

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>	30
Parmesan Crusted European Chicken Breast <i>with roast chicken jus</i>	30
Stuffed Chicken Breast <i>with plum tomatoes, spinach & fresh mozzarella</i>	30
Garlic Herb Crusted Pork Tenderloin <i>with roasted shallot mustard demi glaze</i>	32
Filet Mignon of Pork <i>wrapped in bacon, with red wine demiglaze</i>	32
Cedar Plank Baked Salmon <i>with lemon thyme & honey glaze</i>	35
Crab & Shrimp Cakes <i>with orange tartar butter sauce</i>	35
Seared Sea Scallops With Seasonal Risotto	36
Grilled Seasonal Fish	<i>please inquire</i>
Crab And Shrimp Cake & Filet <i>4 oz cake with orange tartar sauce & 4 oz filet with fresh herb butter</i>	38
Prime Rib Au Jus (Minimum 8 Orders) <i>with frizzled onions</i>	38
Filet Mignon (8 oz) <i>with fresh herb butter</i>	42
Braised Beef Short Rib <i>with red wine demi glaze</i>	35
Lamb Bolognese Over Fresh Pappardelle <i>with marscapone & mint</i>	34

Desserts

Choose two desserts. Your guests will pre-order.

Vanilla Ice Cream & Chocolate Chip Cookie Sundae
Chocolate Oblivion Torte ~ Seasonal Fruit Crisp
Seasonal Cheesecake ~ Creme Brulee

Please add 6% tax & 18% gratuity.

Enhancement Options

Hors D'Oeuvres

2 choices \$5 per person ~ 3 choices \$7 per person ~ 4 choices \$9 per person

Pecan Chicken Bites *with honey mustard dip*
Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*
Fresh Herb Parmesan Meatballs *with sour cream demi glaze*
Feta Cheese Dumplings *with basil aioli*
Avocado Toast *on pumpernickel with smoked salmon*
Parmesan Arancini *crispy risotto fritters with marinara*
Roasted Red Pepper Hummus *with pita crisps*
Carolina Pulled Pork *with crispy onions on crostini*
Shrimp Fritters *with remoulade sauce*
Chicken Liver Pate *with fruit compote on crostini*
Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*
Grilled Corn, Avocado & Tomato Salsa *with fresh corn chips*
Herb Marinated Spanish Olives *with lemon garlic aioli*
Felafel Bites *with spiced yogurt*
Tomato Gazpacho Shooters
Bloody Mary Oyster Shooter
Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*
Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*
Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

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

Shrimp Cocktail *two dozen large for \$45*

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 \$2.75 per person