

Dinner Appetizers

Crab Bisque Soup Jumbo Lump Crab, Carrots, and Tarragon

Bruschetta with Marinated Tomatoes, Fresh Basil and Garlic

*Jumbo Lump Crab Cake Creole Mustard Beurre Blanc, Herb Oil
Vegetable & Potato Medley*

Shrimp Cocktail Served with Traditional Cocktail Sauce

*Macadamia Crusted Brie Poached Pear Salad, House Made Brioche,
Strawberry Vinaigrette*

Seared Ahi Tuna Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce

Sea Scallops Pan Seared with Mango Coulis and Diced Jalapeno

*Portobello Mushroom Truffle Oil, Sautéed Spinach and Gorgonzola
with a hint of Aged Balsamic Vinegar*

Cheese and Fruit Plate Assorted Cheeses with Fresh Seasonal Fruit Sauce

Dinner Entrees

*All Entrees are Served with Freshly Baked Bread &
Choice of One of the Followings Salads:*

~Terrace House Salad, Caesar Salad, Arugula Salad, or Goat Cheese Salad~

Wood Grilled NY Strip

Roasted Garlic Mashed Potatoes, Haricot Verts Wrapped in Bacon, Red Wine Demi-Glace

Wood Grilled Filet Mignon

Garlic mashed Potatoes, Grilled Asparagus, Smoked Tomato-Onion Jam, and Red Wine Demi-Glace

Herb Crusted Rack of Lamb

Grilled Asparagus, Vegetable and Feta Cheese en Croute, Mint Pesto, and Lamb Demi

Jumbo Lump Crab Cakes

Creole Mustard Beurre Blanc, Sweet Potato Cake with Corn Relish, Grilled Asparagus

Pan Roasted Grouper

Lobster Cakes, Roasted Potatoes, Grilled Asparagus, Béarnaise Sauce

Chilean Sea Bass

Pan Seared with Ratatouille and Celery Leaves

Chicken Breast

Stuffed with Blue Affinee Cheese Over Orzo and Snow Peas

Wood Grilled Atlantic Salmon

Sautéed Spinach, Spinach and Goat Cheese Soufflé, and Olive Tapenade

Wood Grilled Pork Tenderloin

House made Linguini with Roasted Garlic, White Wine, Herbs, Tomatoes, and Mustard Marsala Sauce

Meatloaf

Roasted Garlic Mashed Potatoes Harico Verts, Fried Onion Rings, Red Wine Demi-Glace

*Please add 20% service charge and 7% tax to all prices
Menus and pricing are subject to change*

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11/01/00

****The following dinner entrees require a pre-order three business days prior to the event date****

Chicken Saltimbocca

(Requires a Pre-Order)

*Breast of Chicken with Prosciutto, Spinach and Gruyere Cheese,
Roasted Shallot Cream Sauce*

Oak Grilled Airline Chicken Breast

(Requires a Pre-Order)

Oven Roasted Potatoes, Seasonal Vegetables, Chicken Jus

Wood Grilled Chicken

(Requires a Pre-Order)

With House-Made Fettuccini, Harrisia Sauce, and Sautéed Spinach

Filet Mignon of Beef

(Requires a Pre-Order)

*Porcini Dusted Filet Mignon, Three Cheese Potato Gratin,
Seasonal Vegetables, Demi Glace*

Shrimp Fettuccini

(Requires a Pre-Order)

Pan Seared Shrimp with Fettuccini, Basil Cream Sauce, & Tomato Ragu

Pan Seared Salmon

(Requires a Pre-Order)

Citrus Flavored Rice, Seasonal Vegetables, and Key Lime Beurre Blanc

Grilled Petite Filet Mignon and Lobster Tail

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11/01/00

Dinner Buffets

~Choose 3 of the Following~

Tossed Mixed Greens Salad

*Cucumber and Tomato Salad with
Balsamic Dressing*

New England Seafood Chowder

*Mediterranean Grilled Vegetables
with Roasted Red Pepper Aoile,
Pinenuts, Aged Parmesan & Fresh Basil*

*Roasted Corn and Tasso Ham Salad,
Black Beans with Tortilla Chips*

*Crispy Romaine Lettuce, Aged
Parmesan, Garlic Croutons and
Housemade Caesar Dressing*

*Marinated Vegetables and Bowtie Pasta
Salad with Herb Vinaigrette*

~Choose 2 of the Following Entrees~

Chicken Chasseur

with Pancetta Bacon

Oven Roasted Salmon Filet

with Lemon Caper Beurre Blanc

Blackened Breast of Chicken

with Garlic Cream Sauce

Sliced Top Sirloin of Beef

with Fresh Mango Chutney

Grilled Pork Tenderloin

~Chef Selection of Vegetables and Starch

~Assorted Dinner Rolls and Butter

~Pastry Selection & Chefs Choice of Desserts

Coffee, Decaffeinated, Selection of Teas and Iced Tea

(minimum of 50 Guests)

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11/01/00