



Plated Dinner – Catering

Includes: Garden Salad, Chef's choice veggie & starch, coffee/hot tea and (1) dessert choice
10-199 Attendees Choice of 3 Entrees . 200-500 Attendees Choice of 2 Entrees
Prices Subject to Change without Notice
20% Service Charge and Applicable Taxes Will Apply

Tier # 1 Plated Dinner \$35.00++pp

Filet Mignon

6 ounce Filet Grilled to perfection served with Jack Daniels sauce (*GLUTEN FREE*)

Chicken Oscar

Hand Rolled Chicken Breast with Crab Meat topped with Asparagus & Hollandaise (*GLUTEN FREE*)

Stuffed Prawns

Four (4) Creole Crab Stuffed Shrimp

Pork Roulade

Stuffed w/Spinach, Bacon, Feta Cheese and dressed w/Pork Gravy

Stuffed Squash

Wild mushrooms, vegetables, topped w/onion rings, and drizzled with a balsamic reduction

*Add Surf & Turf for only \$7.00++ more per dinner

6 ounce Filet Mignon & Shrimp Skewer

Tier # 2 Plated Dinner \$30.00++pp

Prime Rib of Beef

10-12 ounce Slow Roasted with Garlic & Herbs and Black Pepper Au Jus (*GLUTEN FREE*)

Rosemary Chicken

Lightly Battered and Sautéed with Wild Mushrooms, Shallots and Garlic (*GLUTEN FREE*)

Stuffed Sole

Hand Rolled Filet with Lump Crab Stuffing and lemon white wine cream sauce

Sliced Pork Loin

With Rosemary-Currant-Balsamic Butter (*GLUTEN FREE*)

Stuffed Portabella

Piled high with diced seasonal Veggies & Herbs topped with Spicy Marinara (*GLUTEN FREE*)

Tier #3 Plated Dinner \$25.00++pp

Sliced Angus Sirloin

7-8 ounce Thinly sliced with a creamy horseradish & tomato hollandaise sauce (*GLUTEN FREE*)

Chicken Francaise

Lightly Battered and Sautéed in Citrus Butter Sauce(*GLUTEN FREE*)

Pan Roasted Salmon Filet

Finished with a creamy dill sauce (*GLUTEN FREE*)

Penne Primavera

Penne pasta in a white wine olive oil sauce and loaded w/seasonal veggies