



DINNER ENTREES

All Dinner Entrees are served with Your Choice of Salad, Seasonal Vegetable, Starch & Dessert Rolls w/ Butter and Service of Water, Freshly Brewed Starbucks Coffee and Hot or Iced Tea

Prime Rib of Beef Au Jus

Slow Roasted Choice Prime Rib
Served with Au Jus and Creamy Horseradish Sauce
\$ 36.00 Per Person

Filet Mignon

Center Cut Filet Mignon
Served with Roasted Shallots – Merlot Butter
\$ 45.00 Per Person

NY Strip Steak

Choice Sirloin Steak Char Grilled
Served with a Cabernet Demi-Glaze
\$ 39.00 Per Person

Blue Crab & Shrimp Stuffed Grouper

Fresh Grouper Stuffed w/ Sweet Blue Crab and Shrimp
Served with Lobster Butter Sauce
\$ 39.00 Per Person

Pesto Encrusted Salmon Florentine

Garlic Rubbed and Pan Seared
Served on a Bed of Wilted Baby Spinach
\$ 34.00 Per Person

Filet Mignon & Cold Water Lobster

Char Grilled Petite Filet & Cold Water Lobster Tail
Served with Drawn Butter
\$ 59.00 Per Person

Chilean Sea Bass

Dusted in Fine Cracker Meal and Pan Seared
Served with Mango Salsa
\$ 44.00 Per Person

Vegetable Selections:

Seasonal Vegetable Medley
Orange-Honey Glazed Carrots
Grilled Garlic Marinated Asparagus
Sautéed Sugar Snap Peas
Fresh Green & Yellow Beans

Salad Selections:

House Salad
Pear & Goat Cheese
Balsamic Vinaigrette & Gorgonzola Cheese
Mandarin Orange Salad
Caesar Salad

Chicken Oscar

Egg Battered and Sautéed Chicken Breast
With Blue Crab, Asparagus, Spinach & Sun-Dried Tomatoes
\$ 39.00 Per Person

Lemon Feta Chicken

Pan Seared Chicken Breast Topped with Feta Cheese
Served with a Light Buttery Cream Sauce
\$ 31.00 Per Person

Garlic & Rosemary Encrusted Pork Loin

Slow Roasted Pork Loin
Served with Port Wine Demi-Glaze
\$ 31.00 Per Person

Apple & Bourbon Glazed Porterhouse Pork Chops

Served with Granny Smith Apples & Caramelized Onions with
Bourbon Demi-glaze
\$ 34.00 Per Person

Grilled Sugar Cane Skewered Jumbo Shrimp

10 Jumbo Shrimp Marinated in Fresh Garlic & Olive Oil
Served Char Grilled or Blackened
\$ 36.00 Per Person

Spinach & Gorgonzola Stuffed Chicken Breast

Marinated, Grilled & Stuffed w/ Gorgonzola Cheese, Artichoke
Hearts, Asparagus, Spinach & Sun-Dried Tomatoes
\$ 34.00 Per Person

Stuffed Grilled Portobello Mushroom

Marinated and Grilled
Stuffed with Artichokes, Arugula and 5 Different Cheeses
\$ 30.00 Per Person

Starch Selections:

Yukon Gold Mashed Potatoes
Duchesse Potatoes
Wild Rice Pilaf
Penne Pasta Alfredo
Garlic Roasted Baby Red Potatoes

Dessert Selections:

NY Style Cheesecake with Raspberry Sauce
Black Forest Chocolate Cake
Florida Key Lime Pie
Tiramisu
Carrot Cake

All food and beverage prices are subject to 21% service charge, 7% sales tax and may change without notice.
Customized menus can be created, at the client's request, prior to signing an event contract.





DINNER BUFFETS
Minimum 50 Guests
\$75.00 Surcharge will be
assessed for less than 50 Guests

Heartland Buffet

****Choice of Three Entrees****

Herb Encrusted Roast Beef ~ Roasted Breast of Turkey ~
Brown-Sugar Cured Ham ~ Baked BBQ Chicken ~ Apple
Glazed Pork Loin

****Includes****

Tomatoes, Red Onions & Cucumbers in Vinaigrette
Field Greens Salad w/ Assorted Dressings
Macaroni and Cheese Casserole
Cornbread Muffins
Roasted Baby Red Potatoes
Fresh Seasonal Vegetable Medley
Cherry Cobbler
Apple Pie

Freshly Brewed Starbucks Coffee
Water and Iced Tea

\$ 37.00 Per Person

Italian Buffet

****Choice of Four Sides****

Antipasto Platter ~ Tortellini and Pesto Salad ~ Caesar
Salad w/ Croutons & Creamy Dressing ~ Marinated
Roasted Vegetable Platter ~ Field Greens Salad w/
Italian Dressing ~ Fresh Tomatoes & Mozzarella Caprese

****Choice of Three Entrees****

Chicken Parmesan ~ Baked Ziti w/ Melted Mozzarella ~
Tortellini Alfredo ~ Chicken Saltimbocca ~ Chicken
Alfredo ~ Ricotta Cheese Ravioli ~ Meat Lasagna ~
Vegetarian Lasagna

****Includes****

Fresh Grilled Vegetables
Basil and Garlic Potatoes
Italian Breads w/ Dairy Butter
Tiramisu and Biscotti
Freshly Brewed Starbucks Coffee
Water and Iced Tea

\$ 42.00 Per Person

Border Buffet

****Choice of Three Entrees****

Chicken Quesadillas ~ Shredded BBQ Pork ~ Cilantro &
Lime Glazed Chicken Breast ~ Chicken Fajitas ~ Beef
Fajitas ~ Fried Catfish

****Includes****

Three Bean Salad
Cole Slaw
Tortilla Chips with Spicy Salsa
Mashed Potatoes w/ Gravy
Corn on the Cob
Ice Cold Watermelon Wedges
Peach Cobbler
Double Chocolate Cake
Freshly Brewed Starbucks Coffee
Water and Iced Tea

\$ 39.00 Per Person

From the Sea Buffet

****Choice of Four Sides****

Sliced Cucumber, Onion & Tomato Vinaigrette ~ New
England Clam Chowder ~ Gasparilla Gator Gumbo ~
Rotini Salad w/ Pesto Mayonnaise ~ Field Green Salad
w/ Assorted Dressings ~ Caesar Salad w/ Croutons &
Creamy Dressing ~ Creole Hush Puppies

****Choice of Three Entrees****

Shrimp & Scallop Pasta ~ Blue Crab & Shrimp Stuffed
Grouper ~ Pesto Crusted Salmon ~ Grilled Mahi-Mahi w/
Pineapple Salsa ~ Slow Roasted Rime Rib of Beef ~
Sugar Cane Skewered Jumbo Shrimp

****Includes****

Roasted Corn on the Cob
Baby Red Potatoes
Fresh Breads w/ Dairy Butter
Strawberry Shortcake and Apple Cobbler
Freshly Brewed Starbucks Coffee
Water and Iced Tea

\$ 49.00 Per Person

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