



Group Menu 1 - \$50.00 per person plus tax and gratuity

STARTER

*Barbequed Pork Empanadas
with Mango-Serrano Chutney*

SALAD

*Ama Lur's Caesar Salad
with Hearts of Romaine, Parmesan "Chicharon"
and Red Chile Polenta Croutons*

ENTRÉE SELECTIONS

*Polenta Crusted North Atlantic Salmon
with Grilled Endive and Wild Mushroom Butter Sauce*

OR

*Grilled Free Range Chicken
with Jalapeno Potatoes and Mezcal-Tart Cherry Sauce*

DESSERT

Banana Rum Cheesecake

OR

*Hazelnut-Milk Chocolate Mousse
with Crispy Phyllo and Apricot*

Group Menu 2 - \$58.00 per person plus tax and gratuity

STARTER

*Barbequed Pork Empanadas
with Mango-Serrano Chutney*

SECOND COURSE

*Ama Lur's Caesar Salad
with Hearts of Romaine, Parmesan "Chicharon"
and Red Chile Polenta Croutons*

OR

*Black Bean Soup
with Cilantro and Red Pepper Crema*

ENTRÉE SELECTIONS

*Polenta Crusted North Atlantic Salmon
with Grilled Endive and Wild Mushroom Butter Sauce*

OR

*Grilled Free Range Chicken
with Jalapeno Potatoes and Mezcal-Tart Cherry Sauce*

OR

*Kobe Beef Short Ribs
with Jalapeno-Chihuahua Grits and House Barbecue*

DESSERT

Banana Rum Cheesecake

OR

*Hazelnut-Milk Chocolate Mousse
with Crispy Phyllo and Apricot*

Group Menu 3 - \$65.00 per person plus tax and gratuity

STARTER

*Jumbo Lump Crab Cakes with Avocado
Tomatillo Salsa and Smoked Tomato Butter Sauce*

SECOND COURSE

*Ama Lur's Caesar Salad
with Hearts of Romaine, Parmesan "Chicharon"
and Red Chile Polenta Croutons*

OR

*Ama Lur's Tortilla Soup
with Grilled Chicken, Lime and Queso Fresco*

ENTRÉE SELECTIONS

*Sautéed Chilean Sea Bass
with Purple Peruvian Potatoes and Champagne Butter Sauce*

OR

*Grilled Free Range Chicken
with Jalapeno Potatoes and Mezcal-Tart Cherry Sauce*

OR

*Grilled Beef Tenderloin
with Spicy Camote Tamale, Smoked Ratatouille
and Red Wine-Guajillo Sauce*

DESSERT

Toasted Coconut and Key Lime Crème Brulee

OR

*Hazelnut-Milk Chocolate Mousse
with Crispy Phyllo and Apricot*

Group Menu 4 - \$75.00 per person plus tax and gratuity

STARTER

*Jumbo Lump Crab Cakes with Avocado Tomatillo Salsa
and Smoked Tomato Butter Sauce*

SALAD

*Ama Lur's Caesar Salad
with Hearts of Romaine, Parmesan "Chicharon"
and Red Chile Polenta Croutons*

SOUP

*Ama Lur's Tortilla Soup
with Grilled Chicken, Lime and Queso Fresco*

ENTRÉE SELECTIONS

*Sautéed Chilean Sea Bass
with Purple Peruvian Potatoes and Champagne Butter Sauce*

OR

*Coriander Cured Pork Chop
with Carribe- Maple Whipped Sweet Potato and Dried Fruit-Sage Glaze*

OR

*Marinated and Grilled Boneless Prime Rib Eye Steak
with Cilantro Pesto Whipped Potatoes and Green Peppercorn Sauce*

DESSERT

Toasted Coconut and Key Lime Crème Brulee

OR

*Hazelnut-Milk Chocolate Mousse
with Crispy Phyllo and Apricot*

Enhance your meal by adding the following to any group menu

SOUPS

Tortilla Soup with Queso Fresco - \$8.00 per person
Lobster Bisque with Lemon Grass and Shrimp Toast - \$10.00 per person

ENTRÉE ENHANCEMENTS

Blue Corn Crusted Jumbo Prawns - \$14.00 per person
Crab Oscar - \$16.00 per person

Reception Menu

*PASSED HORS D'OEUVRES AVAILABLE TO ENHANCE
YOUR DINING EXPERIENCE*

\$12 - per person for a 30 minute reception

\$24 - per person for a one hour reception

\$40 – per person for a two hour reception

Choose three selections to be passed:

- *Marinated and Grilled Portabella Mushroom
Crostiti with Blue Cheese*
 - *Barbecued Pesto Chicken Satés*
 - *Barbecued Pork Taquitos*
- *Caramelized Onion, Blue Cheese and Olive Tarts*
- *Gulf Coast Jumbo Lump Crab Tostada with Annatto Aioli*

ADDITIONAL HORS D'OEUVRES AVAILABLE

\$2.00 charge per person for each specialty item selected

- *Seared Ahi Tuna on Sugar Cane Skewers with Toasted Sesame*
 - *Red Chile Spiced Jumbo Prawn Skewers*
 - *Shrimp Cocktail with Chipotle-Cocktail Dipping Sauce*
 - *Barbecued Beef Tenderloin Satés*
 - *Chips and Salsa Roja*
\$7.00 per order

REVISED July 6, 2007