

Dinner Menu



Dinner Buffets (Minimum of 25 Guests)

***Platters (Choose One)**

- Antipasti includes Italian Meats, Cheese, Imported Olives, Banana Peppers, marinated Tomatoes & Onions and Drizzled with Balsamic Vinaigrette—\$8
 - Sliced Smoked Salmon with Brioche Toast Points and Traditional garnitures—\$10
 - Marinated Tomatoes, grilled onions, grilled Portabella Mushrooms and Stilton Bleu Cheese—\$8
 - Chilled Seafood Display—Oysters on the Half Shell, Citrus Poached Shrimp and Snow Crab Claws served with Appropriate Garnitures—\$14
- *Platter price is an additional charge to dinner price*

Soups (Choose One)

- Smoked Bacon and Baby Lima Bean
- Spiced Collard Green and Thompson's Farm Sausage
- Clam Chowder

Salads (Choose One)

- Classic Caesar
- Fresh Mixed Green Salad with Traditional Garnitures and choice of Dressings
- Fresh Mixed Salad with Roasted Pecans, Bleu Cheese, Strawberries and Honey Balsamic Vinaigrette

Entrees (Choose 1 from Group A and 1 from Group B)

Group A

- Smoked Turkey with Jalapeno and Cranberry Stuffing
- Orange Laquered Duck Breast
- Spanish Spiced Chicken breast Baked with Arthichokes, Sundried Tomatoes, Fresh Herbs, Capers and served with a Lemon Butter Sauce
- Horseradish and Herb Crusted Atlantic Salmon served in a Citrus Cream

Group B

- *Smoked Beef Tenderloin
- *Corriander Crusted Tuna Loin with a Cilantro and Sweet Chili Soy Dipping Sauce
- Chilled King Crab Legs with Drawn Butter
- Pecan Crusted Grouper

* Denotes a carved item

All buffets accompanied by Chef's choice of one starch, one vegetable, warm rolls & butter.

\$36.00 Per Person

All prices subject to 20% service charge and applicable sales tax.



Plated Dinner Menu

*All entrees include warm rolls, butter, iced tea and coffee service.
One first course, and one dessert are included with each entrée.*

Appetizers - Additional Charge

- Spiced Boiled Shrimp Cocktail with Cilantro Cocktail Sauce \$10.00
- Lump Crab Cake with Bourbon-Thyme Buttered Corn \$12.00
- Duck Confit with Black-eyed Peas, Cherries & Port Wine \$9.00
- Oysters on the Half Shell \$10.00
- Marinated & Grilled Vegetables with Stilton Bleu Cheese Gratin \$8.00

First Course (Choose Two)

- *Tomato Basil Bisque*
- *Seafood Gumbo (Add \$3)*
- *Smoked Corn and Crab Chowder*
- *Saffron Vegetable Minestrone*
- *Lobster Bisque (Add \$4)*
- *Potato Leek Soup*
- *Spicy White Bean and Andouillie Soup*
- *Sweet Ginger Carrot Soup*
- *Mixed Green Salad with Balsamic Vinaigrette*
- *Caesar Salad*
- *Baby Spinach Salad with Toasted Pecan Vinaigrette*
- *Spicy Arugula Salad with Spiced Pears and raspberry Vinaigrette*
- *Tomato Panzanella with Fresh Mozzarella*

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Plated Dinner Menu *continued*

Entrees (Choose One)

- Blackened Chicken Breast with Sweet Potato Andouille \$32.00
- Panéed Chicken with Roasted Vegetable Pilaf and Lemon Beurre Blanc \$32.00
- Ginger and Orange Glazed Smoked Duck Breast with Sweet Potato Lyonnaise \$36.00
- Peppercorn Crusted Pork Tenderloin with Parmesan Potato Cake and Wild Cherry Demi-Glace \$38.00
- Horseradish and Herb Crusted Wild King Salmon with Wild Rice and Passion Fruit Beurre Blanc \$40.00
- Lump Crab Cake with Local Greens and Key Lime Remoulade \$42.00
- Parmesan Crusted Grouper with Cracked Black pepper & Chive Mashed Potato and Citrus Beurre Blanc \$42.00
- Blackened Gulf Snapper with Potatoes Croquettes and Roasted Red Pepper Beurre Blanc \$44.00
- Filet Mignon with Roasted Garlic and green onion Smashed New Potatoes and Morel Mushroom Bordeaux Sauce \$44.00
- Duo of Petite Filet Mignon and Rosemary Skewered Shrimp with Aged Balsamic Drizzle and Warm Red Bliss Potato Salad \$46.00
- 12 oz Prime Ribeye with a Three Year-Old Aged Cheddar and Horseradish Housemade Worcestershire Demi Glace Mashed Potatoes \$48.00

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