



## Sample Menu

\$115 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)

Shrimp Bowl (\$38 per lb./3lbs./\$114)

### Salad (\$0)

Mixed Green, balsamic vinaigrette

### Entrée

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

New York Strip, fourteen ounces (\$48)

Crab Cakes, jumbo lump crabmeat (\$35)

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

Entrées served with sautéed fresh vegetables and baked Idaho potato.

Family Style Sides: Creamed Spinach with Applewood-smoked bacon

Sautéed Wild Mushrooms with beurre blanc

(\$9 per order/order of each per every 5 guests)

### Dessert (\$5 - \$7)

Vanilla Bean Cheesecake

Seasonal Sorbet/Gelato

Chocolate Terrine

Key Lime Pie

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Maximum Total Dinner Cost \$114.63, including 2 glasses of beer or wine (\$10 each),  
9.3% tax (\$8.13) and 20% gratuity (\$19.11).

Based on 30 guests.