

Plated Coursed Dinners

Maximum of Three Selections. All entrée selections are served as a three course meal and include salad, chef's starch and vegetable selection, Chef's choice of dessert, ice tea, coffee and water. Table tents for guests are included for plated dinners.

(Selections Priced per Person and Range from \$26.95++ to \$34.95++)

Beef Selections

Char-Broiled Pork Porterhouse Steak with French Mustard Demi Sauce
Char-Broiled Cowboy Steak with Grilled Onions, Red Peppers and Mushrooms
Roast Prime Rib of Beef with Yorkshire Pudding and Au Jus
Blackened N.Y. Strip Steak with Oysters Etouffee
Filet Mignon with Bordelaise and Béarnaise Sauces
Sliced Roast Tenderloin of Beef with Madeira and Duck Liver Mousseline Sauce

Poultry & Fowl Selections

Chicken Breast Marsala, Picatta or Quattro Formaggio (*four cheeses*)
Breast of Chicken Rochambeau (*pan fried breast, ham, mushroom duxelles, Swiss, Béarnaise*)
Asiago, Spinach and Sun Dried Tomato Stuffed Breast of Chicken w/ Champagne Sauce
Roast Cornish Game Hen Chasseur (*French Hunter's Style*)
Braised Half Duck ala O'range
Sautéed Breast of Duck with Blackberry and Balsamic Glaze
Roasted Saged Oyster Stuffed Brace of Quail with Port Wine Sauce

Seafood Selections

Sautéed Flounder Menuiere Almandine (*with almonds, lemon, demi, parsley*)
Stuffed Fillet of Flounder Imperial (*crabmeat, shrimp, Asiago and provolone cheeses*)
Pan Roasted Sea Bass with Champagne Buerre Blanc on Sautéed Spinach
Broiled Crab Stuffed Shrimp with Parmesan-Pesto Crème
Low Country Shrimp & Grits
Cajun Seafood Gumbo (*shrimp, crab, scallops, oysters, andouille sausage, file*)
Coquille St. Jacques (*scallops, white wine sauce, garlic, Duchess potato border*)
Grilled Norwegian Salmon with Maple-Bourbon Glaze
Roasted Cedar Plank Salmon with Tarragon Buerre Blanc

Vegetarian Selections

Grilled Vegetable and Roasted Red Pepper Polenta Napoleon
Onion and Herb Stuffed Roast Zucchini with Roasted Roma Tomatoes
Braised Belgian Endive, Roast Spinach Stuffed Tomatoes and Orzo-Raisin Pilaf
Boursin Cheese Stuffed Acorn Squash and Grilled Black Eye Pea Cakes w/Tomato Jam
Veggie Pasta Prima Vera (*with Alfredo Style sauce or Extra Virgin Olive Oil, garlic and herbs*)
Eggplant Parmesan on Parslied Fettuccini

We can customize a menu to fit your particular needs should you not desire any of the above offerings.

We have access to the freshest seafood, the ultimate in Kobe beef, Kurabuto pork, fresh game, etc.

Our Chef will gladly sit down with you to create a memorable menu for your special event.

Please Contact Group Sales for more Information @

800.456.5456