

Your Dinner Party Includes

Hors d'Oeuvres
Salad or Soup
Sorbet
Entree
Dessert Trio
Coffee & Hot Tea

Hors D'Oeuvres

Choose five.

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*

\$55 Per Person

Please add 18% gratuity & 6% sales tax

Salads & Soups

Choose one soup or salad.

Crispy Feta Dumplings, Strawberries & Grilled Red Onion *over fancy greens*
Caesar Salad *with herbed croutons, applewood smoked bacon & parmesan crisp*
Wild Mushroom Soup *with fresh thyme*
Seasonal Bisque

Entrees

Choose three entrees. Your guests will pre-order.

Seasonal Vegetarian Selection *please inquire*
Grilled Seasonal Fresh Fish *please inquire*
Lemon Hazelnut Crusted Trout *with Swiss chard, prosciutto & wild rice, tomato beurre blanc*
Pan Roasted European Chicken *with housemade gnocchi, sweet peas, shallots & cherry tomatoes, lemon brown butter*
Roasted Duck Breast *with sauteed spinach, cherry red wine sauce*
Marinated & Broiled Salmon *with roasted red pepper sauce, Basmati rice & red lentils, fresh herb butter*
Grilled Pork Porterhouse *with garlic mashed potatoes, apple cider brown butter sauce*
Sauteed Crab & Shrimp Cakes *with garlic mashed potatoes, lemon chive butter sauce*
Coffee Crusted Quail *with red quinoa, cherry red wine sauce*
Herb Crusted Rack Of Lamb *with creamy risotto, port wine reduction*
Prime Rib *with frizzled onions, au jus*
Twin Filet Mignons (two 4 oz) *wrapped together in applewood smoked bacon, fresh herb butter*
8 oz Broiled Lobster Tail *with roasted potatoes, drawn butter (Market Price)*
Crab & Shrimp Cake & Filet *4 oz cake with lemon chive butter sauce & 4 oz filet with fresh herb butter*

Dessert

Choice of two desserts below, coffee & hot tea.

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.