



Plated Dinner

Entrée Pre-Selections Required 14 Days Prior to Event

To Start

Mixed Greens & Lettuce tossed in Burgundy Vinaigrette Dressing
with Cucumbers & Grape Tomatoes

Freshly Baked French Bread Rolls with Sweet Butter

Entrée

Chicken Marsala with Caramelized Shallots, Sliced Mushrooms & Marsala

Cobia Vera Cruz with Roasted Tomatoes, Olives, Capers, Garlic, and Extra Virgin Olive
Oil

6 oz. Filet Mignon Grilled with a Sauce Béarnaise on Zucchini Crouton

Served with Chef's choice Potato & Vegetable

Dessert

Choose Only One Dessert for All Guests

Key Lime Pie, Cheesecake Fritter with 3 Sauces, Bananas Foster, or Tiramisu

Beverage

Bon Appétit House Blend Coffee & Tea Station
with Whipped Cream, Lemon & Orange Zest, Chocolate Morsels
Assorted Herbal Hot Tea with Lemon Wedges

\$44.25 per Person

25% Service Charge and 7% Sales Tax will be Added to All Charges

Prices subject to Change without prior notices

Updated: June 23, 2021