

## Dinner Selections

Full Course dinner prices start at \$22.50 per person including salad, entrée, starch, vegetable, bread & butter, coffee and dessert. Price is based on items selected.

*These are just some suggestions to inspire your imagination - the choices are endless.  
 Please feel free to call or schedule an appointment and we will tailor a menu just for you!*

### Salads

- Tossed
- Caesar
- Tropical:  
*greens, mandarin oranges, strawberries with  
 coconut mango dressing*
- House:  
*greens, pears, walnuts, gorgonzola, with  
 Balsamic Vinaigrette*

### Entrées

#### Beef

- Beef Tenderloin  
*with béarnaise or port sauce*
- Prime Rib  
*with horseradish*
- Beef Stroganoff
- Beef Burgundy
- Beef Wellington

#### Chicken

- Chicken Piccata  
*lemon butter wine sauce*
- Chicken Marsala  
*Marsala cream sauce with mushrooms*
- Chicken Cordon Bleu
- Fruit Stuffed Chicken Breast  
*with brandy plum sauce*
- Chicken Juliette  
*peppers, onions & mushrooms in white wine*
- Chicken Florentine *in puff pastry*

#### Seafood

- Shrimp Creole
- Crab Cakes
- Grouper Meuniere
- Key West Shrimp or Lobster  
*cream sauce with sherry & Amaretto*
- Shrimp Scampi
- Crab Imperial

#### Veal & Pork

- Veal Piccata ♦ Veal Marsala
- Roast Pork Loin
- Pork Medallions *with Dijon sauce*
- Fruit Stuffed Pork Tenderloin  
*with brandy apricot sauce*

### Side Dishes

#### Starches

- Long Grain and Wild Rice
- Rice Pilaf
- Garlic Mashed Potatoes
- Mashed Potatoes
- Loaded Mashed Potatoes
- Mashed Sweet Potatoes
- Potatoes au Gratin
- Scalloped Potatoes
- Roasted Potatoes
- New Potatoes

#### Vegetables

- Asparagus
- Corn
- Green Beans Amandine
- Baby Carrots
- Honey Glazed Carrots
- Brandied Carrots & Artichoke Hearts
- Ratatouille
- Roasted Vegetables (hot or cold)
- Sautéed Zucchini & Yellow Squash

#### Bread

- Assorted Rolls ♦ Garlic Bread ♦ French Bread

#### Desserts

- Assorted Finger Desserts
- Tiramisu
- Chocolate Sin
- Chocolate Lovin' Cake
- Chocolate Toffee Mousse Cake
- Peanut Butter Pie
- Caramel Apple Cake
- Bread Pudding
- Key Lime Pie
- Key Lime Crumb Cake
- Pecan Pie
- Layered Pecan Pie
- Bourbon Pecan Pie
- New York Cheesecake
- Raspberry Cheesecake
- Carrot Cake
- Hummingbird Cake
- Fresh Fruit with Sabayón

**Serving Personnel - \$125.00 each for 5 hours; \$25.00 per hour over 5 hours**

**Serving Personnel for Weddings - \$180.00 each for 6 hours; \$30.00 per hour over 6 hours**

**Buffet service requires 1 server for every 20-25 guests; Plated service requires 1 server for every 12-15 guests**