



Combination Plated Dinner

Pre-Selections Required 7 Days Prior to Event

~To Start~

Choose One Starter for All Guests

Northern Bean Soup with Ham & Vegetables

or

Assorted Lettuce & Greens Tossed with Cucumbers & Grape Tomatoes &
Tossed with a Light Burgundy Vinaigrette

Freshly Baked French Bread Rolls with Sweet Butter

~Entrees~

Choice of One Combination Plate for All Guests

6 oz. Petit Filet Mignon with Sauce Béarnaise and a Grilled Chicken Breast
with Tomato Basil Sauce

or

6 oz. Petit Filet Mignon with Sauce Béarnaise and a Jumbo Lump Crab Cake
with Shrimp Garni

Entrees Served with Oven Roasted Fingerling Potatoes & Asparagus Spears

~To Finish~

Choose One Dessert for All Guests

Key Lime Pie, Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé or Tiramisu

~Beverage~

Bon Appetit House Blend Coffee Station with Whipped Cream, Lemon and
Orange Zest, Chocolate Morsels

Assorted Herbal Hot Tea with Lemon Wedges

\$45.00 per Person

20% Service Charge and 7% Sales Tax will be Applied to All Charges