



~Premier Dinner Plan~

~\$28.95 per person Entrée Options~

*Prime Rib w/ Peppercorn Au Jus
Chateaubriand w/ Garlic Butter
Filet Mignon w/ Mushroom Merlot Sauce
Sliced Beef Tenderloin w/ Merlot Sauce*

*Italian Herb Lamb Chops
Grecian Rack of Lamb w/ Mint Jelly
Beef Wellington w/ Portabella Sauce
Veal Scaloppini*

~\$26.95 per person Entrée Options~

*Grilled Mahi Mahi w/ Crawfish Sauce
Crab Stuffed Portabella Mushroom Caps
Jumbo Shrimp Scampi w/ Garlic Butter
Seared Yellow Fin Tuna w/ Creole Sauce
Lump Crab Cakes with Corn Relish & Citrus Aioli*

*Pecan Crusted Snapper w/ Sauce Meuniere
Bourbon Smoked Salmon Steaks
Bacon Wrapped Stuffed Jumbo Shrimp
Crab Stuffed Flounder
Blackened Grouper with Crab Mornay Sauce*

~\$24.95 per person Entrée Options~

*Chicken Florentine w/ Artichokes
Crabmeat Stuffed Chicken Breast
Pecan Crusted Chicken on Sweet Potato Nest*

*Stuffed Pork Roulade w/ Smoked Gouda Sauce
Pork Medallions with Merlot Sauce
Pork Tenderloin w/ Caramelized Apples & Onions*

*~Add an Additional Entrée of equal or lesser value for \$6.00 per person~
~Choose appetizers from our Main Menu to complement your meal. Additional pricing determined per item~*

~Choices of Sides~

Choose any Two

*Bleu Cheese Smashed Red Potatoes
Roasted Garlic New Potatoes
Rosemary Roasted New Potatoes
Piped High Twice Baked Potatoes
Wild Rice Pilaf w/ Mushrooms
Swirled Sweet & Yukon Gold Potatoes*

*Braised Asparagus
Oven Roasted Vegetables
Bacon Wrapped Snap Bean Bundles
Glazed Baby Carrots
Creamy Smoked Gouda Grits
Baked Sweet Potatoes with Brown Sugar & Pecans*

~Salad Choices~

Choose One

*Spring Mix Salad w/ Sliced Strawberries, Bleu
Cheese Crumbles & Sugared Pecans*

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Raspberry Hazelnut Vinaigrette Dressing

*Mixed Greens w/ Sliced Cucumber, Cherry Tomatoes,
Smoked Bacon & Shredded Cheese*

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Ranch or Bleu Cheese Dressing

*Crisp Romaine Lettuce w/ Mandarin Oranges, Goat
Cheese Crumbles & Toasted Almonds*

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Citrus Vinaigrette Dressing

*Greek Mountain Salad w/ Pepperoncini, Greek
Olives, Feta Cheese & Slice Red Onions*

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Grecian Dressing

~Dessert Choices~

Choose One

*Italian Cream Cake
Crème Brule
Fruit Compote w/ Vanilla Custard
Chocolate Debauch Cake
Napoleon
Lemon Pyramid w/ Whipped Cream
Cappuccino Mousse w/ Pirouette Wafers*

*Red Velvet Cake
Key Lime Tart w/ Lime Coulee
Tiramisu
Caramel Pecan Cheesecake
Strawberry Topped Cheesecake
Panna Cotta & Fresh Berries
White Chocolate Mousse in Chocolate Cup*

~Choice of French Pistolettes or Yeast Rolls is included~

~Coffee & Iced Tea included~

~Price is per person, plus sales tax and applicable server fee~

~Additional rental fees may be required~

