



# *Three Course Dinner with Passed Hors D'Oeuvres*

**\$75.95 per person with a minimum of 25 people  
Includes a 3 hour Tier One Open Bar**

## **Passed Hors D'Oeuvres Choose 3 items, passed for 1 hour**

### **Meat/Chicken**

Vietnamese Chicken Satay, fish sauce, caramel, lime  
Short Rib Crostini, white bean-roast garlic spread  
Lamb Kofta, green yogurt, mint, dates

### **Fish/Seafood**

Crab-Avocado Crostini  
Crispy Rock Shrimp, chili aioli, pickled radish  
Tuna Nacho  
Mini Crab Cakes

### **Vegetarian**

Avocado Crostini, manchego  
Tomato Soup Shooter, grilled cheese  
Ricotta Crostini roast olive, tomato

### **Vegan**

Mushroom Volvaent  
Crispy Tofu Nacho

### **Gluten Free**

Crispy Tofu, mizuna pesto, miso caramel  
Shrimp Skewer, saffron-garlic aioli



## Three Course Dinner

### **First Course** *(Please Choose One)*

- Baby Field Greens Salad
- Classic Chopped Salad
- Caesar Salad (add \$2 per person)

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### **Entrée Selection** *(Please Choose Two)*

#### **Served with Roasted Red Bliss Rosemary Potatoes & Garden Vegetable Medley**

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|---------------------------------------|-----------------------------------|
| Gaelic Chicken                        | Baked Mahi-Mahi                   |
| Espanol Chicken Breast                | New York Strip Steak (add \$12pp) |
| Crab Stuffed Flounder (add \$6 pp)    | Penne Rosa                        |
| Mustard Salmon                        | Pasta Primavera                   |
| Chicken Picatta ( add \$4 per person) | Short Ribs (add \$12 pp)          |

*An Additional Third Entrée (add \$15 per person)*

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### **Dessert** *(Please Choose One)*

- Chocolate Brownie
- Cheesecake
- Warm Apple strudel served with chantilly cream

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### **Add Additional Course** (add \$8 pp)

- Soup Du Jour
- Lobster Bisque (add \$2 pp)

#### *Plated Meals Requirement:*

7 days prior to your event entrees count for each option will be due.

The day of the event, a place card for each person with their entrée selection is required and must be placed in front of each seat.

***All Menus are subject to change.***

***Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.***



## Additional Dinner Plated Options

### Entrée Selection Upgrades

Rigatoni Bolognese \$5 pp

Medallion Tenderloin *Market Price - Please Inquire*

Beef Fillet & Lump Crab Cake *Market Price - Please Inquire*

Stuffed Lobster Tail with Lump Crab *Market Price - Please Inquire*

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### Upgraded Side Options \$2 pp per selection

*Potato Selection*

Potato Au Gratin

Tri Color Butter Baked

*Vegetable Selection*

String Beans Almandine

Glazed Carrots

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### Vegetarian Entrée *(Please Choose One)*

TBD

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### Vegan Entrée \$12 pp additional

TBD

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### Children's Meal \$12.95 pp

Chicken Fingers, Hamburger or Grilled Cheese all served with French Fries

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