

# DINNER PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

## STARTER

SELECT ONE

### HOUSE SALAD

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette (V)

### CAESAR SALAD

romaine, shredded parmesan, garlic croutons

### CHEF'S SOUP OF THE DAY

minestrone -or- chicken noodle

## ENTREES

SELECT THREE

### TWIN PORK CHOPS (GF)

mashed potatoes,  
seasonal vegetable, cherry jus

### CHICKEN PICCATA

mashed potatoes, seasonal vegetable,  
lemon caper butter

### POMODORO PASTA FLORENTINE (V)

pasta, pomodoro sauce,  
spinach & mushrooms

### TWIN FILETS

mashed potatoes, seasonal vegetable,  
green peppercorn sauce

### PARMESAN CRUSTED COD

brown rice, seasonal vegetable,  
lemon butter

### FILET MIGNON (ADD \$10)

8 oz. center cut,  
mashed potatoes, seasonal vegetable

## DESSERT

SELECT ONE

### HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

### HOMEMADE RASPBERRY SORBET

## BEVERAGES

freshly brewed coffee & assorted hot teas

## ENHANCEMENTS

**SEAFOOD TOWER** \$32 PER PERSON

**CHEESECAKE OR FLOURLESS CHOCOLATE CAKE** \$4 PER PERSON

**SIDES (SERVED FAMILY STYLE)** \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,  
roasted potatoes, pasta pomodoro

\$68 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

## APPETIZERS

SELECT THREE

**TOMATO  
BRUSCHETTA**  
(V)

**BBQ CHICKEN  
QUESADILLA**

**HOMEMADE  
MEATBALLS**

**COCONUT  
SHRIMP**

**ARTICHOKE  
PARMESAN**

**CROSTINI** (V)

## STARTER

SELECT ONE

**WEDGE SALAD** (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

**MIKE'S SALAD**

goat cheese, dried cranberry, apple, candied pecan, balsamic vinaigrette (GF) (V)

## CHEF'S SOUP OF THE DAY

## ENTREES

SELECT THREE

**TWIN PORK CHOPS** (GF)

mashed potatoes,  
seasonal vegetable, cherry jus

**FILET MIGNON**

8 oz. center cut,  
mashed potatoes, seasonal vegetable

**BONELESS RIBEYE**

14 oz. cut, mashed potatoes,  
seasonal vegetable

**CHICKEN PICATTA**

mashed potatoes, seasonal vegetable,  
lemon caper butter

**PREMIUM SALMON** (GF)

simply prepared, brown rice,  
seasonal vegetable

**NEW YORK STRIP**

16 oz. center cut, mashed potatoes,  
seasonal vegetable  
(ADD \$2)

## DESSERT

SELECT ONE

**CHEESECAKE**

chef's seasonal selection

**FLOURLESS CHOCOLATE CAKE**

chocolate ganache raspberry sauce,  
whipped cream

## BEVERAGES

freshly brewed coffee & assorted hot tea

## ENHANCEMENTS

**SEAFOOD TOWER** \$32 PER PERSON

**SIDES (SERVED FAMILY STYLE)** \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,  
roasted potatoes, pasta pomodoro

\$100 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE III

(INCLUDES FRESHLY BAKED ROLLS)

## RAW BAR STATION

**JUMBO SHRIMP COCKTAIL**  
(GF)

**FRESH SHUCKED OYSTERS**  
(GF)

## APPETIZERS

SELECT TWO

**BEEF TENDERLOIN SKEWERS**  
**ARTICHOKE PARMESAN CROSTINI** (V)

**NEW ZEALAND LAMB LOLIPOPS**  
**MINI MARYLAND STYLE CRAB CAKES**

## SOUP

SELECT ONE

**CHICKEN NOODLE** | **MINISTRONE**

## SALAD

SELECT ONE

### CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic croutons

### WEDGE SALAD

 (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

### MIKE'S SALAD

 (V)(GF)

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

## ENTREES

SELECT THREE

### TWIN PORK CHOPS

 (GF)

mashed potatoes, seasonal vegetable, cherry jus

### NEW YORK STRIP

16 oz. center cut, mashed potatoes, seasonal vegetable

### FRESH FISH OF THE DAY

chef's seasonal selection & side

### BONE-IN RIBEYE

19 oz. cut, mashed potatoes, seasonal vegetable

### TWIN LOBSTER TAILS

brown rice, seasonal vegetable

### FILET MIGNON

10 oz. heavy aged center cut, mashed potatoes, seasonal vegetable

### COACH'S SURF & TURF

lobster tail, heavy aged center cut filet mignon, seasonal vegetable, mashed potatoes

## ASSORTED MINIATURE DESSERTS

(minimum 10 people)

**CHOCOLATE DIPPED**  
**STRAWBERRIES**

**FRESH BERRIES & CREAM**  
**CHOCOLATE BROWNIES**

**SEASONAL CHEESECAKE**  
**CREME BRULEE**

## BEVERAGES

freshly brewed coffee & assorted hot tea

\$144 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian