

## Gourmet Dinners

Minimum of 30 Guests

### Salad Starters

**Grilled Shrimp Caesar Salad** – Hearts of Romaine, Herb Croutons and Parmesan Cheese

**Spinach Salad** – Mushrooms and a Warm Pancetta Dressing

**Roma Tomato & Mozzarella Salad** – Laced with Balsamic Vinegar & Extra Virgin Olive Oil

### Dinner Entrées

#### **Surf and Turf**

4oz Gulf Stream Lobster Tail with Garlic Butter and a 6oz Filet Mignon topped with a Wild Mushroom Sauce. Served with Glazed Baby Carrots and a Baked Potato – Market Price

#### **Prime Rib**

Slow Roasted and Garlic Rubbed. Served with Roasted Garlic Mashed Potatoes and a Squash, Zucchini and Bell Pepper Medley. Side of Au Jus and Creamy Horseradish - \$30.95

#### **Filet of Beef Medallions**

Served with Sautéed Wild Mushrooms and Bordelaise Sauce, Parsley Potatoes and Fresh Julienne Vegetables wrapped in a Leek Tie - \$35.95

#### **Peppercorn Filet Mignon**

Served with a Dijon horseradish Sauce, Caramelized Onions, Julienne Vegetables and Potato Dumplings – Market Price

#### **Mixed Grill**

Beef Tenderloin and Breast of Chicken with a Rum Raisin Glaze. Served with Grilled Asparagus and Parsley New Potatoes - \$37.95

#### **Ahi Steak**

Grilled Ahi topped with Wasabe butter, Served with a Jasmine infused Rice and Julienne Vegetables - \$29.95

#### **New York Strip Steak**

Served with a Mustard Sauce, Sage Whipped Potatoes and Roasted Vegetables - \$30.95

***All Gourmet Meals come with Choice of Salad, Dinner Rolls with Butter, Cheesecake with Drizzle of Raspberry, Coffee and Hot Tea***

All meals served on Quality Disposable Wares  
Sit-Down Dinners with China are Available for an Additional Charge

*All Pricing is Subject to a 20% Catering Supplemental Fee and 8.75 % State Sales Tax.  
Custom Menus can be Created to Meet Individual Needs. Prices Valid through December 31, 2011*