

# FAMILY MENU (Choose 4 entrée selections)

*\$18 per person*

## *Beginnings*

Caesar Salad

## *Entrees*

### **Meat Lasagna**

*Layers of ground beef, Italian sausage, cheeses and pasta topped with rich, red sauce*

### **Alfredo**

*Sliced and grilled chicken or shrimp, sautéed mushrooms and fettuccini pasta tossed in a parmesan cream sauce*

### **Parmesan**

*Breaded Chicken or Eggplant topped with tomato sauce and melted mozzarella cheese.*

### **Chicken Marsala**

*Breaded chicken sautéed with mushrooms in our creamy marsala sauce.*

### **Mediterranean Chicken**

*Grilled chicken breast topped with a balsamic reduction and feta cheese, served over mixed vegetables.*

# FELLOWSHIP MENU (Choose 4 entrée selections)

*\$20 per person*

## *Beginnings*

Caesar Salad

Tomato Basil Soup

## *Entrees*

### **Shrimp & Grapefruit Salad**

*Seasoned broiled shrimp, grapefruit, avocado and radish served over mixed field greens with our gorgonzola vinaigrette dressing*

### **Mediterranean Chicken**

*Grilled chicken breast topped with a balsamic reduction and feta cheese. Served with mixed vegetables.*

### **Spinach Lasagna**

*Layers of cream spinach, cheeses and pasta topped with pomodoro sauce.*

### **Blackened Salmon**

*Blackened salmon filet served with garlic green beans*

### **Chicken Verona**

*Grilled chicken tossed with bacon, mushrooms and penne pasta in our cilantro cream sauce.*

### **Lobster Ravioli**

*Lobster stuff ravioli tossed with sautéed shrimp, mushrooms and chives in a sherry cream sauce.*

# ENSEMBLE MENU (Choose 4 entrée selections)

\$24 per person

## *Beginnings*

House Salad  
Tomato Basil Soup

## *Entrées*

### **Filet**

*Filet of beef tenderloin topped with sautéed mushrooms in a sherry wine sauce.*

### **Hasta la Pasta**

*Grilled chicken or sautéed shrimp, roasted peppers and fresh jalapeno fettuccini tossed in a cilantro-poblano cream sauce.*

### **Chicken Marsala**

*Breaded chicken sautéed with mushrooms in a creamy marsala sauce.*

### **Salmon**

*Grilled salmon filet topped with tomatoes and capers in a lemon butter sauce.*

### **Chicken Campagnola**

*Grilled chicken topped with cream spinach and sautéed mushrooms in a sherry wine sauce.*

### **Shrimp Fresco**

*Artichoke hearts, crushed Roma tomato, garlic, feta cheese, fresh basil and sautéed shrimp tossed with angel hair pasta.*

# COMPANY MENU (Choose 4 entrée selections)

\$28 per person

## *Beginnings*

House Salad  
Tomato Basil Soup

## *Entrées*

### **Filet**

*Filet of beef tenderloin topped with sautéed mushrooms in a sherry wine sauce.*

### **Lobster Ravioli**

*Lobster stuffed ravioli tossed with sautéed shrimp, mushrooms and chives in a sherry wine sauce.*

### **Veal Piccata**

*Breaded veal topped with artichoke hearts, diced tomatoes, chives and capers with angel hair pasta in a lemon wine sauce*

### **Blacken Grouper**

*Blacken grouper served with sautéed green beans.*

### **Chicken Campagnola**

*Grilled chicken topped with cream spinach and sautéed mushrooms in a sherry wine sauce.*

### **Pork Chop**

*Black cherry glazed pork chop served with sour cream mashed potatoes.*

# BITS & BITES MENU

## Served Buffet Style

4 Items @ \$14 per person, 6 items @ \$21 per person  
(Add \$3.75 for each additional appetizer)

Classic Crostada Flatbread Pizza  
Bruschetta with Garlic Bread  
Raspberry Chipotle Cocktail Meatballs  
Tortellini Skewers  
Stuffed Mushroom Caps  
Sausage & Peppers  
Toasted Ravioli  
Gorgonzola Orzo Pasta Salad with Chicken  
(Served Cold)  
Spinach Dip  
Fried Calamari

## Butler Passed

4 Items @ \$17 per person, 6 items @ \$24 per person  
(Add \$6.75 for each additional appetizer)

Classic Crostada Flatbread Pizza  
Raspberry Chipotle Cocktail Meatballs  
Prosciutto Wrapped Cantaloupe  
Flavored Cream Cheese Endive Boats  
Tortellini Skewers  
Stuffed Mushroom Caps  
Prosciutto Wrapped Asparagus  
Caprese Skewers with Balsamic Drizzle  
Toasted Ravioli

*Select two appetizers from above to add to any banquet menu for an additional \$5 per person.*

## DESSERT

Add \$4 Per Person to any banquet menu above  
Choose Two

Death by Chocolate  
Tiramisu  
Cheesecake  
Key Lime Pie  
Seasonal Selection

## BAR

HOUSE WINE CARAFES \$35  
SANGRIA CARAFES \$35  
MIMOSA CARAFES \$30  
CHAMPAGNE TOAST \$4 Per Person

### **Beer & Wine Package**

Standard \$24 per person for 3 hours  
Premium \$28 per person for 3 hours

Guest Ticket Option—\$10 per person.  
Two tickets per person. (House Pours)

### **Signature Drinks**

*Add something special to your event by choosing a unique cocktail to be served. Ask your Banquet Coordinator for options and pricing.*

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