



Events Dinner Menu Selections

Salad Course

(Select One)

Garden Salad

*Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms,,
Shaved Carrots, Honey-Mustard Dressing*

Caesar Salad

*Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese,
Classic Caesar Dressing*

Aviators Salad

Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette

MAIN COURSE SELECTIONS

(Select One)

Poultry

Rosemary Chicken \$25.95

Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

Chicken Paillard \$26.95

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden,
Drizzled with Olive Oil and Lemon Juice

Chicken Francaise \$27.95

Boneless Chicken Breast, Seasoned Flour, Egg Washed,
Pan Seared Golden Brown, Served with Lemon Butter Wine Sauce.

Beef

Prime Rib of Beef, Au Jus \$28.95

Aged Beef, Slow Roasted and Carved To Order, Served
With Creamy Horseradish Sauce

Churrasco Steak \$30.95

Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

New York Steak \$31.95

12 Oz. New York Strip Served with Garlic Butter

Filet Mignon \$37.95

8oz. The Most Tender Cut of All, Seasoned and Grilled

Prices are Subject to 20% Taxable Service Charge and 8% Sales Tax

Seafood

Chilean Salmon \$27.95

Fresh Salmon, Marinated in Herbs, Grilled and Served with Chive Tomato Cream Sauce

Talapia Francaise \$27.95

Fresh Filet, Sautéed with Egg and Parmesan Cheese, Served with Tomato Lemon Caper Butter

Island Mahi-Mahi \$28.95

Fresh Local Filet of Fish, Broiled with Citrus Butter

Seafood Collage \$36.95

Fresh Fish, Gulf Shrimp, Fresh Scallops
Baked with Herb Butter and Chardonnay Wine Sauce

Broiled Lobster Tail \$39.95

7 oz. Tail, Oven Broiled and Served with Drawn Butter

Stuffed Lobster Tail \$44.95

7oz. Tail Stuffed With Crab Meat,
Oven Broiled and Served with Drawn Butter

Combinations

Chicken & Salmon \$27.95

Champagne Sauce

Churrasco & Chicken \$28.95

Chimichurri & Champagne Sauce

Filet & Chicken \$31.95

Petite Filet Mignon and Boneless Chicken Breast
Served with Marsala Sauce

Filet & Salmon \$31.95

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

Filet & Scampi \$31.95

Petite Filet Mignon and Shrimp Scampi

Filet & Lobster \$47.95

Petite Filet Mignon & Succulent Broiled Lobster Tail

Stone Crab Claws in Season Market Price

5 Large Claws Served With Mustard Sauce. (October through May)

Accompaniments (Select One)

Rice Pilaf, Oven Roasted Potatoes,
Or Garlic Mashed Potatoes

All Selections Include Chef's Choice of Fresh Vegetables,
Oven Warmed Rolls with Butter

Dessert (Select One)

Chocolate Mousse ♦ Key Lime Pie ♦ New York Cheesecake
Freshly Brewed Coffee and Hot Tea

ADDITIONAL MENU ENHANCEMENTS:

Individual Starter Course:

One per Guest

Shrimp Cocktail \$10

Seafood Ceviche \$10

Smoked Norwegian Salmon \$11

Fresh Mozzarella Caprese \$11

2 Large Stone Crabs in Season, Mustard Sauce Market Price

Group Starter Course:

One per Table

Cold Seafood Platter \$85

Large Shrimp, Scallops, Smoked Salmon, Oysters Half Shell,
Seafood Ceviche

Antipasto Platter \$60

Proscuitto, Salami, Boconccini, Olives, Roasted Peppers,
Zucchini & Eggplant

Assorted Cheese Platter \$40

Smoked Gouda, Cheddar, Swiss, Hot Pepper, Brie,
Decorated With Fresh Fruit

Intermezzo Course:

Minted Sorbet with Tropical Fruits \$3.00
Choice of Mango, Lemon or Raspberry