

**THE FIG TREE RESTAURANT SAMPLE GROUP DINNER MENUS  
FOR RESTAURANT AND PRIVATE DINING  
(other options are available)**

**SAMPLE MENU ONE**

**Starters**

*Soup du Jour  
(Chef's Daily Selection)*

*Mixed Greens Salad  
Tossed with Balsamic Vinaigrette*

*Sorbet*

**Entrées**

*Filet Mignon  
Grilled Tenderloin with Bordelaise  
Filet Mignon and Shrimp  
Grilled Tenderloin and Sautéed Jumbo Shrimp with  
Bordelaise and Béarnaise Sauce*

*North Atlantic Salmon  
Grilled and served with Béarnaise Sauce*

*Lamb T-bone  
Grilled to perfection and  
Served with Lamb jus*

*Potatoes du Jour and Fresh Vegetables*

**Desserts**

*Crème Brulee  
Vanilla Bean Infused  
Cheesecake  
Orange Flower Infused*

*Tea and Coffee*

**SAMPLE MENU TWO**

**Appetizer**

*Appetizer Tray  
(Crab Claws, Escargot,  
Shrimp Cocktail, Smoked Salmon and  
Baked Brie in Puff Pastry)*

**Starters**

*Soup du Jour  
(Chef's Daily Selection)*

*Mixed Greens Salad  
Tossed with Balsamic Vinaigrette*

*Sorbet*

**Entrées**

*Filet Mignon  
Grilled Tenderloin with Bordelaise  
Filet Mignon and Shrimp  
Grilled Tenderloin and Sautéed Jumbo Shrimp with  
Bordelaise and Béarnaise Sauce*

*North Atlantic Salmon  
Grilled and served with Béarnaise Sauce*

*Lamb T-bone  
Grilled to perfection and  
Served with Lamb jus*

*Potatoes du Jour and Fresh Vegetables*

**Desserts**

*Crème Brulee  
Vanilla Bean Infused  
Cheesecake  
Orange Flower Infused*

*Tea and Coffee*

*Parties of 50 may require a limited menu.*