



## 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**

Ageed 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

## 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 Capers 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

# **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