



Plated Packages

All Executive Plated entrees include a salad, vegetable, starch, dessert, rolls & butter, coffee, tea, and water.

Appetizers Upgrade:

Hot

Oysters Rockefeller (3) with Béarnaise Sauce **\$7.25 ++**

Fresh Lump Crab Cake served with Mango Chutney **\$9.50 ++**

Shrimp and grits served with assorted toppings **\$7.25 ++**

Portobello Mushroom Stuffed with Shrimp & Crab meat on spinach salad **\$8.95 ++**

Zuppa di Mussels (Red or White) **\$7.50 ++**

Cold

Bruschetta of Tomato Italian Style over Mixed Greens **\$7.50 ++**

Peppercorn Seared Sashimi Yellow Fin Tuna served with Wasabi and Soy Sauces

\$9.50 ++

Roasted Bell Pepper Stuffed with Goat Cheese & Basil **\$7.50 ++**

Soup Upgrade : Cup: **\$4.00++** Bowl: **\$6.00++**

Plated Luncheon : Includes rolls and butter, coffee, tea and dessert.

Traditional Chef's Salad

Turkey & Ham, diced tomatoes, red onions, hard boiled egg, and cheddar cheese on top mixed greens **\$15.95 ++**

Salad Trilogy

Tuna Salad, Shrimp Salad, Chicken Salad on a bed of greens, accompanied with fresh fruit **\$16.95 ++**

Stuffed Chicken

Chicken with herb seasoned bread stuffing with sides of buttered mashed potatoes and sautéed green beans **\$18.95 ++**

Chicken Parmesan

Sautéed Chicken topped with Parmesan cheese and marinara sauce accompanied with Pasta Fettuccine **\$18.95 ++**

Chicken Rollatini

Chicken breast stuffed with prosciutto and mozzarella and topped with an herb sauce and capers. **\$18.95++**

Shrimp and Grits

Sautéed jumbo shrimp served in a sausage and pepper gravy over grits. **\$22.95++**

Petit Filet & Crab Cake

6oz Filet topped with a demi-glaze sauce and served with a crab cake. Served with mashed potatoes and your choice of vegetable. **\$24.95++**

Executive Ballroom Plated Entrees

A Combo of a Petite Filet served with a Merlot Demi-glaze and a Crab Cake

served with a sweet Chili Sauce, accompanied by garlic mashed potatoes and vegetable of your choice **\$38.00 ++**

Grilled Salmon

Served over a tomato Coulis with wild rice pilaf and vegetable of your choice **\$36.00 ++**

Choice of Grilled Tuna or Grouper

Topped with a lemon basil beurre blanc and served with tomato couscous and vegetable of your choice **\$37.00 ++**

Chicken Rollatini

Chicken breast stuffed with Prosciutto and Mozzarella then topped with a herb and caper sauce
Served over fettuccine pasta with grilled roma tomatoes **\$34.99 ++**

Pork Tenderloin Medallions

Stuffed with sage dressing and topped with a classic brown sauce. Accompanied with mashed potatoes and vegetable of your choice **\$34.99 ++**

Roasted Prime Rib of Beef

Served with au jus, garlic roasted and herb new potatoes, and your choice vegetable. **\$37.25 ++**

Medallions of Beef Tenderloin

Served over a green peppercorn sauce with a cheese stuffed rice cake and vegetable of your choice. **\$38.00 ++**

Lavender Crusted Lamb

Topped with a Truffle Demi-Glaze sauce and served with roasted garlic and herb red potatoes and vegetable of your choice. **\$45.00 ++**

Roasted Garlic Balsamic Marinated Grilled Veal Chop

Topped with fresh mushrooms, mozzarella cheese, goat cheese, and a Merlot reduction Demi-glaze. Served with roasted garlic and herb red potatoes and vegetable of your choice. **\$45.00++**

Vegetable

Please choose for all plated entrees that include choice of vegetable, bacon or vegetable wrapped bundles of asparagus or green beans

Dessert Choices

Key Lime Pie
Cheesecake
Tiramisu
Apple Strudel
Pecan Pie
Mouse in Chocolate Cup