



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

We accept cash, check, or money orders. Credit Cards subject to a 3% fee
18% Server Gratuity, 2% 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

Pan Seared Chicken topped with Asparagus, Lump Crab & 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

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

Tier # 2 Plated Dinner \$30.00++pp

Prime Rib of Beef

12-14 ounce Slow Roasted with Garlic & Herbs served with Au Jus (*GLUTEN FREE*)

Rosemary Chicken

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

Stuffed Sole

Hand Rolled Filet with Spinach & Cheese Stuffing and lemon white wine cream sauce

Tier #3 Plated Dinner \$25.00++pp

Sliced Angus Sirloin

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

Chicken Francaise

Lightly Battered and Sautéed in a White Wine Lemon 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, lemon, beurre blanc sauce tossed and loaded w/seasonal veggies