



Plated Dinner

Includes choice of salad and dessert, freshly baked rolls and butter and iced tea, fresh brewed coffee, decaffeinated coffee and international tea selection

Appetizers

May be added to enhance entrée for additional price

Lobster Bisque

Sherry Scented Topped with a Fleuron 8

Cream of Three Onion Soup

Sweet Spanish, Leeks, Bermuda Red, Hint of Vermouth 7

Grilled Portobello Mushroom

Grilled Portobello, Eggplant and Beefsteak Tomato
Topped with Mozzarella 8

Ravioli Trio

Roasted Bell Pepper Coulis, Asiago Cheese
Choice of Seafood, Cheese or Vegetable 9

Jumbo Shrimp Cocktail

with Lemon and Cocktail Remoulade Sauce 14

Blackened Scallops with Angel Hair Pasta

Salmon Caviar Cream 15



Salads

Heart of Romaine

Beef Steak Tomatoes, Marinated Mushrooms, Watercress
Cucumber Belt and Gorgonzola Cheese

Sierra Salad

Fresh Mixed Greens with Roma Tomato, Cucumber and Red Cabbage
Topped with Alfalfa Sprouts, Choice of Ranch, Vinaigrette or Blue Cheese Dressing

Boston Bibb Salad

Wedge of Boston Bibb Lettuce, Red Belgium Endive, Daikon Sprouts
Sliced Roma Tomato, Hearts of Palm, Greek Salad Dressing

Enhancements

Mimosa Salad

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs and Watercress Orange
Champagne Dressing

(To ensure quality, we ask this salad be served to 500 people or less) 3 additional

Mozzarella and Beef Steak Tomatoes

Green Leaf Lettuce Topped with Beef Steak Tomatoes, Fresh Mozzarella and Basil Pesto
(To ensure quality, we ask this salad be served to 500 people or less) 4 additional

Roma Tomatoes and Baby Red Leaf

Stuffed Roma Tomato with Red Leaf Lettuce on a Ring of English Cucumbers
Asian Vinaigrette

(To ensure quality, we ask this salad be served to 500 people or less) 4 additional



Dinner Entrees

Osso Buco Short Ribs

Braised in a Red Wine Sauce, Horseradish Whipped Potatoes

Broccolini Rob, Sweet Red Peppers 65

Double Pork Chop

Farm Premium Center Cut Chop, Poached Granny Smith Apple

Cider Braised Red Cabbage, Butter Spatzos, Port Wine Demi 54

Atlantic Salmon

Florida Blood Orange and Aged Balsamic Vinegar Glazed

Atlantic Salmon, Three Cheese Ravioli, Sautéed

Fresh Mixed Vegetables 52

New York Sirloin

12 oz Grilled Premium New York Steak, Truffle Twice Baked Potato

Rapini, Roasted Garlic, Chippolini, Oven Dried Roma Tomatoes

Asparagus, Porcini Butter, Red Wine Sauce Market Price

Grilled Chicken Breast

Coriander Rubbed Chicken, Garbanzo Galician Rice

Ripe Plantains, Chorizo Succotash, Mojo Beurre Blanc 47



Dinner Entrees, *continued*

Filet Mignon

Flat Top Seared Center Cut Beef Tenderloin, Rosemary

Fingerling Potato, White Asparagus, Baby Carrots

Red Wine Tarragon Maitre d' Butter

Market Price

Roasted Rack of Lamb

Herb Crusted American Lamb with Rosemary, Nutty Wild Rice

Barley Swiss Chard, Baby Carrots

74

Veal Chop

Center Cut Chop with Braised Fennel, Peruvian Purple Mash

Morel Cream

76

Fresh Catch

Sword Fish, Grouper

Snapper or Mahi Mahi

Chef's Choice of Accompaniments

Market Price



Dual Entrees

Caribbean Trio

Grilled Salmon, Mango Coulis, Blue Crab Cake

Beurre Rouge, Shrimp Pinwheel, Beurre Blanc

Fire Roasted Vegetables, Risotto, Stewed Tomato 70

Surf and Turf Caribe

Aged New York Sirloin, Cabernet Glace, Seafood Stuffed Shrimp Pinwheel

Saffron Cream, Roasted Garlic Red Mash, Haricot Verts Market Price

Filet of Beef and Florida Lobster Tail

Petit Filet and Lobster Tail, Yukon Gold Whipped Potatoes

Grilled Fresh Vegetables Market Price

Chicken and Shrimp

Sautéed Breast of Chicken, Jumbo Shrimp, Garlic Cream

Mediterranean Paradise Rice, Broccoli Floret 57

Roasted Chicken and Salmon

Lemon Pepper Rubbed Semi Boneless Breast of Chicken

Blackened Ferro Island Salmon

Ragout of Spinach, Tomato Fondue, Feta

Delmonico Potatoes 58



Plated Dinner Desserts

Tiramisu Cake

Classic Recipe from Italy Layered Between Marsala Wine and Espresso Soaked Chocolate Cake Topped with Extra Brute Cocoa Powder

Fresh Berries

Variety of Berries Drizzled with a Balsamic Vinegar Reduction Garnished with Fresh Mint

Lemony Lemon Cake

Moist Lemon Cake with Chantilly Lemon Cream and Fresh Blueberries

Chocolate and Kahlua Mousse

A Layer of Each, Chocolate and Kahlua Mousse

Chocolate Chambord Torte

Hazelnut Daquoise

Passion Fruit Cream Trifle

A Martini Glass Filled with Passion Fruit Mousse, Pound Cake with a berry Compote

Pina Colada Tower

Coconut Wafers and Pineapple (to ensure quality, we ask this dessert be served to 500 people or less)

Vanilla Bean Cheesecake

Swirled with Godiva Liquor Ganache

Grand Marnier Sabayon

Served in a Martini Glass and Garnished with Sliced Strawberries

Chocolate Roulade

Filled with a Kahlua Cream and Coffee Extract