



Plated Dinner – Catering

Entrees Accompanied By House Mixed Greens Salad & Dessert Choice
Prices Subject to Change without Notice
20% Service Charge and Applicable Taxes Will Apply

Beef Entrees

Surf & Turf	\$42
6 ounce Filet Mignon & Shrimp Skewer	
Filet Mignon	\$34
6 ounce Filet Grilled to perfection served with béarnaise	
Prime Rib of Beef	\$30
10-12 ounce Slow Roasted with Garlic & Herbs with Black Pepper-Rosemary Au Jus	
Sliced Angus Sirloin	\$27
7-8 ounce Thinly sliced with a Merlot Reduction	

Chicken Entrees

Chicken Oscar	\$28
Hand Rolled Chicken Breast with Crab Meat topped with Asparagus & Hollandaise	
Rosemary Chicken	\$26
Lightly Battered and Sautéed with Wild Mushrooms, Shallots and Garlic (*GLUTEN FREE*)	
Chicken Francaise	\$24
Lightly Battered and Sautéed in Citrus Butter Sauce(*GLUTEN FREE*)	
Grilled Chicken Breast	
Citrus Marinated & Open Grilled	

Seafood Entrees

Stuffed Prawns	\$32
Creole Crab Stuffing	
Stuffed Sole	\$28
Hand Rolled Filet with Lump Crab Stuffing and Hollandaise	
Pan Roasted Salmon Filet	\$28
Finished with a Citrus Cream	
Baked Haddock	\$24
Flakey Baked Haddock with Parmesan and Ritz Cracker Topping	

Pork Entrees

Bone in Chop	\$27
Apple Brined and Seared	
Sliced Pork Loin	\$24
With Rosemary-Currant-Balsamic Butter	

Vegetarian Entrees

Stuffed Portabella	\$22
Piled high with diced seasonal Veggies & Herbs topped with Spicy Marinara (*GLUTEN FREE*)	
Penne Pasta	\$20
Loaded with Wild Mushrooms in a Truffle- Parmesan Sauce	