broth, spinach, kale and onions.

#### **ROASTED FIELD MUSHROOM GEMELLI PASTA**

Fresh herb roasted mushrooms, caramelized onions, tomatoes and wild baby arugula in a truffle Parmesan cream.

### **DESSERT** (Group Choice)

#### **GANACHE TORTE**

Rich Belgian chocolate, crushed pecan crust, house made salted caramel.

#### **WHITE CHOCOLATE CHEESECAKE**

Italian-style rich white chocolate and espresso crème sauce topped with whipped cream, shaved milk chocolate and fresh strawberries.

#### **COFFEE, TEA OR SOFT DRINK**

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\$44

## Group Dinner Option C

### **STARTER** (Group Choice)

#### **ROASTED GARLIC CAESAR SALAD**

Reggiano cheese, Asiago cheese, roasted garlic, Ciabatta croutons and our signature Caesar dressing.

#### **MILESTONES CALIFORNIA STARTER SALAD**

Goat cheese, fresh sliced strawberries, red onion, spicy glazed pecans, house-made Honey-mustard vinaigrette.

### **SEASONAL SOUP**

### **CHOICE OF ENTRÉE** (Group Choice)

#### **ORANGE BASIL SALMON**

Atlantic salmon, orange-basil butter and leeks. Served over jasmine rice.

#### **PORTOBELLO MUSHROOM CHICKEN**

Double breast of chicken with sliced Portobello mushrooms sautéed in olive oil with fresh basil, roasted garlic and reduced Reggiano cream. Served with seasonal vegetables and buttermilk mashed potatoes.

#### **10OZ CERTIFIED ANGUS BEEF NEW YORK STRIPLOIN**

Served with black peppercorn sauce, seasonal vegetables and mashed potatoes.

#### **PESTO CHICKEN PENNE ASIAGO**

Grilled chicken with our house-made Asiago pesto cream and fresh basil.

### **DESSERT** (Group Choice)

#### **GANACHE TORTE**

Rich Belgian chocolate, crushed pecan crust, house made salted caramel.

#### **WHITE CHOCOLATE CHEESECAKE**

Italian-style rich white chocolate and espresso crème sauce topped with whipped cream, shaved milk chocolate and fresh strawberries.

### **COFFEE, TEA OR SOFT DRINK**

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\$49

*Subject to change.*