

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

bourbon barrel smoked salmon linguine

sautéed smoked salmon, roasted tomatoes, roasted garlic, capers, spinach linguine,
tomato butter sauce, goat cheese

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

bread service

First Course

AZUR chopped salad

chopped romaine, tomato, cucumber, celery, blue cheese, bacon, corn, creamy smoked
tomato blue cheese dressing

Second Course

(choice of one)

filet medallions

two 4oz beef medallions, scallion potato cake, bacon-dijon glazed haricot vert, mush-
room and sage jus

mozzarella chicken

chipotle mashed potatoes, grilled asparagus, tropical guava

pan roasted salmon

over sweet potato sweet corn home fries, lemon cabbage slaw and a dark cherry porter
sauce

Menu #3 \$65.95 per person plus tax and gratuity.

bread service

First Course

AZUR crab cake

jumbo lump crab, tomato butter sauce, sweet pea and corn succotash

Second Course

warm brussel sprout slaw

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

Entrees

12 oz dry aged ny strip

grilled, garlic truffle roasted potatoes, green goddess butter, pepper jack creamed spinach

deirdres' halibut

crab cake crusted, poblano risotto, mango rum chutney, mango chardonnay sauce, blackened green tomatoes

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

sautéed potato gnocchi, mushrooms, cauliflower, sweet peas, herb butter and red wine glaze

frenched berkshire pork chop

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