Gourmet Dinner Menu

Appetizer Selections

Grilled Blackened Shrimp
Boston Bibb Lettuce Over Vegetable Slaw &
Shaved Fennel; Lemon Vinaigrette

Cured Salmon Pastrami
Seasonal Mixed Green Salad;
Lemon Oregano Vinaigrette

Prosciutto Wrapped Asparagus
Seasonal Mixed Green Salad;
Cabernet Wine Vinaigrette

Signature Crab Cakes
Asian Vegetable Slaw; Savoy Cabbage
Chiffonade, Scallions, Julienne Carrots

Main Course Selections

Sauteed Medallions of Beef Tenderloin;
Thyme Natural Juice
$35.00

Roast Chicken Breast;
Mornay Sauce
$29.50

Sauteed Atlantic Salmon;
Ginger Butter Sauce
$32.50

Combination Selections

Filet of Beef and Sauteed Salmon;
Green Peppercorn Sauce
$39.00

Petite Filet and Gulf Shrimp;
Ginger Butter Sauce
$40.00

Filet of Beef and Baby Lobster Tail;
Lobster Butter Sauce
$48.00

Filet of Beef and Grilled Chicken Breast;
Tarragon Demi~Glace
$39.00

Sauteed Chicken Breast and Gulf Shrimp;
Colbert Sauce
$37.00

Chef's Selection of Potato or Rice and Seasonal Vegetable

All Prices Subject to 6.75% Tax and 18.5% Service Charge ~ Prices Subject to Change Without Notice

Dessert Selections

Apple Strudel; Brandy Crème Anglaise   Amaretto Cheesecake; Crème Anglaise

Chocolate Mocha Cake; Cocoa Powder   Seasonal Fresh Fruit Tart; Crème Anglaise

White and Dark Chocolate Mousse Cake;
Strawberry Sauce

Coffee and Gourmet Tea Selections

Sweet Enhancements

Assortment of Miniature Pastries, Cakes, Cookies and Fresh Fruit
$7.00 Per Guest

Seasonal Fruit Fondue

To Include White and Dark Chocolate Fondue Accompanied by Pound Cake,
Biscotti, Fresh Strawberries, Blackberries, Asian Pears and Dried Apricots

$7.00 Per Guest

Assorted Petit Fours   Assorted Mini Pastries
$24.00 Per Dozen $18.00 Per Dozen

All Dinners Include Appetizer, Seasonal Vegetables, Potato or Rice, Dessert, Gourmet Coffee and Teas