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 $25.95
Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

Chicken Paillard $26.95
Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden,
Drizzled with Olive Oil and Lemon Juice

Chicken Francaise $27.95
Boneless Chicken Breast, Seasoned Flour, Egg Washed,
Pan Seared Golden Brown, Served with Lemon Butter Wine Sauce.

Beef

Prime Rib of Beef, Au Jus $28.95
Aged Beef, Slow Roasted and Carved To Order, Served
With Creamy Horseradish Sauce

Churrasco Steak $30.95
Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

New York Steak $31.95
12 Oz. New York Strip Served with Garlic Butter

Filet Mignon $37.95
8oz. The Most 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** $28.95  
Fresh Local Filet of Fish, Broiled with Citrus Butter

**Seafood Collage** $36.95  
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** $27.95  
Champagne Sauce

**Churrasco & Chicken** $28.95  
Chimichurri & Champagne Sauce

**Filet & Chicken** $31.95  
Petite Filet Mignon and Boneless Chicken Breast  
Served with Marsala Sauce

**Filet & Salmon** $31.95  
Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

**Filet & Scampi** $31.95  
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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