



Sample Menu

\$100 per person, all-inclusive

Reception

Asparagus wrapped in Prosciutto (\$2 ea./30 pcs/\$60)

Mini Crab Cake Hors d'oeuvres (\$3 ea./30 pcs./\$90)

Salad (\$0)

Mixed Green, balsamic vinaigrette

Entrée

Filet Mignon, eight ounces, sauce béarnaise (\$44)

Pork Chop, fourteen ounces, cran-apple chutney (\$30)

Crab Cakes, jumbo lump crabmeat (\$35)

Scottish Salmon, bronzed, beurre blanc (\$29)

Entrées served with sautéed fresh vegetables and baked Idaho potato.

Dessert (\$5 - \$7)

Vanilla Bean Cheesecake

Seasonal Sorbet/Gelato

Chocolate Terrine

Key Lime Pie

Maximum Total Dinner Cost \$99.68 per person, including 2 glasses of beer or wine (\$10 each),
9.3% tax (\$7.07) and 20% gratuity (\$16.61).

Based on 30 guests.