



**THE
RAVEN**

THREE COURSE PLATED DINNER MENU (\$75 PER PERSON)

FIRST COURSE (CHOOSE TWO):

RAVEN CAESAR
MIXED GREEN SALAD
PATE MAISON
FRIED MOZZARELLA
SEASONAL SOUP

SECOND COURSE (CHOOSE THREE):

8 OZ. FILET (WITH VEG AND ROASTED POTATOES)
12 OZ. PORK CHOP (WITH VEG AND ROASTED POTATOES)
ROASTED HALF-CHICKEN (WITH VEG AND ROASTED
POTATOES)
FAROE ISLAND SALMON (WITH BASMATI RICE AND VEG)
CRAB CAKES (OVER BASMATI RICE WITH VEG)
EGGPLANT NAPOLEON (OVER ANGEL HAIR PASTA)

DESSERT

CHEF'S SEASONAL SELECTION
ASSORTED MINI-PASTRIES

THREE COURSE PLATED LUNCH MENU (\$35 PER PERSON)

FIRST COURSE (CHOOSE TWO):

RAVEN CAESAR
MIXED GREEN SALAD
SEASONAL SOUP

SECOND COURSE (CHOOSE THREE):

RAVEN BURGER (WITH FRIES)
SOUTH BEACH CHICKEN SANDWICH (WITH HOUSE CHIPS)
SALMON BLT (WITH FRIES)
CRAB CAKE SANDWICH (WITH FRIES)
EGGPLANT NAPOLEON (OVER ANGEL HAIR PASTA)

DESSERT

CHEF'S SEASONAL SELECTION
OR
ASSORTED MINI-PASTRIES

APPETIZER & HORS D'OEUVRES PARTY (\$60 PER PERSON)

PASSED APPETIZERS – HOT (CHOOSE FOUR)

CHICKEN SATAY
STUFFED MUSHROOMS
PROSCIUTTO WRAPPED ASPARAGUS
MINI CRAB CAKES
MINI MEATBALLS
SHRIMP TEMPURA

PASSED APPETIZERS – COLD (CHOOSE FOUR)

PATE CROSTINI
DEVILED EGGS
SMOKED SALMON & GOAT CHEESE
BEEF CARPACCIO ON TOASTED POINTS
CAPRESE SKEWERS
CEVICHE ON ENDIVE

PLATTERS (CHOOSE TWO)

VEGETABLE CRUDITÉ
PATE MAISON
ARTISANAL CHEESES
ANTIPASTO
MEDITERRANEAN

ROOM RATES AND ACCOMMODATIONS

IN-SEASON

SUNDAY-WEDNESDAY: \$109 PER NIGHT

THURSDAY-SATURDAY: \$169 PER NIGHT

OFF-SEASON

SUNDAY-WEDNESDAY: \$89 PER NIGHT

THURSDAY-SATURDAY: \$109 PER NIGHT

PRICES ARE SUBJECT TO CHANGE ON HOLIDAY WEEKENDS