

# **Events Sit-Down Menu Selections**

# Salad Course (Select One)

# **Garden Salad**

Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms, Shaved Carrots, Honey-Mustard Dressing

# Caesar Salad

Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing

**Aviators Salad** Baby Greens, Tomato, Beets, Candied Walnuts, Raspberry Vinaigrette

# MAIN COURSE SELECTIONS

(Select One)

# **Poultry**

**Rosemary Chicken \$35** 

Breast of Chicken, Topped with a Rosemary Sun Dried Tomato Sauce

# **Chicken Paillard \$36**

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice

# **Chicken Francaise \$37**

Boneless Chicken Breast, Seasoned Flour, Egg Washed, Pan Seared Golden Brown, Served with Lemon Butter Wine Sauce.

# Beef

New York Steak \$42 12 Oz. New York Strip Served with Garlic Butter

# Churrasco Steak \$42

Skirt Steak Marinated in Spanish Herbs, Grilled Medium and Served With Chimichurri

# Filet Mignon \$47

8oz. The Tender Cut of All, Seasoned and Grilled

Prices are Subject to 20% Taxable Service Charge and 8% Sales Tax

# **Seafood**

#### Chilean Salmon \$36

Fresh Salmon, Marinated in Herbs, Grilled and Served with Chive Tomato Cream Sauce

#### Salmon with Crunchy Pecans \$38

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Served on a Bed of Sautéed Spinach

#### Mahi-Mahi Scampi \$44

Fresh Local Mahi, Grilled or Blackened, Topped with Shrimp Scampi Sauce,

# **Combinations**

Chicken & Salmon \$36 Champagne Sauce

## Churrasco & Chicken \$38

Chimichurri & Champagne Sauce

## Churrasco & Salmon \$40

Chimichurri & Champagne Sauce

#### Filet & Chicken \$42

Petite Filet Mignon and Boneless Chicken Breast Served with Marsala Sauce

#### Filet & Salmon \$44

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

#### Filet & Scampi \$48 8oz. Filet Mignon and Shrimp Scampi

Filet & Lobster \$64 8oz. Filet Mignon & Succulent Broiled Lobster Tail

## Accompaniments (Select One)

Rice Pilaf, Oven Roasted Potatoes, Or Garlic Mashed Potatoes All Selections Include Chef's Choice of Fresh Vegetables, Oven Warmed Rolls with Butter

## Dessert (Select One)

Chocolate Cake • Key Lime Pie • New York Cheesecake Freshly Brewed Coffee and Hot Tea