

PLATED DINNER

· Salads ·

Please Select One

Traditional Caesar Salad with Reggiano Cheese and Focaccia Spears

“Chop-Chop” Salad, Iceberg, Romaine, Radicchio, Radish, Carrot, Roma
Tomato with choice of Two Dressings

· Dressings ·

Balsamic Vinaigrette, Thousand Island, French, White Peppercorn Ranch
Caesar, Fat Free Ranch, Fat Free Italian

· Entrees ·

Olive Oil Braised Half Chicken

with Roasted Vegetable Jus-Lie

\$28.00 per person

8 Ounce Char Grilled Filet Mignon

with Zinfandel Reduction

\$54.00 per person

Oven Roasted Breast of Chicken

*Stuffed with aged Provolone Cheese,
Prosciutto Ham, Arugula, Smoked Tomato Fondue*

\$33.75 per person

Pan Seared Grouper

*with Puree of Cucumber, Lemon
and Dry Vermouth*

\$49.00 per person

Poached Salmon

with Leek and Roasted Corn Ragout

\$28.50 per person

Potato Wrapped Halibut

in a Spinach Beurre Blanc

\$38.00 per person

Roasted Loin of Pork

in a Honey - Creole Mustard Sauce

\$28.95 per person

Pan Seared Breaded Pork Cutlets

with Pizzaiolo Sauce and Italian Spinach

\$27.95 per person

N.Y. Strip Steak

*10 Ounce Center Cut
with Maitre d Hotel Butter*

\$45.00 per person



All Prices Subject to 20% Service Charge, 3% Facilities Upgrade Charge, and Applicable Taxes
All Prices Are Subject to Change

04/01/03 LJK/WJZ

PLATED DINNER

(continued)

· Dual Entrees ·

**Grilled Garlic and Pepper Rubbed
6 oz. Filet Mignon**
*with Jumbo Prawns
with Star Anise in a Lemon Reduction*

\$70.00 per person

Roast Salmon Filet
*with Whiskey Rubbed Filet of Beef
in a Caramelized Shallot and Sherry Vinaigrette*

\$55.50 per person

**Sliced Beef Tenderloin
in a Mushroom Bordelaise Emulsion**
with Jumbo Prawns in a Coconut Rum Sauce

\$69.00 per person

**Lemon Rubbed Filet Mignon
in Bearnaise Sauce**
*with Toasted Oregon, Mustard Crusted
6 oz. Breast of Chicken in a Chipotle Jus*

\$58.50 per person

· Desserts ·

Please Select One

**Key Lime Pie
New York Style Cheesecake**

**Carrot Cake
Double Chocolate Cake**

Assorted Seasonal Pies

*Entrees include Chef's choice of Appropriate Starch and Vegetable, Warm Peabody
Rolls with Butter, Iced tea, Iced water and Regular or Decaffeinated coffee.*

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DINNER ENHANCEMENTS

· Appetizers ·

Wild Mushroom Ravioli
with Smoked Tomato Fondue

\$4.75 per person

Jumbo Seared Prawn
on Mini Plantain Cake with Spiced Rum Reduction

\$10.25 per person

Pastrami Salmon Rosette
atop Mini-Potato Pancake with Chive Crème Fraiche

\$7.50 per person

Prosciutto Wrapped Pork Tenderloin
on Creamy White Truffle Polenta

\$6.75 per person

· Salads ·

Baby Mixed Greens
*with Mandarin Oranges, Toasted Cashews
and Cherry Tomatoes*

\$4.50 per person

Baby Spinach Salad
*with Golden Beet Flourish,
Grape Tomato and Shaved Mushrooms*

\$6.95 per person

· Sorbets ·

Blood Orange with Chambord
\$3.50 per person

Peach Mimosa with Lavender
\$1.75 per person

Lemon with raspberries and Grand Marnier
\$3.50 per person

Wild Strawberry with Crème de Cacao
\$1.85 per person

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