

Plated Menu Options

Select up to Three Entrees for your Guest to Choose From

All Meals Include ~ Unlimited Beverages of Teas, Pink Lemonade, Coffee & Water
Portuguese Style, Assorted French Style Rolls, or Soft Yeast Dinner Rolls w/ Butter
Choice of Plated Garden Salad, Wine Country Salad, or Classic Caesar Salad

House Favorites ~\$26.00 per person

Bistro Grilled Chicken - Grilled & Topped w/ a Delightfully Sweet Bistro Relish of Bell Peppers, Raspberry & Pineapple, and Seasonal Fruits

Sesame Ginger Chicken - Fresh Cut Chicken Breast, Lightly Fried & Tossed in a Sweet Sesame Ginger Sauce, Topped w/ Grilled Pineapple

Lemon Cilantro Mahi Mahi - Oven Broiled with Butter, White Wine, Lemon & Cilantro

Grilled Salmon with Santa fe Aioli - Lightly Buttered & Seasoned, w/ a Southwest Style Aioli

Key West Tilapia - Farm Raised Filets, Seasoned and Oven Broiled w/ Roma Tomatoes

Marinated Flank Steak - Grilled w/ a Light Teriyaki Style Marinade



Roasted Pork Loin - Slow Cooked Tender Pork Loin Medallions w/ an Apple Cider Glaze

Apple-Walnut Stuffed Chicken - Lightly breaded chicken breast stuffed with a red apple-walnut stuffing and drizzled with a savory hazelnut cream sauce.

Caribbean Shrimp Skewer's - Seasoned Shrimp, Skewered w/ Fresh Vegetables & Topped w/ Mango Chutney

Herb Broiled Salmon - Atlantic Salmon Broiled w/ White Wine, Lemon & Herbs, Topped w/ Dill Cream Sauce

Baked Parmesan Crusted Tilapia - Oven Baked Tilapia w/ Fresh Grated Parmesan Cheese & Sautéed Sweet Shallots

Grilled Portabella Primavera - Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil-Avocado Sauce with Roasted Vegetables.

Fire-Roasted Vegetable Lasagna - Layers of flame grilled seasonal vegetables and rich ricotta cheese in a slow roasted basil tomato sauce and topped with melted mozzarella and cheddar cheeses

Eggplant Stack - Golden Fried Eggplant layered with mozzarella, provolone cheese and slow roasted marinara. Served over hot seasoned linguini.

Plated Menu Cont.

Savory ~ \$29 per person

Tuscan Chicken - Chicken Breast Topped w/ Sautéed Spinach, Shitake Mushrooms, Red Onions, & Bell Peppers, Topped with Melted Fontina Cheese

Stuffed Chicken Cordon Blue - Fresh Chicken Breast Lightly Breaded, Baked w/ Virginia Ham and Swiss Cheese, Drizzled with a White Wine Cream Sauce

Chicken Princess - Italian Breaded Chicken Breast Topped w/ Creamed Spinach & Artichoke & Fried Carrot

Chicken Florentine - Stuffed with Sautéed Baby Spinach, artichoke Hearts, & Cream Cheese Oven Broiled



Wood Smoked Salmon - Salmon Filets Served w/ Caramelized Red Onions and a Scallion Cream Sauce

Mediterranean Seafood Pasta - Shrimp and Mussels Tossed in Bow Tie Pasta with a White Zinfandel "Blush" Sauce, Spinach, Artichoke Hearts, Red Onions, & Garnished w/ Kalamata Olives, Grape Tomatoes, & Feta Cheese

Pan Seared Rockfish - Always Fresh In Season! Oven broiled, and offered with a signature Pineapple Pico topping

Jumbo Fried Shrimp - Gulf Shrimp, Lightly Battered & Served with our own Cocktail Sauce

Seared Maple-Soy Tuna - Tuna Steak Seared in a Maple-Soy Glaze, Topped w/ Lemon & Green Onion

Shrimp Scampi Skewers - Garlic Sautéed Jumbo Shrimp Skewers w/ Green Onions & Vine Ripened Cherry Tomatoes

Center Cut Ribeye - Fresh Cut, Char Broiled & served over caramelized onions

Top Sirloin Oscar - Choice Sirloin Topped w/ Crab Meat & Hollandaise Sauce

London Broil - Thinly Sliced London Broil Served w/ Fresh Chimi Churri Sauce

Grilled Portabella Primavera - Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil-Avocado Sauce with Roasted Vegetables.

Premium ~ \$32 per person

Angus Beef Prime Rib - Slow Cooked, Flavorful & Served Carved to order w/ Au Jus & Horseradish Cream Sauce

New York Strip - Char Grilled, Topped w/ Gorgonzola Cheese & Pearl Onions

Filet Mignon - Seared Tender, Applewood bacon wrapped, and Topped w/ Sautéed Cremini Mushrooms

Veal Marsala - Lightly Breaded & Sautéed w/ Mushrooms, Onions & Sweet Marsala Wine Sauce

Lump Crab Cakes - Lump Crab Meat Lightly Sautéed, with Old Bay Seasoning

Lobster Claw Ravioli - Delicious Pasta Stuffed w/ White Cheese & Lobster Claw Tossed in Wine Marinara

Chilean Sea Bass - Broiled & Topped w/ a Sun Dried Tomato Pesto Sauce & Sautéed Lump Crab Meat

Stuffed Flounder - Large Filets Stuffed w/ Seasonal Lump Crab, Broiled w/ a White Wine & Butter Sauce

Seafood Lasagna - Deep Dish House Made Lasagna Loaded w/ Shrimp, Lump Crab Meat, Lobster, Ricotta Cheese, Spinach & Roasted Red Peppers. Topped w/ Spinach & Parmesan Cream Sauce.



Plated Menu Duets ~ \$35 per person

FILET MIGNON WITH A COASTAL CRAB CAKE

Seared Center Cut Tenderloin Topped w/ Cremini Mushrooms, and a Lightly Sautéed Crabcake w/ Red Chili Aioli

FILET MIGNON WITH A TUSCAN CHICKEN

Seared Center Cut Tenderloin Topped w/ Port Wine Demi Glaze & Served Along Side a Grilled Chicken Breast Topped w/ Sautéed spinach, Shitake Mushrooms, Red Onions, Bell Peppers & Melted Fontina Cheese

FILET MIGNON WITH COCONUT MAHI-MAHI

Seared Center Cut Tenderloin Topped w/ Port Wine Demi Glaze & Served Along Side Broiled Mahi Mahi w/ Toasted Coconut & Lime Aioli

TUSCAN CHICKEN WITH COCONUT MAHI-MAHI

Chicken Breast Topped w/ Sautéed Spinach, Shitake Mushrooms, Red Onions, & Bell Peppers, Topped with Melted Fontina Cheese

FILET MIGNON WITH A LOBSTER TAIL

Seared Center Cut Tenderloin Topped w/ Port Wine Demi Glaze & Served Along Side A Garlic Butter Roasted Petite Lobster Tail

GRADE A ANGUS BEEF SIRLOIN WITH GULF SHRIMP

Flame Grilled Center Cut Sirloin w/ Garlic-Herb Butter Served w/ Blackened Shrimp Skewers & Fresh Pico De Gallo