

PEAKS RESTAURANT RIDE & DINNER

GROUP COMBO (#1)

Available for groups minimum 15 up to 60 guests

APPETIZERS

CHARRED SHRIMP

Pineapple Chili Glazed, Napa Cabbage

MEDITERRANEAN BRUSCHETTA

Heirloom Tomatoes, Basil, Garlic and Olive Oil, Balsamic Glaze,
Grilled Focaccia

CHOICE OF ENTRÉE

ORANGE ROUGHY

Orange Roughy Filet, served over Farro Salad made with
Heirloom Tomatoes, Fennel and Fresh Lemon

SPAGHETTI PUTTANESCA

Spaghetti made with a Spicy Garlic and Caper Red Sauce,
served with Caramelized Garlic Bread

Add: Grilled Roughy / Grilled Shrimp / Grilled Chicken

ROAST HALF DUCK

Farro Salad, Green Beans, Blackberry Gastrique

FILET OF BEEF

8 oz. Filet Mignon, Red Bliss Potato Puree, Baby Carrots, Brown Butter Demi

Includes Soda, Coffee and Ice Tea

\$92.00 per person

Price includes Dinner, Tram fare, 9.25% Sales Tax and 20% Gratuity

Price is subject to change

PEAKS RESTAURANT RIDE & DINNER

GROUP COMBO (#2)

Available for groups minimum 15 up to 60 guests

APPETIZERS

CHARRED SHRIMP

Pineapple Chili Glazed, Napa Cabbage

MEDITERRANEAN BRUSCHETTA

Heirloom Tomatoes, Basil, Garlic and Olive Oil, Balsamic Glaze,
Grilled Focaccia

CHOICE OF ENTRÉE

ORANGE ROUGHY

Orange Roughy Filet, served over a Farro Salad made with Heirloom Tomatoes,
Fennel and Fresh Lemon

SPAGHETTI PUTTANESCA

Spaghetti made with a Spicy Garlic and Caper Red Sauce,
served with Caramelized Garlic Bread

Add: Grilled Roughy / Grilled Shrimp / Grilled Chicken

BRAISED PORK OSSO BUCCO

Red Bliss Potato Puree, Broccolini, Tomato Jus

FILET OF BEEF

8 oz. Filet Mignon, Red Bliss Potato Puree, Baby Carrots, Brown Butter Demi

DESSERT

SALTED CARAMEL CHEESECAKE

Includes Soda, Coffee and Ice Tea

\$99.00 per person

Price includes Dinner, Tram fare, 9.25 Sales Tax and 20% Gratuity

Price is subject to change