



# PLATED DINNER

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## **Bread Basket**

Assorted Dinner Rolls served with Salted Butter

## **SALAD**

*(Please select One Salad for Your Guests)*

### **Classic Caesar Salad**

Hearts of Romaine tossed with Parmesan Cheese  
Toasted Garlic Croutons Caesar Dressing

### **Roasted Beet & Danish Bleu Cheese**

Red & Yellow Local Garden Beets, Spicy Arugula  
Candied Pecans, Sherry pomegranate Vinaigrette

### **Local Market Heirloom Tomato & Burrata**

Vine Ripened Tomatoes, Crispy Prosciutto, EVOO  
Balsamic Syrup & Toasted Flat Bread

### **Port Wine Poached Pears & Almond Crusted Goat Cheese**

Gathered Gourmet Garden Greens, Sun Dried Blueberries  
Orange Blossom Honey, Citrus Vinaigrette

### **Marinated Greek Feta Cheese & Artichoke**

Tender Bibb Lettuce, Pickled Cucumber, Red Onions  
Heirloom Cherry Tomatoes

### **Loaded Gorgonzola & Iceberg Wedge**

Julienne Smoked Bacon, Crumbled Gorgonzola Cheese, Hard Egg  
Avocado, Slivered Scallions, Kalamata Olives  
Creamy Bleu Cheese Dressing



## ENTREE

*(Please select One Main Entrée and One Alternate Option)*

### CHICKEN ENTREES

**Italian Lemon Chicken**

*Parmesan Egg Battered, Pan Gravy & Lemon  
Butter wine Sauce*

**Grilled Breast of Chicken Greek Isle**

*Herb Scented Farmers Cheese, Spinach  
Sundried Tomato & Pine nuts, Pan Jus*

**Grilled Breast of Chicken Forestier**

*Assorted Wild Mushrooms, Red Wine Demi-glace*

**Seared Breast of Chicken Piccata**

*Shallots, Capers & Fresh Thyme in White Wine &  
Lemon Velouté*

### BEEF ENTREES

**Center Cut Filet Mignon**

*Bearnaise, Green Peppercorn, Mushroom  
Demi  
Madeira Mustard or Creamy Horseradish*

**Roast Prime Rib of Beef**

*Signature Au Jus & Creamy Horseradish Sauce*

**Braised Beef Short Ribs**

*Buttered Root Vegetables & Classic Pan Gravy*

**Roast Rack of Lamb**

*Herb Rubbed, Roasted Fennel-Rosemary Jus*

### SEAFOOD ENTREES

**Maryland Crab Stuffed Sole**

*Topped with Hollandaise  
White Wine Lemon Beurre Blanc*

**Grilled Faroe Island Salmon Fillet**

*Ginger Lime Beurre Blanc Sauce*

**Pan Seared Chilean Sea Bass**

*Sun Dried Tomatoes, Artichokes & Olives*

**Seared Bacon Wrapped Sea Scallops**

*Teriyaki Glaze, Scallion, Toasted Sesame  
Seeds*

### VEGETARIAN ENTREES

**Roasted Cauliflower Steak**

*Farmers Cheese, Black Beans, Roasted Onions  
Pico di Gallo*

**Baked Eggplant & Roasted Pepper Lasagna**

*Mozzarella, Fresh Basil, Marinara Sauce*

**Stir Fried Vegetable Pad Thai**

*Seasoned Vegetables, Noodles & Spicy Thai  
Peanut Sauce*

**Butternut Squash Ravioli**

*Fresh Sage, Steamed Spinach, Alfredo Sauce*

### ACCOMPANIMENTS

*(Please select Two Options for your Guests)*

Buttered Mashed Potatoes, Parmesan Risotto, Mac & Cheese Fusilli  
Au Gratin Potato, Rice Pilaf, Roasted Sweet Potato Hash  
Steamed Broccoli, Baby Carrots, Button Mushrooms, Asparagus, Creamed Spinach



## DESSERT

*(Choice of One for All Guests, or His / Hers Dessert)*

### **Warm Chocolate Lava Cake**

Vanilla Bean Ice Cream & Raspberry Coulis

### **Mikes Key West Style Key Lime Pie**

Toasted Cinnamon Meringue

### **White Chocolate Raspberry Cheesecake**

Chantilly Cream, Berry Coulis & Fresh Mint

### **Flourless Chocolate Cake**

g/f Vanilla Bean Whipped Cream, Raspberry Coulis & Fresh Berries

### **Classic Bananas Foster**

Vanilla Bean Ice Cream & Caramel Sauce

### **Warm Baked Apple Strudel**

Cinnamon Ice Cream, Butterscotch & Anglaise Sauce