



Menu & Pricing Effective August 21, 2017

Premium Full-Service Plated Dinner

Available from 11:00 AM to 9:00 PM with 25 Guest Minimum.

Served with our Signature Fresh-Baked Bread.

Includes Fresh Brewed Regular & Decaffeinated Coffees, Hot Tea, Iced Tea, & Lemonade.

(Add Soft Drinks for an Additional \$1 Per Person)

\$44.99 Per Person \$23.99 Per Child Age 12 & Under

(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

(100% Customized Premium Full-Service Plated Dinner Menu Available for Additional \$5 Per Person)

One Hour Butlered Hors d'Oeuvres

Select Three Hors d'Oeuvres from Custom Listing

(Add an Additional Hors d'Oeuvres for \$4 Per Person)

One Hour Appetizer Station

Select One Appetizer Station from Custom Listing

Cup of Soup

Select One Soup from the Following:

Butternut Squash Soup with Toasted Pumpkin Seeds

Crab & Asparagus Bisque

Chicken Corn Noodle

Lambrusco Beef Vegetable

Roasted Tomato Bisque

Vegetable Minestrone

Salad

Select One Salad from the Following:

Super Greens with Spring Mix, Quinoa, Apples, Sun-Dried Cranberries & Citrus Vinaigrette

Chopped Garden Fresh with Basil Balsamic Vinaigrette

Classic Caesar

Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Feta & Red Wine Vinaigrette

Premium Full-Service Plated Dinner

Continued

Main Entrées

Select Two Main Entrées from the Following:

- Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini
 - Beef Filet Medallions with Cabernet Balsamic Reduction
 - Beef Filet Medallions with Caramelized Onions & Mushrooms
 - Filet Mignon with Cabernet Balsamic Reduction, Red Onion Marmalade & Crumbled Bleu Cheese (6-Oz. Add \$6 Per Person/9-Oz. Add \$10 Per Person)
 - Filet Mignon Oscar with Crabmeat, Asparagus & Béarnaise Sauce (6-Oz. Add \$6 Per Person/9-Oz. Add \$10 Per Person)
 - Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil
 - Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce
 - Broiled Lump Crab Cakes with Lemon Aioli
 - Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil
 - Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce
 - Maple-Bacon Glazed Salmon over Wild Rice & Orzo with Wilted Spinach & Leeks
 - Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce
 - COMBO 6-Oz. Petite Filet Mignon with Roasted Garlic Butter and Broiled Lump Crab Cake with Lemon Aioli (Add \$6 Per Person)
 - COMBO 6-Oz. Petite Filet Mignon with Roasted Garlic Butter and Baked Shrimp Stuffed with Crab Imperial (Add \$6 Per Person)
 - COMBO 6-Oz. Petite Filet Mignon with Roasted Garlic Butter and 5-Oz. Cold-Water Lobster Tail with Drawn Butter (Add \$10 Per Person)
- (Add a Third Main Entrée for \$4 Per Person)*

Starches & Vegetables

Select Two from the Following:

- Garlic-Parmesan Whipped Potatoes*
 - Garden Herb Orzo & Wild Rice
 - Pecan-Encrusted Caramel Mashed Sweet Potatoes
 - Sautéed Fresh Seasonal Vegetable Medley
 - Green Beans Amandine
 - Honey-Glazed Carrots
 - Sautéed Asparagus with Brown Sugar & Parmesan
- (Add an Additional Starch or Vegetable for \$3 Per Person)*

Dessert Station

Dessert Shooter Station (Select Five)

OR

Full-Size Dessert Station from Custom Listing (Select Five)