

# Moshulu Business Dinner

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Entertain Clients & Colleagues in Style at the Moshulu with a Cocktail Hour followed by a Three Course Sit Down Dinner  
\$90 Per Guest Exclusive of Tax & Gratuity  
Available Monday – Thursday

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## Three Hour Premium Bar

Includes Wine Service with Dinner

## Choose 5 Butlered Hors d'oeuvres

### Cold Hors D'oeuvres

Blackened Spiced Chicken Wrap, Red Pepper Mayo, Black Bean Salsa, Avocado  
Fresh Mozzarella & Roma Tomato, Aged Balsamic  
Charred Red Pepper Hummus, Pita Chip, Extra Virgin Olive Oil, Zaatar  
Shrimp Ceviche, Orange, Lime, Jalapeno, Mint  
Classic Beef Tartar, Baguette Crostini, Micro Arugula, Truffle Oil

### Hot Hors D'oeuvres

Broccoli & Sharp Cheddar Mini Quiche  
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Napa Valley Dijon  
Steamed Vegetarian Dumpling, Ponzu Dipping Sauce  
Miniature Beef Wellington with Port Wine Reduction  
Apple and Walnut Brie Beggar's Purse, Port Reduction

## Choose One Salad

### California Hearts of Romaine

Roasted Garlic, Parmesan Croustade, Caesar Dressing

### Mixed Seasonal Organic Greens

Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

## Entrée – Choose 3

\*Entrée counts not required

Chef's Choice of Starch and Vegetables

**\*Free Range Chicken Breast**

**\*Roasted Scottish Salmon**

**Jumbo Lump Crab Cake**

**Herb Marinated Pork Tenderloin**

**Wild Mushroom Chilean Sea Bass (Additional \$8)**

**\*Roasted Cut 8oz Filet Mignon (Additional \$8)**

**Pastry Chef's Choice of Plated Dessert**