



THE UPSCALE PLATED DINNER

-Please Choose One of the Following as your First Course-

Baby Spinach salad with Bacon, Hard Boiled Eggs, and Mushrooms served with
a warm Bacon Dressing
Curried Chicken Salad

Cucumber Salad with Seaweed Topped with a Creamy Soy Dressing
Grilled Shrimp Salad: Field Greens and Shrimp Topped with Spicy Mandarin
Orange Vinaigrette

Spinach Salad Topped with Orange segments, Pecans and Dried Cranberry
served with a Raspberry Vinaigrette

Pesto Bow Tie Salad tossed in a Sun Dried Tomato Dressing Topped with Pine
Nuts

Cheese Tortellini Salad Topped with Fresh Parmesan and Romano Cheese

Freshly Baked Yeast Rolls and Butter

-Please Select One Entrée as your Second Course-

Chicken Entrée's

Shrimp Stuffed Chicken in a Lobster Sherry Sauce atop a Bed of Wild Rice served
with julienne Zucchini and Summer Squash (\$51.00)

Boneless Chicken Breast Crisply fried, drizzled with Peach BBQ Sauce and
Sugared Pecans served with White Cheddar Grits and Fire Roasted Corn (\$47.00)



Chicken Saltimbocca-Chicken wrapped in Prosciutto, Stuffed with Provolone Cheese topped with a Roasted Garlic Sauce served with Garlic Mashed Potatoes and Grilled Asparagus with Parmesan Curls (\$51.00)
Chicken Marsala Stuffed with Bourson Cheese and Mushrooms paired with Risotto and Steamed Seasonal Vegetables (\$47.00)

Beef Entrée's

Beef Tenderloin Stuffed with Crab Meat and Spinach Drizzled with Garlic Butter Cream Sauce served with Red Roasted Potatoes and Steamed Broccoli Florets (\$55.95)
Slow Roasted Prime Rib topped in a Horseradish Dill Sauce paired with Smoked Gouda Au Gratin Potatoes and Sugar Snap Peas with pearl Onions (\$55.95)
Cracked Black Pepper Crusted Beef Tenderloin with a Dried Sherry Sauce Served with a Stuffed Gorgonzola Baked Potato, Julienne Zucchini and Summer Squash (\$55.95)
Filet OF Beef Topped with a Bourson Cream Sauce paired with Garlic Mashed Potatoes and Green Beans Almandine (\$55.95)

Pork Entrée's

Cumin and Coriander Crusted Pork Loin Topped with Pico de Gallo served over Wild Rice and Fire Roasted Corn (\$47.00)
Mustard and Brown Sugar Glazed Pork Loin Topped with a Pineapple Chutney accompanied with Whipped Sweet Potatoes and Bourbon Glazed Carrots (\$47.00)
Pork Loin Stuffed with Herb Stuffing served with an Apple Cranberry Sauce paired with a Baked Sweet Potato/ Cinnamon Butter and Green Beans Almandine (\$51.00)

Seafood Entrée's



- Grilled Yellow Fin Tuna Topped with a tropical Fruit Salsa served with Mashed Sweet Potatoes and Steamed Asparagus (\$51.00)
- Baked Shrimp Stuffed with Crab Meat and a Blend of Cheeses drizzled in a light cream sauce paired with Smoked Gouda Grits (\$55.95)
- Lemon Garlic Broiled Lobster Tail accompanied by Smoked Gouda au Gratin Potatoes and fresh Steamed Veggies (\$55.95)
- Hand Fashioned Crab Cakes with Remoulade Sauce atop a bed of Warm Spinach (\$47.00)
- Coconut Crusted Tilapia Topped with a Pineapple Mango Salsa served with Rice Pilaf and Julienne Zucchini and Summer Squash (\$47.00)

Late Night Snacks

These Delightful treats are served to your guests the last hour of your event

-Choose One of the Following-

- Warm Caramel Fondue with Apple Wedges
- Homemade Warm Cinnamon Sugar Donuts Served with a Raspberry Dipping sauce
- Mini Banana Foster
- Assortment of Mini Cupcakes served with milk
- Assorted Dessert Shooters: Key Lime Shooter, Apple Cobbler with Cinnamon Whipped Cream and Chocolate Mousse with a Raspberry garnish

TWO ENTRÉE OR COMBINATION PLATES ARE \$60.95PP PLUS TAX AND GRATUITY