

## Dinner Party

*Includes Complimentary Cheeseboard & Crudite  
Seasonal Greens Salad ~ Entree (Choice Of Three)  
Dessert (Choice Of Two) ~ Coffee & Hot Tea*

### Entrees

*Choose three entrees. Your guests will pre-order.*

Price Per Person

Seasonal Vegetarian Selection <i>Please inquire</i>	28
Parmesan Crusted European Chicken Breast <i>with lemon, artichoke, caper butter, garlic mashed potatoes</i>	30
Stuffed Chicken Breast <i>with plum tomatoes, spinach &amp; fresh mozzarella over herb butter tossed pasta</i>	30
Fresh Herb & Mustard Glazed Pork Loin <i>apple cider jus, with garlic mashed potatoes</i>	30
Shrimp & Scallop Risotto <i>asparagus, grape tomatoes, fresh herbs &amp; parmesan</i>	32
Marinated & Broiled Salmon <i>with fresh herb butter &amp; roasted red pepper sauce, Basmati rice &amp; red lentils</i>	32
Broiled Tilapia Turban <i>with Lump Crabmeat, spinach &amp; roasted red peppers, Basmati rice &amp; red lentils</i>	34
Crab & Shrimp Cakes <i>with lemon chive butter sauce, garlic mashed potatoes</i>	34
Prime Rib Au Jus <i>with frizzled onions, garlic mashed potatoes</i>	34
Red Wine Braised Beef Short Rib <i>veal demi glaze, garlic mashed potatoes</i>	34
Crab & Shrimp Cake & Filet <i>4 oz cake with lemon chive butter sauce &amp; 4 oz filet with fresh herb butter</i>	36
Twin Filet Mignons <i>(two 4oz) wrapped together in applewood smoked bacon with fresh herb butter</i>	40
Herb Crusted Rack Of Lamb <i>with port wine reduction, creamy corn risotto</i>	40

### Desserts

*Choose two desserts. Your guests will pre-order.*

Vanilla Ice Cream & Chocolate Chip Cookie Sundae  
Chocolate Oblivion Torte ~ Warm Fruit Crisp  
Key Lime Chocolate Tart ~ Creme Brulee

Please add 6% tax & 18% gratuity.

## Enhancement Options

### Hors D'Oeuvres

2 choices \$4 ~ 3 choices \$6 ~ 4 choices \$8 per person

Blue Cheese Stuffed Crispy Olives *with lemon garlic aioli*

Feta Cheese Dumplings *with basil aioli*

Roasted Pepper Hummus *with pita crisps*

Grilled Corn, Avocado & Tomato Salsa *with tortilla chips*

Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*

Greek Vegetable Skewer *cherry tomato, cucumber, basil & feta*

Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*

Shrimp Fritters *with remoulade sauce*

Seared Tuna *on rice cracker, wasabi aioli*

Pecan Chicken Fingers *with honey mustard dip*

Fresh Herb Parmesan Meatballs *with sour cream demi glaze*

Carolina Pulled Pork *with crispy onions on crostini*

Seared Pork Belly *with green apple slice, cider bacon jam*

Filet Mignon Canapes *with caramelized onions & brie*

Chilled Crab Salad *on cucumber round with sesame seed garnish (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Shrimp Cocktail *two dozen large for \$45*

Lollipop Lamb Chops *two dozen medium for \$85*

Mini Lobster Pot Pie *in puff pastry; two dozen \$85*

### Cocktails, Wine & Punch

*Choose host sponsored open bar or beer & wine, cash bar.*

Fruit Punch *Serves 25 \$40* ~ Champagne Punch *Serves 25 \$50*

Unlimited Soft Drinks \$2.50 per person