

# 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 \$38**

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

### **VEAL MARSALA \$38**

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

## **SEAFOOD**

### **HERB BROILED SALMON \$28**

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

### **SEARED MAPLE-SOY TUNA \$28**

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

### **STUFFED FLOUNDER \$28**

flounder stuffed w/ lump crab

### **SHRIMP SCAMPI SKEWERS \$23**

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 \$53**

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

### **FILET W/ TUSCAN CHICKEN \$43**

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

### **FILET W/ SHRIMP SCAMPI \$43**

served w/ a port wine demi glaze

### **TUSCAN CHICKEN W/ FRIED OYSTERS \$38**

served w/ red pepper puree and lemon

### **BEEF SIRLOIN W/ JUMBO FRIED SHRIMP \$43**

served w/ sweet shallot demi glaze and garlic butter