Appetizer

Deviled Egg w/ Country Ham

(Egg, Mayonnaise, Goat Cheese, Mustard, Country Ham)

Parma Ham & Mozzarella Bites

(Smoked Parma Ham, Mozzarella, Rocket Leaves)

Soup

Crab & Corn Soup

(Crab Meat, Bay Leaf, Basil Cream, Corn Cobs)

Hototay Soup

(Pork, Chicken, Pig Liver, Napa Cabbage, Chicken Broth)

Salad

Caesar Salad

(Lettuce, Parmesan, Crisp Croutons, Caesar Dressing)

Chef’s Salad

(Boiled Egg Ham, tomatoes, Cheese, Tossed Lettuce, Cucumber)

Wines

Carlo Rossi Merlot

Martini Asti

Main Course

Beef Tenderloin Steak

(Beef Tenderloin Steak, Rose Mary, Thyme, Shallot, Mushroom, Buter)

Sirloin Steak w/ Asparagus

(Sirloin Steak, Asparagus, Unsalted Butter, Black Pepper, Olive Oil, Kosher Salt)

Dessert

Chocolate Mousse

(Chocolate Melted Ice Cream)

Tiramisu

(Grahams, Mango)

Aperitif

Mimosa

(Orange Juice, Champagne)

6 CC

1. Prepare Dinning room/restaurant area for service
2. Welcome guest and take food and beverages order
3. Promote food and beverages product
4. Provide food and beverages service to guest
5. Provide room service
6. Receive and handle guest concern

Serve main course

Clear main course/pepper & salt

Crumb table

Adjust flatware for dessert

Clear wine

Serve dessert

Clear dessert

Prepare coffee

Serve coffee

Present bill and process bill

Bid goodbye

Adjust table

Clear bread

Serve 1st course

Clear 1st course

Serve soup

Clear soup

Clear aperitif

Serve salad

Clear salad

Present wine

Open/serve wine

Welcome the Guest

Check/confirm reservation

Lead/escort guest to table

Seat guest

Lay napkin

Self-introduction

Serve water

Serve bread/butter

Present menu

Suggest aperitif

Serve aperitif

Take order SS

Repeat order