

PLATED DINNER OPTIONS

(events less than 100 people)

Prices do not include tax and gratuity.

ENTREES INCLUDE:

FRESH BAKED ROLLS & A GARDEN **OR** CAESAR SALAD

ACCOMPANIMENT OPTIONS:

BAKED POTATO, ROSEMARY ROASTED RED POTATOES, SEASONAL VEGETABLE MEDLEY, STEAMED BROCCOLI, OR RICE PILAF.

(CHOOSE TWO PER ENTREE)

BEEF

FILET MIGNON \$40

w/ a wild mushroom wine demi glaze

PRIME RIB \$32

slow roasted and served w/ au jus & horseradish

LONDON BROIL \$25

thin sliced and served w/ a chimichurri sauce

CHIPOTLE SIRLOIN \$30

marinated and flame grilled w/ sauteed onions

NY STRIP \$30

pepper seared w/ garlic seared mushrooms

POULTRY

PROSCIUTTO CHICKEN \$25

spinach, onion, & cheese stuffed breast wrapped in prosciutto

SOUTHWEST CHICKEN \$20

breast topped w/ sauteed onions, bell peppers, & melted cheddar jack cheese

CHICKEN MARSALA \$20

lightly floured and sauteed w/ mushrooms, onions, & marsala wine sauce

CHICKEN ROMA \$21

breast topped w/ sauteed spinach, tomatoes, & garlic w/ parmesan cheese

TUSCAN CHICKEN \$20

garlic breaded breast w/ red pepper puree

PORK

HERB CRUSTED PORK LOIN \$20

medallions served w/ an apple chutney

PORK CHOPS \$20

served w/ a brown sugar and cinnamon glaze

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VEAL

STUFFED VEAL CHOP \$35

stuffed w/ spinach and mozzarella finished w/ a balsamic reduction

VEAL MARSALA \$35

lightly breaded & sauteed w/ mushrooms, onions, & marsala wine sauce

SEAFOOD

HERB BROILED SALMON \$25

filet broiled w/ white wine, lemon, herbs, & topped w/ our dill cream sauce

SEARED MAPLE-SOY TUNA \$25

tuna steak seared in a maple soy glaze topped w/ lemon & green onion

STUFFED FLOUNDER \$20

flounder stuffed w/ lump crab & topped w/ a tomato basil cream sauce

SHRIMP SCAMPI SKEWERS \$20

garlic sauteed jumbo shrimp w/ green onions & cherry tomatoes

CRAB CAKES \$33

lump crab, herbs & spices, fried and served with fresh grated lemon zest & red chili aioli

DUET MEALS

FILET W/ CRAB CAKE \$50

served w/ a port wine demi glaze and red chili aioli

FILET W/ TUSCAN CHICKEN \$40

served w/ a port wine demi glaze and red pepper puree

FILET W/ SHRIMP SCAMPI \$40

served w/ a port wine demi glaze

TUSCAN CHICKEN W/ FRIED OYSTERS \$35

served w/ red pepper puree and lemon

BEEF SIRLOIN W/ JUMBO FRIED SHRIMP \$40

served w/ sweet shallot demi glaze and garlic butter