

Plated Dinner

Entrée Pre-Selections Required 7 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

Fingerling Potatoes & Vegetable Medley

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

\$46.25per Person

25% Service Charge and 7% Sales Tax will be Added to All Charges Prices subject to Change without prior notices 1/26/2023