



Entrée Packages

*Vegetarian/Vegan options available, see page 9.

*Pricing per person is for buffet OR plated.

*All steaks are prepared medium unless specified.



The Chardonnay

Single Entree \$45 | Duo plate \$50 | Choice of \$55

Choose the Following:

- 2 Appetizers Under \$45
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

Chicken Marsala

Sauteed chicken breast finished with a mushroom marsala wine sauce.



Chicken Marsala

Chicken Bruschetta

Sauteed chicken breast topped with heirloom tomato bruschetta and balsamic reduction.

Salmon

Pan seared Atlantic salmon with an almond crust, served with a lemon-herb butter.

Roasted Pork Loin

Milk & honey marinated pork loin finished with an apple bourbon glaze.

The Pinot

Single Entree \$55 | Duo plate \$60 | Choice of \$65

Choose the Following:

- 2 Appetizers Under \$65
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

Chicken Saltimbocca

Chicken breast, prosciutto, sage and white wine jus.



Bacon Wrapped Pork Medallions

Grilled Sirloin

Certified Angus Beef sirloin steak served with whiskey butter.

Barramundi

Pan seared topped with charred pineapple pico.

Bone-in Pork Chop

Grilled and topped with a spicy cherry chutney.

The Cabernet

Single Entree \$65 | Duo plate \$70 | Choice of \$75

Choose the Following:

- 3 Appetizers (1 Passed)
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

Chicken Flamingo

Rolled in Italian bread crumbs & stuffed with smoked gouda, tomato and spinach, finished with a roasted red pepper cream sauce.



Chicken Flamingo

Halibut

Pan-seared and served with a Myer lemon hollandaise.

New York Strip

12 oz Certified Angus Beef strip steak finished with black pepper whiskey butter.

Steak and Shrimp

Grilled ribeye topped with chimichurri and grilled shrimp with charred pineapple pico.

The Reserve

Single Entree \$75 | Duo plate \$80 | Choice of \$85

Choose the Following:

- 3 Appetizers (2 Passed)
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Entrée options below

Roasted Chicken

Airline chicken breast with thyme jus.

Chilean Sea Bass

Pan seared and served with a honey miso glaze.

Tenderloin Filet

10 oz grilled tenderloin served with cabernet demi glace.

Prime Rib

Slow roasted herb & garlic marinated Certified Angus Beef ribeye served with horseradish cream.

Surf and Turf

4 oz Maine lobster served with drawn butter & 4 oz beef tenderloin topped with truffle cream sauce.



Tenderloin Oscar

Vegan, Vegetarian & Children's Selections

**Must pick one vegetarian option*

Vegetable Lasagna: \$30

Roasted portobello, red and green pepper, red onion, summer squash, baby spinach and rustic tomato sauce, layered with hand made pasta, topped with mozzarella blend.

Tortellini: \$30

White and green spinach tortellini in an alfredo cream sauce.

Grilled Vegetable Platter (vegan): \$30

Red and green pepper, summer squash, red onion and portobello mushroom, over risotto tossed with baby spinach, garlic and olive oil.

Kids Meal: \$15

Chicken tenders, fries & fresh fruit served with ketchup.

Cold Appetizers

**Appetizers included in food packages are served at a quantity of one per guest*

Tomato, Basil & Mozzarella Bruschetta:

25 pieces - \$35 | 50 pieces - \$60

Crostini topped with melted mozzarella, cherry tomato and basil with a balsamic glaze.

Coctel De Camarone Cups: \$60- 25 pieces

Shrimp, avocado, chipotle cocktail sauce, lime, cilantro

Caprese Skewers: \$65 - 25 pieces



Fresh mozzarella and cherry tomatoes drizzled with pesto and balsamic glaze.



Seasonal Fresh Fruit with Berries: \$4 per person

Seasonal fresh fruit served with housemade dipping sauce.

Jumbo Shrimp Cocktail Platter: \$375 - 100 pieces

Seasoned shrimp over ice, with lemon wedges.

Charcuterie Board: \$8 per person

Served with crostini, fresh berries, dried fruit and candied nuts.



Hot Appetizers

*Appetizers included in food packages are served at a quantity of one per guest.

Parmesan Tortellini Bites : \$15 - 25 pieces

With marinara.

Pretzel Bites: \$25 - 25 pieces

Served with a bacon mustard cheese sauce.

Toasted Ravioli: \$35 - 25 pieces

Served with housemade marinara.

Cocktail Meatballs: \$35 - 25 pieces

In a marinara sauce topped with parmesan.

Cranberry Brie Tartlets: \$45 - 25 pieces

Dried cranberries and brie in a phyllo cup.

Stuffed Mushrooms: \$50 - 25 pieces

Spinach and sausage filled mushroom cup.

Truffle Arancini: \$50 - 25 pieces

Risotto, parmesan and mushroom coated in breadcrumbs and fried.

Lobster Mac n Cheese Bites: \$55 - 25 pieces

Spanakopita: \$55 - 25 pieces

Spinach & artichoke served in a phyllo crust.

Cheeseburger Sliders: \$65 - 25 pieces

Mini burgers with American cheese on Hawaiian rolls.



Crab Cakes: \$75 - 25 pieces

Crab meat blended with bread crumbs, mayonnaise, eggs and house seasonings.

Beef Wellington: \$90 - 25 pieces

Beef & mushroom wrapped with a puff pastry dough & baked.

Pancetta Wrapped Shrimp: \$125 - 25 pieces

Baked pancetta wrapped jumbo shrimp seasoned with smoked paprika.

Late Night Snack

Pretzel Bites: \$25 - 25 pieces

Served with a bacon mustard cheese sauce.

Toasted Ravioli: \$35 - 25 pieces

Served with housemade marinara.

Cheeseburger Sliders: \$65 - 25 pieces

Mini burgers with American cheese on Hawaiian rolls.

Homemade Pizzas: \$16 per pizza - 8 slices

Sausage, cheese or pepperoni.

Entrée Sides

Salad Options - select one

Market Salad

Mixed greens, dried cranberries, toasted pecans and blue cheese with balsamic vinaigrette, served with a dinner roll.

Caesar Salad

Fresh romaine lettuce with homemade croutons and freshly grated parmesan cheese, served with a dinner roll.

Spinach Berry Salad

Baby spinach with seasonal berries, candied walnuts and feta cheese with poppy seed dressing, served with a dinner roll.

Starch - select one

Whipped Potatoes

Boursin Smashed Red Potatoes

Sweet Potato Soufflé with Bourbon Pecan Glaze

Creamy Parmesan - Thyme Polenta

Smoked Gouda Chipotle Grits

Additional \$1 per guest

Saffron Havarti Risotto

Wild Mushroom Ravioli

Truffle Roasted Mushroom Risotto with Parmesan

Twice Baked Potato

Vegetable - select one

Asparagus Spears with Lemon Butter

Broiled Roma Tomatoes

Roasted Root Vegetables

Roasted Broccolini

Brussels Sprouts with Onions & Bacon

Fresh Green Beans with Garlic Butter

Additional \$1 per guest

Pancetta Wrapped Asparagus

Green Bean Bundles