

**AZUR GROUP PRICING**  
**for parties of 15 or more**

Menu #1 \$36.95 per person plus tax and gratuity.

First Course

**AZUR house salad**

mixed greens, dried cranberries, toasted almonds, blue cheese, shaved red onions

**bread service**

Second Course

(choice of one)

**woven shrimp**

coconut sweet corn risotto, honey and red chile glaze

**frenched berkshire pork chop**

bourbon molasses bbq grilled, smoked gouda mac n' cheese, bacon and shrimp jalapeño popper

**bourbon fried chicken**

bourbon mashed potatoes, southern green beans, cream gravy

**cavatappi a la vodka**

pasta spirals enrobed in a silky sauce of crushed tomatoes, cream, vodka, goat cheese, fresh spinach and chili flakes

Menu #2 \$46.95 per person plus tax and gratuity.

**bread service**

First Course

**roasted tomato caprese**

slow roasted tomato, fresh mozzarella, basil pesto, oregano vinaigrette, balsamic glaze

Second Course

(choice of one)

**mozzarella chicken**

chipotle mashed potatoes, grilled asparagus, tropical guava sauce

**atlantic salmon**

basil pesto crusted, lobster-asparagus risotto, farmers market ratatouille, basil oil, toasted pine nuts

**frenched berkshire pork chop**

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper

**filet medallions**

two 4oz beef medallions, scallion potato cake, grilled roma tomato, grilled asparagus, mushroom-sage jus

Menu #3 \$55.95 per person plus tax and gratuity.

bread service

First Course

**AZUR crab cake**

with tomato caper relish and malt vinegar tartar sauce

Second Course

**warm brussel sprout slaw**

applewood bacon, shaved heirloom beets, goat cheese, warm sherry mustard vinaigrette

Entrees

**cavatappi a la vodka**

pasta spirals enrobed in a silky sauce of crushed tomatoes, parmesan, cream, vodka, chili flakes and grilled chicken breast

**pan seared sea scallops**

maple-ginger whipped sweet potatoes, apple walnut salad, lemon jalapeño bacon butter sauce frenched berkshire pork chop

**frenched berkshire pork chop**

bourbon molasses bbq grilled, smoked gouda mac' n cheese, bacon and shrimp stuffed jalapeño popper

**USDA prime ribeye**

grilled, roasted fingerling potatoes with corn, tomato and smoked gouda, salsa verde and sautéed spinach