



## Plated Dinner

*Pre-Selections Required 7 Days Prior to Event*

### ~To Start~

*Choose One Starter for All Guests*

Cream of Asparagus Soup with Whole Wheat Croutons

Or

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

*Freshly Baked French Bread Rolls with Sweet Butter*

### ~Entrée~

Chicken Marsala with Caramelized Shallots, Sliced Mushrooms & Marsala

Mahi Mahi Vera Cruz with Roasted Tomatoes, Olives, Capers, Garlic, and Extra Virgin Olive Oil

6 oz. Filet Mignon Grilled with a Sauce Béarnaise on Zucchini Crouton

*Entrees Served with Oven Roasted Baby Creamer 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

**\$39.95 per Person**

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