

## A La Carte Dinners

### Appetizers

#### Crab Cake Salad

a warm crab cake served over crisp mixed greens with grape tomatoes and an Old Bay vinaigrette  
\$13.00 per person

#### Southwestern Grilled Shrimp Cocktail

served with a cilantro lime cocktail sauce  
\$11.00 per person

#### Chilled Tuna Medallions

with mixed greens, pickled ginger and wonton threads  
accompanied by a tamari wasabi vinaigrette  
\$13.00 per person

#### Asian Smoked Salmon

with mixed greens, chives, and a sesame ginger vinaigrette  
\$13.00 per person

#### Appetizer Trio

grilled beef tenderloin with roasted red pepper and caramelized onion, smoked salmon on cocktail rye,  
and prosciutto-wrapped asparagus  
garnished with microgreens and sliced cucumber  
\$10.00 per person

#### Lobster Ravioli

twin large lobster ravioli with a citrus cream sauce and a diced mango garnish  
\$13.00 per person

#### Crab, Avocado and Roast Corn Cocktail

served in a martini glass with a crisp corn tortilla  
\$12.00 per person

#### Shrimp, Scallop and Lobster Ceviche

served in a martini glass  
\$12.00 per person

#### Intermezzo

red raspberry, lemon, tart green apple, or grapefruit sorbet  
served in a frosted glass  
\$4.50 per person

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## Salads

### **Strawberry Salad**

mixed field greens with fresh strawberries, toasted almonds, goat cheese and a champagne vinaigrette  
\$8.00 per person

### **Winter Caprese Salad**

thyme-roasted tomatoes, fresh mozzarella, fried onions and a basil balsamic vinaigrette  
\$9.00 per person

### **Baby Bibb and Citrus Salad**

grapefruit segments and bibb lettuce with goat cheese, red onions, toasted almonds,  
and a raspberry citrus vinaigrette  
\$8.00 per person

### **Mediterranean Salad**

mixed greens, oven roasted tomatoes, feta cheese, eggplant croutons and a lemon basil vinaigrette  
\$8.00 per person

### **Baby Romaine Caesar Salad**

baby red and green romaine, shaved parmesan cheese, parmesan crostini and caesar dressing  
\$8.00 per person

### **Asian Pear Salad**

with mixed greens, candied pecans and a sesame soy ginger vinaigrette  
\$8.00 per person

### **Florentine Salad**

baby spinach, chopped pistachios, crispy pancetta, and crumbled gorgonzola with a white balsamic vinaigrette  
\$8.00 per person

### **Grilled Asparagus Salad**

fresh grilled asparagus served chilled with shredded parmesan, crispy prosciutto, and diced red peppers  
on bibb lettuce with a balsamic vinaigrette  
\$8.50 per person

### **Fennel Salad**

mixed greens, shredded fennel, julienne sun-dried tomatoes, pine nuts, and shredded parmesan  
served with a white balsamic vinaigrette  
\$8.00 per person

### **Apple Blossom Salad**

fuji apples, mixed greens, arugula, chopped walnuts, goat cheese and a walnut vinaigrette  
\$8.00 per person

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## Entrée Selections

### Chicken Entrees

#### **Chicken a la Neptune**

chicken breast topped with crabmeat and bay shrimp  
served with lobster sauce, tri color orzo pasta and broccoli buds  
\$35.00 per person

#### **Chicken Florencia**

topped with wild mushrooms, spinach and provolone  
sliced and served with roasted Yukon Gold potatoes,  
sun-dried tomato au jus and seasonal vegetables  
\$33.00 per person

#### **Asparagus and Crab Stuffed Chicken Breast**

sautéed and served with a chive lemon cream sauce,  
mediterranean mashed potatoes and seasonal vegetables  
\$35.00 per person

#### **Charcuterie Chicken Breast**

stuffed with crispy applewood smoked bacon and vegetable ratatouille  
served with a crimini mushroom cream sauce, calico rice and seasonal vegetables  
\$33.00 per person

#### **Tuscan Chicken Breast**

topped with artichokes, crispy prosciutto and goat cheese  
served with chicken and vegetable orzo pasta, julienne carrots and green beans  
\$33.00 per person

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## Entrée Selections

### Chicken Combination Plates

#### **Lemon Garlic Shrimp and Parisian Stuffed Chicken Breast**

stuffed with Brie, wild mushrooms and roasted garlic

served with a chardonnay cream sauce, pesto mashed potatoes and seasonal vegetables

\$37.00 per person

#### **Chicken and Grouper**

roasted airline chicken breast with a Madeira glaze

and pan-seared grouper with a roasted vegetable ratatouille

served with gratin dauphinoise potatoes and seasonal vegetables

\$39.00 per person

#### **Southwestern Chicken Breast and New Orleans Barbecue Shrimp**

served with chipotle mashed potatoes and seasonal vegetables

\$37.00 per person

#### **Smoked Shrimp and Mesquite Grilled Chicken Breast**

served with cilantro mashed potatoes and seasonal vegetables

\$37.00 per person

#### **Grilled Chicken Breast and Crab Cake**

with peach barbecue sauce, roast corn salsa,

spicy beluga blend rice and seasonal vegetables

\$39.00 per person

#### **Pineapple Glazed Tilapia and Teriyaki Sesame Chicken Breast**

with a cilantro mint salsa, soy ginger basmati orzo, and seasonal vegetables

\$37.00 per person

#### **Marsala Chicken and Sausage Broccoli Ravioli**

with a pesto cream sauce and asparagus with crispy prosciutto

\$35.00 per person

#### **Petite Filet of Beef and Stuffed Chicken Saltimbocca**

stuffed with prosciutto and sage, served with a merlot demiglaze and a white wine sage cream sauce

accompanied by sour cream and chive mashed potatoes and seasonal vegetables

\$44.00 per person

#### **Grilled Italian Chicken and Pesto-Crusted Atlantic Salmon**

served with risotto cakes and seasonal vegetables

\$39.00 per person

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## Entrée Selections

### Beef and Seafood Combination Plates

#### **Petite Filet of Beef and Crab-Stuffed Shrimp**

with a wild mushroom demiglaze and garlic butter,  
bacon and gorgonzola mashed potatoes and seasonal vegetables  
\$49.00 per person

