



Plated Dinner

Your choice of Soup or Salad, one Entrée and one Dessert

Soups

Roasted Cauliflower Soup

Chili oil

Potato and Leek Soup

Green Onions

Crème of Asparagus

Sautéed Crab Meat

Carrot Soup

Crispy Onion, Cumin Oil

Crème of Wild Mushrooms

Sherry Foam

Lobster Bisque

Herb Crouton

Salads

House Salad

Mixed Greens, Candied Pecans, Dried Cranberries, Feta Cheese tossed with Balsamic Vinaigrette

Classic Caesar Salad

Crispy Romaine Lettuce, House Made Caesar Dressing, Garlic Croutons and Parmesan Cheese

Caprese Salad

Fresh Mozzarella Cheese layered with Sliced Roma Tomatoes, drizzled with Extra Virgin Olive Oil and Fresh Basil garnished with Arugula

Baby Arugula Salad

Goat Cheese Crumbled, Fresh Blackberries, Pickled Red Onions, toasted Sunflower Seeds with White truffle Vinaigrette

Baby Spinach Salad

Fried Goat Cheese, Citrus Segments, Julienne Carrots with White Balsamic Vinaigrette

Green Salad

Field Greens, Cherry Tomatoes, Persian Cucumbers, Red Onions, shredded Carrots, Citrus Vinaigrette

Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Bacon Bits, Crumbled Blue Cheese, Green Onions, Ranch Dressing

Salad Bouquet

Mixed Greens wrapped in Cucumber and Carrots, caramelized Pecans, oven roasted Cherry Tomatoes, Champagne Vinaigrette



Mediterranean Chicken Roulade

Chicken Breast stuffed with Sundried Tomatoes, Spinach and Boursin Cheese, Basil Risotto
\$37++ per Guest

Parmesan Crusted Chicken Breast

Topped with Fresh Mozzarella Cheese and Marinara Sauce, Linguini Pasta with White Wine Sauce
36++ per Guest

Chicken Madeira

Pan Seared Chicken Breast, Wild Mushrooms and Madeira Reduction, oven roasted Potatoes, grilled Asparagus
\$36++ per Guest

Airline Chicken "Cordon Bleu"

Airline Chicken Breast stuffed with Gruyere Cheese and Prosciutto di Parma,
Rosemary Mashed Potatoes, Sautéed Spinach
\$37++ per Guest

Roasted Salmon Filet

Parsnip Puree, Green Beans and Dill Beurre Blanc
\$38++ per Guest

Pan Seared Hawaiian Yellowtail (Kampachi)

Green Pea and Pancetta Risotto, Smoked Tomato Relish, Lemon Butter
\$37++ per Guest

Jumbo Lump Crab Cakes

Corn Succotash, Grilled Asparagus, Tomatillo Lemon Butter
\$38++ per Guest

Walnut Crusted Halibut

Mediterranean Fingerling Potatoes (Cherry Tomatoes, Capers, Feta Cheese, White Wine),
Braised Kale, Sage Beurre Blanc
\$40++ per Guest

Smoked Double Bone Pork Chop

Smothered Potatoes, Green Beans, Shiner Beer Reduction
\$36++ per Guest

Eggplant Lasagna

Bolognese Sauce, Mozzarella and Ricotta Cheese
\$34++ per Guest

Brie and Portobello Mushroom Filet Mignon

6oz Filet Mignon topped with Brie and Portobello Mushrooms, Lyonnaise Potatoes,
Crispy Brussel Sprouts, Demi Glaze
\$44++ per Guest

6-ounce Grilled Filet Mignon

Pomme Puree, Charred Broccolini, Wild Mushroom, Demi Glaze
\$44++ per Guest

Surf and Turf

6oz Filet Mignon, 4 oz Lobster Tail, Au Gratin Potatoes, Haricot Verts, Béarnaise Sauce
\$48++ per Guest



Plated Dinner Desserts

New York Style Cheesecake

Raspberry Napoleon

Pecan Pie Bread Pudding with Cinnamon Ice Cream

Chocolate Molten Cake

Ricotta Cake, Almond Cream Angleise, Raspberry Sorbet, Cherry Pop Rocks

Flourless Chocolate Cake with Chipotle Crème Angleise

Trio of Seasonal Sorbet in a Florentine Cup