



SEATED DINNER MENU

All entrees include 1st Course Chef's Garden Salad with Ranch and Balsamic Vinaigrette, Dinner Rolls with Whipped Butter, 2nd Course Entrée (limit 3) with Chef's choice of potatoes and vegetables, and 3rd Course dessert selection (limit 2). All entrees also include coffee, tea, and Soft Drinks.

All orders must be received at least four business days prior to the event. Increases can be made after that point up until 72 hours prior to the event and are subject to availability. Prices do not include tax, gratuity, or service charges.

Entrées

— POULTRY —

Winston's Chicken

Grilled chicken breast topped with rooster sauce, thinly sliced prosciutto, hickory smoked bacon and cheddar cheese

28.00

Herb Roasted Half Chicken

Slow roasted half chicken with herb jus

30.00

Mediterranean Chicken

Grilled Chicken Breast tipped with tomato, artichoke, Kalamata olive, and roasted red pepper

28.00

Honey Lacquered Duck

Roasted half peking duck, honey-soy glaze

38.00

— PORK —

Patton's Pork

Pan seared boneless pork chop

30.00

Sliced Center Cut Pork Loin

28.00

— SEAFOOD —

Seared Salmon

Fresh Atlantic Salmon grilled to medium

32.00

Grouper Moutard

Fresh grouper seared with Dijon mustard, hollandaise, toasted almonds

39.00

Trout Meuniere

Lightly breaded, pan fried, with a brown butter sauce

31.00

— BEEF —

8oz. Beef Tenderloin Bordelaise

Grilled with caramelized onions, sautéed mushrooms, and thyme red wine demi glace

41.00

10oz Grilled Teres Major

Port-thyme demi

32.00

14oz Center Cut NY Strip

36.00

14oz Rib Eye Steak

37.00

8oz. Filet Mignon

41.00

— VEGETARIAN —

Creamy Pesto Pasta

Penne pasta tossed with diced tomatoes & grilled artichoke hearts in a creamy pesto sauce
27.00

Grilled Vegetable Plate

Seasonal vegetables sautéed, grilled, roasted, two dipping sauces
25.00

— COMBO PLATES —

Classic Surf N Turf

5 oz Lobster tail and 8oz Filet Mignon
58.00

57th Surf N Turf

Grilled Jumbo Shrimp and 12oz Prime Rib
50.00

Dessert

Classic Red Velvet Cake

Classic Carrot Cake

Rum soaked raisins and cream cheese frosting

Classic Coconut Cake

Chocolate Spoon Lovin- Cake

Moist chocolate cake with a layer of chocolate pudding, topped with chocolate ganache

Key West Lime Pie

Tiramisu

Italian Lemon Cream Cake

New York Style Cheesecake

Chocolate Mousse

Topped with fresh whipped cream, served in a wine glass

Chocolate Chip Canolis

*All prices are subject to 7% sales tax and 21% service