

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

gnocchi primavera

potato dumplings sautéed with fresh peas, asparagus, tomato, baby spinach and goat cheese in a chardonnay pan sauce

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, smoked bacon and sweet corn succotash, aged balsamic

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

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

gnocchi primavera

potato dumplings sautéed with fresh peas, asparagus, tomato, baby spinach and goat cheese in a chardonnay pan sauce