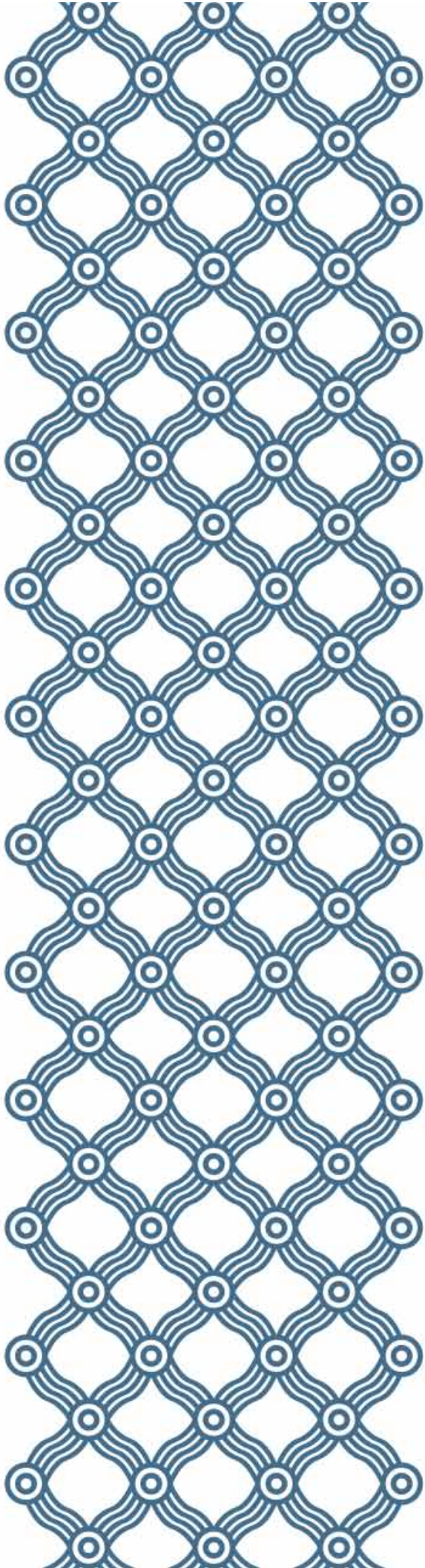


PLATED DINNER SELECTIONS



**\$79 PER PERSON**

(15 people minimum)

**Assorted Dinner Rolls**

**FIRST COURSE**

(Select One)

**Mushroom Truffle Pancake**

Smoked Duck-Maple Balsamic

**Mixed Field Greens**

Pecans-Blue Cheese-Mango-Pickled Onions

**Lump Crab Cake**

Pickled Mango Slaw-Avocado Aioli

**Caesar Salad**

Parmesan-Croutons

**Heirloom Tomato & Buffalo Mozzarella**

Kalamata-Hearts of Palm-Basil

**Truffle Mushroom Ravioli**

Micro Basil-Manchego

**Ahi Tuna Steak**

Crispy Wontons-Sesame Ginger Slaw

**MAIN COURSE**

(Select One)

**Stuffed Free Range Chicken Breast**

Feta-Spinach-Roasted Pepper Risotto

**Seared Free Range Chicken Breast**

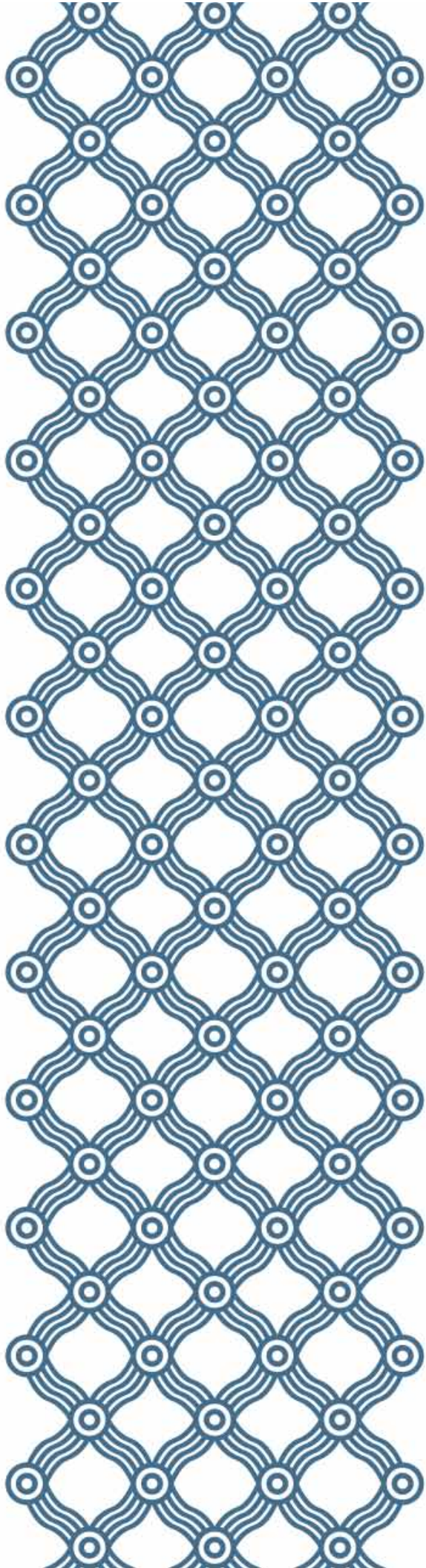
Roasted Garlic Mash-Butter Asparagus

**Maple Soy Glazed Salmon**

Coconut Ginger Sweet Potato Flan-Grilled Bok Choy



\*Chef fee required / All prices are subject to 9% Sales Tax and 22% Service Charge  
/ All prices are subject to change without notice / Special Requests are Always Welcomed



**Blackened Mahi-Mahi**

Cilantro Coconut Risotto-Pineapple Mango  
Salsa-Key Lime Beurre Blanc

**Rockefeller NY Strip**

Roasted Fingerling Potato-Garlic Spinach

**Filet of Beef**

Polenta Cake- Mushroom Truffle Bordelaise

**Penne Rigate** (Vegetarian Option)

Vegetable Ragout

**DESSERT**

(Select One)

**Vanilla Bean Cream Brulee**

Fresh Berries

**Poached Pear**

Wine Caramel-Orange Cream

**Vanilla Flan**

Tropical Coconut Salsa

**Spiced Rum Bread Pudding**

Dulce Leche Ice Cream



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