



ADULT MENU

APPETIZER FIRST COURSE (Select 1)

- Tri colored spinach & ricotta stuffed ravioli served on pesto infused mashed potato rimmed plate with a pink vodka sauce and chopped garden fresh basil
- Breaded eggplant & tomato stack with fresh buffalo mozzarella, basil & warm marinara sauce
- New Orleans seafood cakes served with fresh lemon and lime garlic aioli
- Crispy duck spring rolls drizzled with warm Thai sauce served on a bed of twirled daikon radish and carrot
- Tomato & mozzarella tower featuring Red and Yellow beefsteak tomatoes, fresh buffalo mozzarella, toasted pine nuts and balsamic marinade
- Caramelized onion & goat cheese brioche tartlets with cucumber relish and dijonnaise sauce
- Individual Dim Sum samplers in miniature bamboo steamer basket and assorted dipping sauces
- Spicy Tuna tartar martinis with chopped tomato, avocado, and cucumber layers served with a wasabi mayo and seaweed salad
- Grilled vegetable napoleon on pan seared polenta cake with roasted pepper coulis
- Tahitian fresh fruit martinis served with a tableside offering of homemade banana dressing
- Duo of crepes, garden fresh spinach and wild mushrooms individually rolled, served with a ying yang of sauces and pecan toasted wild rice
- Soup and salad combination of cream of carrot soup with champagne and dill and crisp Sonoma salad with mixed greens, candied pecans, raisins and feta cheese tossed with a sweet vinaigrette

SALAD COURSE (Select 1)

- Iceberg wedge with marinated sweet Red onions, candied pecans, beefsteak tomatoes and a Maytag Blue cheese dressing
- Classic Caesar salad in authentic wooden bowls and offered with crisp bruchetta
- Crisp watercress and Belgium endive with a Dijon basil vinaigrette
- Finely chopped confetti salad with Bibb, iceberg, romaine, radicchio, tomato, chick peas, carrots, cucumber and red onion tossed with balsamic vinaigrette
- Sonoma salad with mixed greens, candied pecans, raisins, feta cheese and a sweet vinaigrette
- Napkin ring Caesar salad with baby romaine heart encased in a crouton ring and topped with Caesar dressing and served with bruchetta bread
- Oriental salad with Red leaf lettuce, Chinese cabbage, mandarin orange sections, toasted sesame seeds, fried rice noodles and a sesame ginger dressing
- Seared tuna Nicoise salad with warm roasted potato wedges, fresh guacamole, haricot verts, hard boiled eggs, mixed greens, fresh herbs and a mustard vinaigrette

MAIN COURSE

POULTRY

- Grilled chicken Napoleon layered with grilled eggplant and served with a garlic cream sauce
- Breast of chicken Madeira sautéed with Madeira wine and topped with gilled asparagus and melted paper thin imported provolone
- Chicken roulade rolled with a wild mushroom risotto and served with a Marsala wine sauce
- Breast of chicken Sorrento sautéed with artichoke hearts, capers, chopped tomatoes, wild mushrooms served with a white wine and butter sauce
- Chicken roulade rolled with sautéed spinach, sun dried tomatoes and pine nuts served with a lemon butter sauce
- Breast of chicken Francaise sautéed with White wine, lemon, butter and fresh basil
- Grilled crispy chicken L'orange with citrus zest
- Breast of chicken Marsala sautéed in olive oil with Marsala wine and shitake mushrooms
- Roasted chicken paillard served layered with fresh avocado and chopped tomatoes

*FRESH FISH

- Miso grilled salmon filet with wasabi mayo and fried wonton noodles
- Vidalia onion crusted snapper
- Fennel crusted grilled grouper topped with cilantro butter
- Key lime grilled Mahi-Mahi topped with grilled mango
- Macadamia nut crusted Tilapia filet with a citrus burre blanc
- Pan seared sake marinated Chilean Sea Bass with coconut curry sauce

*BEEF, LAMB AND VEAL

- Signature 9oz grilled filet mignon with teriyaki seasoning and rosemary skewer
- Châteaux Briand carved to order served with a shitake mushroom sauce
- Roast Blue ribbon prime ribs of beef au jus served with a creamy horseradish sauce
- Scaloppini of veal served francaise style with a white wine, lemon and butter sauce
- Famous 14oz all center cut veal chop stuffed with porcini mushrooms and boursin cheese and grilled to perfection
- Grilled New Zealand Baby lamb rack served with a pomegranate port demi glace
- Bone in Grilled individual Rib Steaks marinated and grilled to order



DESSERT MENU

INDIVIDUAL DESSERTS (Select 1 dessert or 2 alternating desserts)

- Wild fruit and berry salad served in an almond basket topped with tableside offering of banana dressing
- Warm chocolate chip soufflé topped with a vanilla bean ice cream
- Warm open apple tart with candied walnuts, homemade streusel, warm caramel and vanilla ice cream
- Tempura cheese cake with a flambé show of Bananas Foster
- Chocolate Mousse crepe filled with chocolate mousse, strawberries, dipped in Black and White Chocolate presented on a Black and White painted plate and garnished with a mini black and white cookie
- Homemade Chocolate lava cake with liquid chocolate center and vanilla ice cream
- Warm Chocolate soufflé served with Grand Mariner sauce and chocolate dipped orange garnish

OR

PASSED DESSERT SAMPLERS (Select 6)

- Oven fresh chocolate chip cookies with ice cold milk shots
- Baby ice cream sandwiches with sundae bar dips
- Miniature peanut butter smores with vanilla ice cream
- New Orleans beignets with assorted dipping sauces
- Funnel cake fries served in bamboo cones with assorted dipping sauces
- Miniature homemade warm apple cobblers served with vanilla ice cream
- Cheese cake spring rolls served on Asian spoons with assorted fresh fruit coulis
- Tahitian fresh fruit and berry martinis with banana dressing
- Miniature crème Brule samplers served with fresh raspberries
- Miniature gourmet cupcakes skewered and set in wheatgrass
- Miniature cinnamon bun bread pudding with Godiva chocolate sauce shooters
- Miniature gourmet cake pops skewered and set in wheatgrass
- Gourmet flavored martini sundaes served with gourmet ice creams and fun toppings
- Dessert shooters with 6 assorted set flavors
- Baby gourmet warm doughnuts served atop demi tasse cups filled with hot chocolate and miniature marshmallows

