

DINNER SELECTIONS

PLATED DINNER ENTREÉS

All Plated Dinner Selections are served with the choice of Salad and Dessert.
Meals also include Chef's Selection of Potato or Rice (where applicable),
Vegetable Du Jour, Fresh Rolls & Butter, & Beverage Service

SALAD SELECTIONS

CHOICE OF ONE:

Field Green Salad

Baby Field Greens mixed with Iceberg Lettuce
Topped with Shredded Cheese, Cucumber,
Grape Tomatoes & Garlic Parmesan Croutons

Caesar Salad

Crisp Romaine Lettuce Topped with Grated Romano & Parmesan Cheese,
Garlic Parmesan Croutons & Creamy Caesar Dressing

Baby Spinach Salad

Picked Baby Spinach, Maple Peppered Bacon,
Sliced Almonds & Diced Egg
(add \$1.00 per person for this selection)

DESSERT SELECTIONS

CHOICE OF ONE:

24 Carat Cake

Three Layers of Moist Carrot Cake Topped with Butter Cream Frosting

Chocolate Temptation

Layers of Deep, Rich Chocolate Cake Topped with Chocolate Icing
& Drizzled with Godiva Chocolate

New York Style Cheesecake

A Slice of Creamy Cheesecake Topped with a
Rich Strawberry Glaze & Whipped Cream

Islander Key Lime Pie

Our Version of the Classic, in a Buttery Graham Cracker Crust

An additional charge of \$1.00 per person to alternate plated desserts

*\$35.00 service charge will be applied if guaranteed meal count is less than 20
Hotel will guarantee prices 90 days in advance.
Prices do not include 19% service charge and applicable sales tax.*

DINNER SELECTIONS

ENTRÉE SELECTIONS

OVEN ROASTED BREAST OF CHICKEN

Herb-Marinated Chicken Breast
Served with a Boursin Cream Sauce
\$22.95 per person

CHICKEN ROULADE

Boneless Chicken Breast Stuffed with
Tender Baby Spinach & Prosciutto Ham
Topped with Apricot Nectar
\$24.95 per person

PESTO CHICKEN*

Basil Pesto Marinated Chicken
Topped with Roma Tomatoes
Served with an Herb Cream Sauce
\$23.95 per person

ROAST PORK LOIN MEDALLIONS

Tender Sliced Medallions of Pork
Served with a Fig Demi-Glace
\$24.95 per person

PORTOBELLO VEGETABLE LASAGNA

Portobello Mushrooms, Ricotta Cheese
& Alfredo Sauce Layered in Noodles &
Topped with a Rich Marinara Sauce
\$21.95 per person

BUTTER CRUMB TILAPIA

Tender, Butter-Crumb Capped Tilapia
Served with a Sweet Dijon Cream Sauce
\$25.95 per person

PECAN ENCRUSTED SALMON*

Fresh Atlantic Salmon Encrusted with
Toasted Pecans Served with an
Amaretto Cream Reduction
\$26.95 per person

PETITE FILET & GRILLED SHRIMP DUET

A Petite 6oz. Filet Served with Four Grilled Tail-In Jumbo Shrimp
Served with a Sweet Compound Butter & Lemon Wedges
\$32.95 per person

NEW YORK STRIP

12 Oz. USDA Choice New York Strip
Steak, Seasoned & Grilled to Perfection
Topped with Roasted Tomato Salsa
\$29.95 per person

BEEF TENDERLOIN MEDALLIONS

8 Oz. of Sliced Beef Tenderloin
Served with a Maytag Bleu Cheese
Cream Sauce
\$32.95 per person

PRIME RIB

10 Oz. USDA Choice Slow Roasted Prime
Rib of Beef Served with a Creamy
Horseradish Sauce & Cabernet Au Jus
\$27.95 per person

ROAST SIRLOIN OF BEEF

Tender, Slow Roasted Top Sirloin
in a Roasted Shallot Demi-Glace
\$25.95 per person

*** Items may contain nuts**

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