#### **Petite Filet of Beef and Caribbean Tilapia**

with a gorgonzola cream sauce and a fruit salsa,  
broccoli cheddar mashed potatoes and seasonal vegetables  
\$44.00 per person

#### **Petite Filet of Beef and Crab Cake**

with a lobster demiglaze and creole mustard aioli,  
roasted lemon garlic mashed potatoes and seasonal vegetables  
\$49.00 per person

#### **Petite Filet of Beef and Grilled Mahi Mahi**

wild mushroom demiglaze, red and green tomato salsa,  
white cheddar mashed potatoes and seasonal vegetables  
\$51.00 per person

#### **Petite Filet of Beef and Sea Bass**

cracked pepper merlot demiglaze, cilantro lime cream sauce,  
herbed mushroom rice and seasonal vegetables  
\$60.00 per person

#### **Petite Filet of Beef and Herb-Seared Halibut**

with a four peppercorn sauce and a Dijon mustard aioli,  
garlic mashed potatoes and seasonal vegetables  
\$55.00 per person

#### **Petite Filet of Beef and Asian Salmon**

with ginger, fried leeks and a sesame teriyaki sauce,  
wild rice blend and seasonal vegetables  
\$46.00 per person

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## Entrée Selections

### Other Entrees

#### **Entrée Trio**

Beef Tenderloin Medallion with a Red Wine Demiglaze, Lemon Garlic Shrimp and Pesto Crusted Salmon served with festival rice blend and seasonal vegetables

\$49.00 per person

#### **Macadamia Nut Encrusted Grouper and Vesuvio Shrimp**

with a lemon cream sauce, mashed sweet potatoes with apples and maple syrup, and seasonal vegetables

\$44.00 per person

#### **Grilled New York Strip Steak**

12-ounce strip steak served with chimichurra sauce, wild mushroom mashed potatoes and seasonal vegetables

\$50.00 per person

#### **Chile Rubbed Beef Short Ribs**

with smoked bacon ratatouille and dried cranberry sweet potatoes

\$35.00 per person

#### **Osso Bucco Ravioli and Pesto Crusted Tilapia**

with a chianti red gravy and green beans with red peppers in garlic oil

\$38.00 per person

#### **Lobster Ravioli and Crab Cake**

with a citrus cream sauce, beluga rice blend and seasonal vegetables

\$38.00 per person

#### **Jumbo Beef and Veal Tortellini and Pesto Shrimp**

with a chunky tomato basil sauce, broccoli and julienne carrots

\$40.00 per person

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## Vegetarian Alternatives

### **Farfalle Pasta**

with asparagus, shiitake mushrooms, snow peas, shaved parmesan cheese and olive oil  
\$26.00 per person

### **Grilled Vegetable Napoleon**

served with a variety of grilled vegetables and herb smashed potatoes  
with a sun-dried tomato sauce  
\$26.00 per person

### **Portabella Ravioli**

with a pesto cream sauce and seasonal vegetables  
\$26.00 per person

### **Vegetable Risotto**

with baby zucchini, red peppers, asparagus and scallions  
\$26.00 per person

### **Eggplant Ricotta Parmesan**

served with fresh marinara sauce and seasonal vegetables  
\$26.00 per person

### **Three Cheese Ravioli**

with a cipriani cream sauce and seasonal vegetables  
\$26.00 per person

### **Szechuan Vegetable Stir Fry**

served over vegetable fried rice  
\$26.00 per person

If no vegetarian meal is pre-ordered, the Chef's choice vegetarian meal will be prepared.

Unless otherwise specified, we prepare 3% of the guaranteed guest count as vegetarian meals.

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## Dessert Selections

### **Mixed Fruit Tart**

served with whipped cream and fruit coulis  
\$8.50 per person

### **Chocolate Banana Caramelized Mousse**

chocolate cake with banana mousse and caramel, covered in a chocolate ganache  
\$8.50 per person

### **Lemon Mousse Torte**

vanilla chiffon layered with lemon mousse dipped in white chocolate and topped with lemon glaze  
\$8.50 per person

### **White Chocolate Pistachio Torte**

chocolate sponge cake layered with white chocolate and pistachio mousse  
covered in white chocolate ganache  
\$8.50 per person

### **Black Diamond Cake**

chocolate chip cheesecake layered with chocolate mousse and topped with dark chocolate ganache  
\$9.50 per person

### **Raspberry Mousse Torte**

chocolate chiffon layered with raspberry mousse and topped with fresh fruit glaze and fresh raspberries  
\$8.50 per person

### **Chocolate Cup filled with White Chocolate Mousse**

with chocolate curls, fresh berries and fruit coulis  
\$8.00 per person

### **Key Lime Tart**

served with whipped cream and a lime garnish  
\$8.50 per person

### **Chocolate Bomb Cake**

chocolate flourless cake layered with chocolate ganache and chocolate mousse  
enrobed with ganache and garnished with a chocolate truffle  
\$9.00 per person

<p>Add a custom-designed chocolate coin (can include your logo) to your dessert \$3.00 additional per person.</p>
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