



Plated Dinners

*Our Catering Specialist is pleased to customize your menu to your dietary requirements.
All Plated Dinners are served with Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee and an assortment of Hot Teas.*

SALMON SALTIMBOCCA

Marinated Tomato & Mozzarella Salad
Pan Seared Salmon Saltimbocca
Orzo with a whisper of Lemon & Spinach Mousse
Chocolate Chambord Cake

\$45.00 per person

BROILED ROCKFISH

Fennel Orange Salad
Broiled Rockfish
Pineapple Almond Rice
Carrot Cheesecake

\$50.00 per person

CORIANDER & HONEY SCENTED CHICKEN

Seasonal Greens
Accompanied with Candied Walnuts & Bleu Cheese
House Vinaigrette
Coriander & Honey Scented Chicken
Accompanied with Mushrooms & Artichoke Ragout
Tiramisu

\$42.00 per person

STUFFED CHICKEN BREAST

Spinach Salad
Accompanied with Warm Bacon Vinaigrette
Filo Dough Wrapped Chicken Breast
Stuffed with Sun Dried Tomatoes & Artichokes
Herbed Orzo
A Seasonal Vegetable Ratatouille
Italian Rum Cake

\$44.00 per person

FLAME BROILED NEW YORK STRIP

Tian of Smoked Salmon
Flame Broiled New York Strip
Bleu Cheese Polenta
Wild Mushroom Pearl Onion Relish
& a Classic Demi Glace
Banana Chocolate Fudge Cake

\$52.00 per person

ROASTED LOIN OF LAMB

Caesar Salad with Parmesan Crisps
Roasted Loin of Lamb with Cous Cous
Roasted Endive
Chocolate Truffle Cake

\$54.00 per person

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BROILED CRAB CAKES

Seasonal Greens
Accompanied with Candied Walnuts,
Artisan Bleu Cheese & House Vinaigrette
Broiled Crab Cakes
Paired with Roasted Red Potatoes, Wilted Greens
& a Citrus Beurre Blanc
Warm Croissant Bread Pudding
Accompanied with Fresh Berries & a Vanilla Sauce

Market Price per person

PAN SEARED GROUPER

Duck Confit Salad
Dressed in a Dried Cherry Port Vinaigrette
Pan Seared Grouper presented with
A Ragout of Blue Crab, Scallop & shrimp
Pearl Barley Risotto
Haricot Vert
Dark Chocolate Raspberry Cheesecake

\$51.00 per person

FILET MIGNON

Crab & Avocado Tower
Dressed in a Grapefruit Vinaigrette
Seared Filet Mignon Paired With
Artesian Bleu Cheese, Bacon Israeli Cous Cous
Broiled Asparagus Spears
Champagne Strawberry Shortcake

\$65.00 per person

CRAB & SHRIMP MOUSSE CAKE

Endive & Watercress Salad
With Green Apples, Roquefort Cheese and
Toasted Almonds
Crab & Shrimp Mousse Cake
Served over an Asparagus Risotto with a
Sweet Mustard Beurre Blanc
White Chocolate Raspberry Mousse Cake

\$48.00 per person



Plated Dinner Duo Entrees

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ROASTED LOIN OF VEAL WITH MARYLAND CRAB CAKE

Offered with a Garlic Herb Sauce
Inn-Baked Breads & Dairy Fresh Creamy Butter
Seasonal Greens
Wild Mushroom Barley Risotto
Fire Roasted Vegetables
Chocolate Cheese Cake

\$70.00 per person

BEEF TENDERLOIN MEDALLION WITH JUMBO LUMP CRAB CAKE

Inn-Baked Breads & Dairy Fresh Creamy Butter
Spinach Salad with Raspberry Vinaigrette
Herb Infused Orzo
Petit Seasonal Vegetables
Lemon Raspberry Torte

\$75.00 per person

MIX GRILL OF GULF SHRIMP

With Breast of Chicken & Beef Tenderloin Medallion
Offered with a Tomato Tarragon Beurre Blanc
Inn-Baked Breads & Dairy Fresh Creamy Butter
Roasted Asparagus Reggiano Salad
Wild Rice Pilaf
Grilled Asparagus
Tiramisu

\$68.00 per person

MIX GRILL OF DIVER SCALLOPS, GULF SHRIMP & SALMON

Offered with a Herb Beurre Blanc
Shaved Fennel Orange Salad
Bamboo Rice
Petit Seasonal Vegetables
Triple Chocolate Charlotte

\$65.00 per person



Dessert Enhancements

Our Catering Specialist is pleased to customize your menu to your dietary requirements. Expand your Lunch or Dinner menu with added sophistication and incomparable flavoring. Choose from our Chef inspired creations for the perfect finale to a perfect meal. (These Dessert Enhancements are an ADDITIONAL cost to your menu price. They are not a substitution for the Dessert in your menu selection.)

CHOCOLATE ROYAL

Flourless Chocolate Cake with Feullintine
and Chocolate Mousse
Topped with Chocolate Glaze

RASPBERRY MIRROR

White Sponge Cake & Raspberry Mousse
Wrapped in a Delicate Almond Cake with
A Raspberry Glaze Finish

CARAMELIZED PEAR SQUARE

Wood Grain Jaconde Wraps
Brown Sugar Roasted Pears & Pear Mousse

TIRAMISU

Petite Lady Fingers encircle
Espresso Flavored White Sponge Cake, a Light
Mascarpone Mousse
& a dollop of Chocolate Mousse

PASSION FRUIT COCONUT

Fruit Décor Almond Cake wraps,
a Trio of Coconut Mousse, Coconut Cake
& Passion Mousse

CHAMPAGNE STRAWBERRY TORTE

Torte-Baby Strawberries
Champagne Mousse & Strawberry Mousse
Wrapped in a Delicate Almond Cake

CHOCOLATE TRUFFLE

Grand Marnier Chocolate Mousse wrapped in
a Gold Chocolate Almond Cake
Finished with a Brilliant Chocolate Glaze &
Topped with a Hand Rolled Milk Chocolate Truffle

HAZELNUT DELIGHT

A Trio of Feullintine, Chocolate Sponge Cake
& Hazelnut Mousse
Encircled in a Hazelnut Cake

CHOCOLATE MUD PIE

Oreo Cookie Crust, Dark Chocolate Ganache
Coffee flavored Bittersweet Chocolate Mousse Filling
Finished with a drizzled Caramel, Chocolate Glaze
& Chocolate Chips

DEATH BY CHOCOLATE

Alternating Layers of:
Milk Chocolate, White Chocolate & Semi Sweet
Chocolate Mousse
Nestled upon one layer of moist
Dark Chocolate Sponge Cake
Finished with:
Semi Sweet Chocolate Glaze

All Selections - \$7.00 per person

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