Plated Dinner

$55.00 Per Person Menu

Bread and Butter Service

One Starter

Choice of Two Entrees

Choice of One Dessert

Iced Water, Iced Tea, Coffee & Tea Service Included

White Linens & White Napkins

$65.00 Per Person Menu

Bread and Butter Service

One Starter

Choice of Three Upgraded Entrees Options

Choice of Two Desserts

Iced Water, Iced Tea, Coffee & Tea Service Included

White Linens & White Napkins

Please add 9% Taxable Service Charge, 14% gratuity and 7.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
Bread Service
($65 Menu Includes)

Starter
Please Select One
Salad for your Guests

Signature Salads

Caesar
Crisp Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing

Baby Greens Salad
Shaved Radish, Grape Tomatoes, Cucumber, House Vinaigrette

Local Market Greens
Shaved Apple, Dried Cherries, Toasted Almonds, Parmesan, Balsamic Vinaigrette

Baby Iceberg
Buttermilk Blue Cheese, Grape Tomato, Crisp Bacon, Brioche Crouton

Insalata Caprese
Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze

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## Entrees

*Please Select Two Entrée Selections for your Guests.*  
*Guests must preselect their preferred entrée choice.*  
*We require counts for all events*

### Poultry

**Half Chicken**  
Lemon Orzo Risotto, Pepperoncini & Feta, Grilled Broccolini

**Seared Duck Breast**  
(65.00 menu only)  
Sweet Potato Hash, French Beans, Fig Balsamic Glaze

### Seafood

**Florida Mahi**  
Whipped Potato Puree, Market Vegetables, Lemon Beurre Blanc

**Grilled Salmon**  
Roasted Fingerling Potatoes, Grilled Asparagus, Dill Mustard Sauce

**Pan Seared Yellowtail Snapper**  
Butternut Squash Puree, Sautéed Spinach, Orange Thyme Brown Butter

### Beef

**Sliced NY Strip**  
Creamy Polenta, Sautéed Spinach, Red Wine Sauce

**Filet Mignon**  
(65.00 menu only)  
Au Gratin Potatoes, Asparagus, Red Wine Sauce

**Braised Beef Short Ribs**  
Whipped Potato Puree, Roasted Carrots, Braising Jus

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Soy Ginger Marinated Skirt Steak
Stir Fry Vegetables, White Rice, Sweet Soy Glaze

Plated Dessert

Key Lime Pie
Whipped Cream, Market Berries

Warm Apple Tart
Salted Caramel, Vanilla Bean Ice Cream

Chocolate Tart
Raspberry Compote

Ricotta Cheese Cake
Citrus Glaze

Hot Beverage Service
Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitutes

Optional Upgrades

Meet and Greet Displays
International & Domestic Cheeses
Semi-Soft, Hard & Bleu Cheese Selection
House Pickles, Olives, Marmalades
Red Grapes
Seeded Flatbread and Crackers
Small: $125(25pp) / Medium $225(50pp) / Large $300(75pp)

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All Menu Selection are Subject to Change based on Market Availability
Fresh Vegetables & Dips
Display of Crisp Vegetables
Whipped Feta & Roasted Pepper Dip
House Herb Ranch & Spanish Bleu Cheese
Seeded Flatbread and Crackers
Small: $75(25pp) / Medium $150(50pp) / Large $225(75pp)

Mediterranean Display
Traditional Hummus & Baba Ghanoush, Olive Tapenade,
Whipped Feta and Roasted Pepper Dip, Cucumber Yogurt Dip, Grilled Pita Chips
Assorted specialty olives & Stuffed Grape Leaves
Small: $150 (25pp) / Medium $225(50pp) / Large $350(75pp)

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All Menu Selection are Subject to Change based on Market Availability