



PLATED PARTIES

INCLUDES HOUSE OR CAESAR SALAD, ENTRÉE WITH CHEF'S CHOICE OF VEGETABLE & STARCH, DESSERT

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE & ASSORTED HOT TEAS

{SELECT UP TO TWO ENTREES PRE-ORDERED}

SEAFOOD

ROASTED TILAPIA WITH SPINACH & MUSHROOMS, WHITE WINE BUTTER SAUCE ~ \$24

PAN SEARED SALMON, ROASTED RED PEPPER SAUCE ~ \$26

STRIPED BASS FILET, TROPICAL SALSA WITH PINEAPPLE, MANGO, CILANTRO, ONION & PEPPERS ~ \$30

CRAB CAKES WITH REMOULADE SAUCE ~ \$32

BEEF, PORK & LAMB

GRILLED FILET MIGNON, RED WINE DEMI GLACE ~ \$38

BEEF BOURGUIGNON, ONIONS, MUSHROOMS & BURGUNDY ~ \$26

**SLICED PORK LOIN, MUSTARD DEMI GLACE ~ \$26

LAMB CHOPS WITH GOAT CHEESE TAPENADE ~ \$30

SURF AND TURF, FILET MIGNON WITH GRILLED SHRIMP ~ \$38

CHICKEN

CHICKEN MARSALA ~ \$24

CHICKEN A LA FRANCAISE ~ \$24

GRILLED CHICKEN BREAST WITH TOMATO AND PARMESAN ~ \$24

ROASTED AIRLINE CHICKEN BREAST WITH NATURAL JUS ~ \$26

GRILLED CHICKEN WITH SPINACH, PROSCIUTTO & PROVOLONE ~ \$26

VEGETARIAN

GRILLED TOFU WITH STIR FRIED VEGETABLES ~ \$18

VEGETARIAN STUFFED CREPES ~ \$18

PASTA WITH TOMATO VODKA SAUCE ~ \$15

DESSERT SELECTION

CHEESECAKE, BROWNIE WITH ICE CREAM

**INDICATES A MINIMUM OF AT LEAST 5 MUST BE ORDERED

ADDITIONAL ITEMS FROM THE MENU CAN BE ADDED TO EACH PARTY AT A PER ITEM COST

PRICES ARE SUBJECT TO 20% SERVICE CHARGE & 6% SALES TAX