

Banquet Dinner Menu

Appetizers

(Your Choice of One)

Shrimp and Saffron Risotto with Medallions of Lobster
Wild Mushroom Ravioli with Prosciutto and Peas
Lobster Bisque with Brandy and Tarragon
Tomato and Fresh Mozzarella Tower with Roasted Peppers, Portobellos and Balsamic Syrup
Maryland Style Crab Cake with Grilled Corn, Red Onion, Arugula Salad and Avocado Vinaigrette
Prosciutto d'Parma with Goat Cheese Croustades, Strawberries, Figs and Port Syrup
Scallop and Truffle En Croute with Leek Fondue
Shrimp and Crab Citrus Salad with Hearts of Palm and Mango

Salads

(Your Choice of One)

Arugula, Endive and Radicchio with Grape Tomatoes, Fire Roasted Corn and Peppers with Aged Balsamic
Hearts of Romaine with Croutons and Creamy Lemon and Parmesan Dressings
Baby Greens with Carrots, Cucumbers and House Vinaigrette

Entrées

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

Marinated French Breast of Chicken with Morel Madeira Sauce
Grilled Filet Mignon with Mushroom and Brandy Green Peppercorn Sauce
Crab and Horseradish Crusted Salmon with Chive Buerre Blanc
Veal Scallopini with Tomato, Spinach and Aged Provolone
Rosemary and Garlic Roasted Snapper with Capers, Olives and Lemon Sauce
Pepper Seared Lamb Sirloin with Cremini Mushrooms, Cipollini Onions and Shiraz Sauce
Roasted Black Angus Sirloin with Frizzled Onions and Red Wine Demi
Sesame Seared Tuna Steak with Wasabi Aioli and Lemon Ginger Sauce

All Entrées served with Chef's Selection of Seasonal Accompaniments

Desserts

(Your Choice of One)

Warm Almond and Pear Cake with White Chocolate Gelato and Caramel Sauce
White Chocolate and Raspberry Mousse Pyramid
Mini Mississippi Mud Pie with Dulce de Leche Gelato
Tropical Sorbet Waffle Cone Sundae

Coffee, Tea and Decaffeinated Coffee

All prices are subject to 7% sales tax and 19% service charge