

Three-Course Plated Dinners

Only Hot Entrées will include a selection of vegetable, side item, and dessert. Only Hot Entrées will include rolls with butter, iced tea, and freshly brewed coffee. Soup and/or Salad is not considered a full menu and will not include these accompaniments.

SOUP AND SALAD

Please Select One Salad Or Soup for Your Party

Gazpacho

Vichyssoise with Chive

Lobster Bisque

Shrimp Bisque

Cream of Asparagus, Tomato Bisque

Vegetarian Soup

Florida Field Green Salad

(Tomatoes, Julienne Carrot, Red Onion, Sprouts, and a Citrus Vinaigrette)

Spinach

(Mushrooms, Bermuda Onions, Tomatoes, Chopped Egg and Bacon Bits)

Classic Caesar Salad

(Shaved Asiago Cheese and Crispy Croutons)

Fresh Mozzarella, Tomatoes and Basil with Olive Oil

Safety Harbor Salad

(Spring Mix, Goat Cheese, Mandarins, Candied Pecans, Sun Dried Tomato, with a Balsamic Vinaigrette)

DESSERTS

Please Select One Dessert for Your Party

Double Chocolate Mousse Torte, Tiramisu, New York Style Cheesecake with Fruit Confetti

White Chocolate Mousse

Pecan Pie with Bourbon

APPETIZERS – Enhance your dinner (substitutions available)

Please select One Hot and/or Cold Appetizer for your Party

HOT APPETIZERS

Crab Cake with Smoked Aioli

Wild Mushroom Tart with Goat Cheese

COLD APPETIZERS

Jumbo Shrimp with Cocktail Sauce

Seared Peppercorn Ahi Tuna, Wasabi, Ginger and Soy Sauce

Asparagus with Smoked Salmon, Crème Fraiche and Capers

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ENTRÉES

Please Select One or Two Entrées for Your Party
(More Than Two Entrees will Incur an Additional Charge)

Roasted Sliced Tenderloin of Beef with Peppercorn Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Rib Eye (12oz)
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Fire Grilled Filet Mignon (8oz) with Pinot Noir Sauce
Potato Cheese Gratin
Asparagus Bouquet
Rolls with Butter
Freshly Brewed Coffee and Tea

Chicken Saltimbocca with Sage Cream Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Seared New York Strip (12oz), Shiitake Mushrooms
Roasted Potatoes with Sea Salt and Cracked Pepper
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Key West Chicken Filet with Baby Shrimp Mousse,
Dill and Garlic Chive Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Chicken Wellington with Merlot Demi Glaze
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Salmon Wellington with Key Lime Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Half Roasted Crispy Chicken
Sage Demi Glaze with Cranberries
Wild Rice Pilaf
Seasonal Vegetables
Rolls and Butter
Freshly Brewed Coffee and Tea

Grouper Pan Seared with Champagne Dill Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

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Sea Bass with Pernod Orange Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

One Half Roasted Duck with Orange Demi-Glaze
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Pan Seared Chicken Breast with Sauce Marsala
Chef's Selection of Roasted / Mashed Potato or Rice
Artichokes and Mushroom Compote
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Rack of Lamb, Garlic Demi
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Pecan Crusted Gulf Grouper, Citron Butter Sauce
Apple Horseradish Relish
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Pork Tenderloin Grilled with Calvados Demi-Glaze
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Pan Seared Pesto Crusted Salmon with Sage Butter
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Pasta Primavera with Grilled Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Grilled Mahi-Mahi, Tropical Fruit, Curry Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

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DUET PLATED ENTRÉES

Please Select One or Two Entrées for Your Party
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Fire Grilled Petit Filet Mignon, Pinot Noir Sauce
Gulf Shrimp Skewer, Garlic and Herb Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Roasted Sliced Tenderloin of Beef, Sauce au Poivre
Blackened Mahi-Mahi, Curry Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Filet Mignon with Crab Cake in Madeira Sauce and Warm Remoulade
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Mahi-Mahi with Tarragon Cream Sauce
Chicken Stuffed with Brie and Walnuts in Apple Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Fire Grilled Filet Mignon, Pinot Noir Sauce
Cold Water Lobster Tail, Drawn Butter
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Grilled Filet Mignon with Black Peppercorn Sauce
Salmon Bake with Butter Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

Pan Roasted Salmon with Lemon and Sage Butter
Pan Seared Chicken Breast with Marsala Sauce
Chef's Selection of Roasted / Mashed Potato or Rice
Seasonal Vegetables
Rolls with Butter
Freshly Brewed Coffee and Tea

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