Events Dinner Menu Selections

**Salad Course**  
(Select One)

- **Garden Salad**  
  *Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms, Shaved Carrots, Honey-Mustard Dressing*

- **Caesar Salad**  
  *Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing*

- **Aviators Salad**  
  *Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette*

**MAIN COURSE SELECTIONS**  
(Select One)

**Poultry**

- **Rosemary Chicken** $27.95  
  *Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce*

- **Chicken Paillard** $28.95  
  *Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice*

- **Chicken Francaise** $29.95  
  *Boneless Chicken Breast, Seasoned Flour, Egg Washed, Pan Seared Golden Brown, Served with Lemon Butter Wine Sauce.*

**Beef**

- **Prime Rib of Beef, Au Jus** $29.95  
  *Aged Beef, Slow Roasted and Carved To Order, Served With Creamy Horseradish Sauce*

- **Churrasco Steak** $31.95  
  *Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri*

- **New York Steak** $32.95  
  *12 Oz. New York Strip Served with Garlic Butter*

- **Filet Mignon** $37.95  
  *8oz. The Tender Cut of All, Seasoned and Grilled*

Prices are Subject to 20% Taxable Service Charge and 8% Sales Tax
**Seafood**

**Chilean Salmon** $27.95  
Fresh Salmon, Marinated in Herbs, Grilled and Served with Chive Tomato Cream Sauce

**Talapia Francaise** $27.95  
Fresh Filet, Sautéed with Egg and Parmesan Cheese, Served with Tomato Lemon Caper Butter

**Island Mahi-Mahi** $29.95  
Fresh Local Filet of Fish, Broiled with Citrus Butter

**Seafood Collage** $37.95  
Fresh Fish, Gulf Shrimp, Fresh Scallops  
Baked with Herb Butter and Chardonnay Wine Sauce

**Broiled Lobster Tail** $39.95  
7 oz. Tail, Oven Broiled and Served with Drawn Butter

**Stuffed Lobster Tail** $44.95  
7oz. Tail Stuffed With Crab Meat,  
Oven Broiled and Served with Drawn Butter

**Combinations**

**Chicken & Salmon** $28.95  
Champagne Sauce

**Churrasco & Chicken** $29.95  
Chimichurri & Champagne Sauce

**Filet & Chicken** $32.95  
Petite Filet Mignon and Boneless Chicken Breast  
Served with Marsala Sauce

**Filet & Salmon** $32.95  
Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

**Filet & Scampi** $32.95  
Petite Filet Mignon and Shrimp Scampi

**Filet & Lobster** $47.95  
Petite Filet Mignon & Succulent Broiled Lobster Tail

**Stone Crab Claws in Season** Market Price  
5 Large Claws Served With Mustard Sauce. (October through May)

**Accompaniments** (Select One)  
Rice Pilaf, Oven Roasted Potatoes,  
Or Garlic Mashed Potatoes  
All Selections Include Chef’s Choice of Fresh Vegetables,  
Oven Warmed Rolls with Butter

**Dessert** (Select One)  
Chocolate Mousse • Key Lime Pie • New York Cheesecake  
Freshly Brewed Coffee and Hot Tea

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ADDITIONAL MENU ENHANCEMENTS:

**Individual Starter Course:**
One per Guest

- **Shrimp Cocktail** $10
- **Seafood Ceviche** $10
- **Smoked Norwegian Salmon** $11
- **Fresh Mozzarella Caprese** $11
- **2 Large Stone Crabs in Season, Mustard Sauce** Market Price

**Group Starter Course:**
One per Table

- **Cold Seafood Platter** $85
  Large Shrimp, Scallops, Smoked Salmon, Oysters Half Shell, Seafood Ceviche
- **Antipasto Platter** $60
  Proscuitto, Salami, Boconccini, Olives, Roasted Peppers, Zucchini & Eggplant
- **Assorted Cheese Platter** $40
  Smoked Gouda, Cheddar, Swiss, Hot Pepper, Brie, Decorated With Fresh Fruit

**Intermezzo Course:**
Minted Sorbet with Tropical Fruits $3.00
Choice of Mango, Lemon or Raspberry

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