



## group dining menu \$62

### first course

farmer's salad..... seasonal vegetables, organic greens,  
brioche croutons, champagne vinaigrette

or

caesar salad..... little gem romaine lettuce,  
parmesan cheese, house dressing, crouton



### main course

simply fish..... creamy risotto, roasted seasonal vegetables,  
charred tomato sauce

or

roasted chicken breast..... warm bread and arugula salad, parsnip puree

or

linguine con vongole..... little neck clams, chorizo, sweet basil,  
tomato sauce, calabrian chile



### dessert

warm chocolate molten cake..... vanilla ice cream, chocolate sauce

or

strawberry angel food cake..... lemon zest marinated strawberries, crispy tuile

prices per person, exclusive of 6.5% tax and 21% gratuity.

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.  
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

[www.thebluezoo.com](http://www.thebluezoo.com)

[www.swandolphin.com](http://www.swandolphin.com)



## group dining menu \$75

### first course

chilled, poached jumbo shrimp..... green olives, french cocktail sauce,  
bloody mary sauce, and honey dijon

or

teppan seared jumbo sea scallop..... braised beef short rib, silky cauliflower puree



### second course

farmer's salad..... seasonal vegetables, organic greens,  
brioche croutons, champagne vinaigrette

or

caesar salad..... little gem romaine lettuce, parmesan cheese,  
house dressing, crouton



### main course

simply fish..... creamy risotto, roasted seasonal vegetables,  
charred tomato sauce

or

roasted chicken breast..... warm bread and arugula salad, parsnip puree

or

linguine con vongole..... little neck clams, chorizo, sweet basil,  
tomato sauce, calabrian chile



### dessert

warm chocolate molten cake..... vanilla ice cream, chocolate sauce

or

strawberry angel food cake..... lemon zest marinated strawberries, crispy tuile

prices per person, exclusive of 6.5% tax and 21% gratuity.

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## group dining menu \$88

### first course

chilled, poached jumbo shrimp..... green olives, french cocktail sauce,  
bloody mary sauce, and honey dijon

or

teppan seared jumbo sea scallop..... braised beef short rib, silky cauliflower puree



### second course

farmer's salad..... seasonal vegetables, organic greens,  
brioche croutons, champagne vinaigrette

or

caesar salad..... little gem romaine lettuce, parmesan cheese,  
house dressing, crouton



### main course

simply fish..... creamy risotto, roasted seasonal vegetables,  
charred tomato sauce

or

roasted chicken breast..... warm bread and arugula salad, parsnip puree

or

filet of beef..... sautéed mushrooms, new crop potato, porcini jus



### dessert

warm chocolate molten cake..... vanilla ice cream, chocolate sauce

or

strawberry angel food cake..... lemon zest marinated strawberries, crispy tuile

prices per person, exclusive of 6.5% tax and 21% gratuity.

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.  
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