

Dinner Entrees

All Entrees are Accompanied by Your Choice of House or Caesar Salad, Potato or Rice,
Fresh Seasonal Vegetables, Rolls and Butter, Coffee, Decaf or Tea

Filet Mignon

A Seven Ounce Filet Seasoned and Grilled with Your Choice of
Shitake Mushroom Merlot Sauce, Shallot au jus, or Béarnaise Sauce
\$28.95 Per Person

New York Strip

A 12 ounce New York Strip Seasoned and Grilled Served with Garlic
Shallot Butter and Crispy Fried Onion Straws
\$24.95 Per Person

Ribeye Steak

A 12 Ounce Rib eye Seasoned and Grilled Served with
Sauce Forestire and Herbed Butter
\$23.95 Per Person

Broiled Stuffed Flounder

A Tender Filet of Flounder Stuffed with Crabmeat and
Topped with Hollandaise Sauce
\$24.95 Per Person

Lemon Sole

A Tender Filet of Deep Atlantic Sole Broiled with Fine Herbed Butter
\$23.95 Per Person

Orange Coconut Grouper

Fresh Grouper Lightly Breaded with Fresh Orange and Shredded Coconut
Served with Lemon Butter Sauce and Orange Hollandaise Sauce
\$24.95 Per Person

Surf & Turf

A Six Ounce Filet with Jumbo Shrimp Stuffed with Crab and
Spinach Served with Béarnaise Sauce
\$32.95 Per Person

Grouper Oscar

Sautéed Filet of Grouper Topped with Snow Crab Meat, Fresh
Asparagus Spears and Béarnaise Sauce
\$26.95 Per Person

Shrimp and Scallops Brochette

Twin Grilled Skewers of Jumbo Shrimp and Sea Scallops with a
Riesling Wine Sauce, Served over Wild Rice Pilaf
\$26.95 Per Person

Apple Roast Pork Loin
Granny Smith Apple Stuffed Pork Loin Served with
Natural Juices and Sage Stuffing
\$22.95 Per Person

Duets

Filet and Chicken
Petit Broiled Beef Tenderloin with Wild Mushroom Ragout Paired with a Marinated
Chicken Breast with Tropical Fruit Salsa and Rice Pilaf
\$28.95 Per Person

Marinated Flank Steak and Chicken
Thinly Sliced Marinated Flank Steak with Bordelaise Sauce Paired with a
Grilled Breast of Chicken and Wild Mushroom Demi Glace
\$24.95 Per Person

Chicken and Fish
Grilled Breast of Chicken with Papaya Salsa Paired with a Local Saltwater
Fish Selection with Lemon Caper Sauce and Rice Pilaf
\$26.95 Per Person

Poultry Dishes

Stuffed Chicken
Stuffed Boneless Breast of Chicken with Lobster Stuffing and
Grand Marnier Hollandaise Sauce
\$21.95 Per Person

Jamaican Chicken
Boneless Breast Marinated in Jamaican Jerk Marinade
Served with Pineapple Mango Salsa
\$18.95 Per Person

Marinated Chicken
Boneless Breast of Chicken with Sherry Wine Topped with
Marinated Grilled Vegetables
\$20.95 Per Person

Raspberry Chambord Chicken
Boneless Breast of Chicken with a Raspberry Chambord Cream Sauce
\$18.95 Per Person

Chicken Béarnaise
Boneless Breast of Chicken Stuffed with Crab and Topped with Béarnaise Sauce
\$21.95 Per Person

Cornish Game Hen
Tender Game Hen Split and Stuffed with Wild Rice Served with
Grand Marnier Sauce or Blueberry Sauce
\$22.95 Per Person

Honey Spiced Chicken
Boneless Breast of Chicken Honey Spiced with Lemon,
Orange Juice, Ginger and a Nutmeg Flavored Sauce
\$20.95 Per Person

Chicken Marsala
Boneless breast of Chicken with Marsala Wine Glaze
\$18.95 Per Person

Dinner Buffets

Minimum 50 People

All Buffet Dinners Include:
Rolls and Butter, Your Choice of Two Vegetables and Two Starches,
Your Choice of Tossed Traditional Salad or Caesar Salad, Coffee and Iced Tea

Choice of Two Entrees \$26.50 Per Person
Choice of Three Entrees \$28.50 Per Person

Beef

Herbed Roasted Top Round with Mushroom au jus
Dry Spice Rubbed Beef
Prime Rib of Beef (Add \$3.95 Per Person)
Roast Tenderloin of Beef (Add \$4.95 Per Person)

Poultry

Breast of Chicken Marsala
Italian Chicken Provencal
Chicken Franchise, Buttered Noodles
Breast of Chicken with Brandy Mushroom Sauce
Breast of Chicken Stuffed with Tomato and Mozzarella

Pork

Roast Pork Loin
Jamaican Jerk Pulled Pork
Black Oak Smoked Ham
Pork Tenderloin with Madeira Wine Sauce

Seafood

Shrimp and Scallop Newburg
Grouper Provencal
Seafood Scampi
Flounder Florentine
Poached Salmon with Cucumber Caper Sauce

Starches

Pasta
Rice Pilaf
Wild Rice
Whipped Potatoes
Parsley New Potatoes
Oven Roasted Potatoes
Fettuccini Alfredo

Vegetables

Vegetable Medley
Green Beans with Almonds
Glazed Rum Carrots
Sugar Snap Peas with Pecans
Zucchini and Squash
Steamed Broccoli

Carving Stations

Minimum 50 People
Requires an Additional \$50.00 for Service

Served with Petite Rolls and Condiments

Steamship Round of Beef	\$6.00 Per Person
Roast Pork Loin	\$6.25 Per Person
Roast Breast of Turkey	\$6.25 Per Person
Black Oak Ham	\$5.95 Per Person
Tenderloin of Beef	\$10.50 Per Person
New York Strip Loin	\$8.50 Per Person
Top Round of Beef	\$5.95 Per Person
Marinated Flank Steak	\$6.00 Per Person

Action Stations

Minimum 50 People
Requires an Additional \$50.00 for Service

Fajita Sizzle Station

Marinated Beef and Chicken Sizzled to Order with Onions, Peppers, Soft Flour Tortillas,
Tomato, Cheddar Cheese, Lettuce, Sour Cream and Salsa
\$7.95 Per Person

Crepe Station

Paper Thin Crepes with a Choice of Chicken, Snow Crab, Scallions, Tomatoes
Mozzarella Cheese and Mushroom Fillings with a Delicate Cream Sauce
\$7.95 Per Person

Pasta Station

Penne Pasta with Marinara Sauce, Mushrooms and Italian Sausage Plus Cheese
Tortellini with Alfredo Sauce, Olives and Roasted Peppers, Parmesan Cheese and Red
Peppers

\$7.95 Per Person

Asian Station

Julienne Strips of Marinated Flank Steak with Shitake Mushrooms, Scallions, Bean
Sprouts and Bok Choy Paired with Seared Chicken, Red Peppers, Ginger, Snow Peas and
Cashews Served with Steamed Rice

\$7.95 Per Person