

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

mashed potatoes,
seasonal vegetable, cherry jus (GF)

CHICKEN PICCATA

mashed potatoes, seasonal vegetable,
lemon caper butter

POMODORO PASTA FLORENTINE

pasta, pomodoro sauce,
spinach & mushrooms (V)

TWIN FILETS

mashed potatoes, seasonal vegetable,
green peppercorn sauce

PARMESAN CRUSTED COD

brown rice, seasonal vegetable,
lemon butter

FILET MIGNON (ADD \$4)

8 oz. center cut, mashed potatoes,
seasonal vegetable (GF)

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

\$75 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

mashed potatoes,
seasonal vegetable, cherry jus (GF)

FILET MIGNON

8 oz. center cut, mashed potatoes,
seasonal vegetable (GF)

BONELESS RIBEYE

14 oz. cut, mashed potatoes,
seasonal vegetable (GF)

CHICKEN PICATTA

mashed potatoes, seasonal vegetable,
lemon caper butter

PREMIUM SALMON

simply prepared, brown rice,
seasonal vegetable (GF)

NEW YORK STRIP

16 oz. center cut, mashed potatoes,
seasonal vegetable (GF)

(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

\$115 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

mashed potatoes, seasonal vegetable, cherry jus (GF)

NEW YORK STRIP

16 oz. center cut, mashed potatoes, seasonal vegetable (GF)

FRESH FISH OF THE DAY

chef's seasonal selection & side

BONE-IN RIBEYE

19 oz. cut, mashed potatoes, seasonal vegetable (GF)

TWIN LOBSTER TAILS

brown rice, seasonal vegetable

FILET MIGNON

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

COACH'S SURF & TURF

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

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

\$147 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian