

# Gourmet Dinner

Three Hour Party  
Maximum 30 Guests

## *Garden Salad or Caesar Salad, and Rolls* *Family Style Appetizers*

Choose two appetizers to be served

### *Coconut Shrimp*

Five Jumbo U15 Coconut Encrusted Shrimp, Served with a Spicy Orange Jam

### *Tomato & Mozzarella*

Fresh Vine Ripened Tomatoes with Sliced Mozzarella Served with Fresh Basil, Basil Oil and a Balsamic Reduction

### *Fried Calamari*

Parsley Asiago Mix, Marinara Sauce

### *Eggplant Rollatini*

Fresh Eggplant, Lightly Breaded, Ricotta Cheese, Marinara and Parmesan Reggiano Cheese

## *Chicken Dishes*

Choose a chicken dish to be served

### *Grilled Chicken Bruschetta*

Tomato, Basil, Garlic and Olive Oil Relish

### *Chicken Francaise*

Egg Battered, Sautéed, Lemon White Wine Butter Sauce

### *Chicken Parmesan*

Breaded, Marinara, Fresh Mozzarella

### *Asiago Chicken*

Alfredo Asiago Sauce, Grilled Portabello Mushroom

## *Pasta Dishes*

Choose a pasta dish to be served

### *Marinara*

Plum Tomato Marinara Sauce, Fresh Basil

### *Cavatelli & Broccoli*

Fresh Broccoli, Toasted Garlic, Olive Oil, Parmesan

### *Baked Ziti*

Marinara, Ricotta, Mozzarella, Parmesan Cheese

### *Rigatoni a La Vodka*

Vodka Sauce, Peas, Prosciutto & Grilled Chicken

## *Seafood Dishes*

Choose a seafood dish to be served

### *Flounder Oreganado*

Broiled, Oreganado Crumbs, Beurre Blanc Sauce

### *Salmon Bruschetta*

Grilled, Tomato, Olive Oil Relish, Balsamic Glaze

### *Tilapia Pistachio*

Oven Roasted, Pistachio Crumb, Lemon Beurre Blanc

## *Meat Dishes*

Choose a meat dish to be served

### *Sirloin of Beef*

Sliced Sirloin of Beef Dressed in a Mushroom Demi Glaze

### *Sliced Turkey*

Fresh Sliced Turkey Served with Traditional Gravy

### *Sliced Pork Tenderloin*

Island Rum Pineapple Mango Chutney

### *Beef Teriyaki Quesadillas*

Sliced Beef Tenderloin, Teriyaki Sauce, Bell Peppers, and Cheddar Jack Cheese. Sour Cream & Guacamole

Fresh Vegetables & Starch Accompaniments

# 29.95 per Guest

Tax and gratuity not included