



SEATED DINNER MENU

All entrees include 1st Course Chef's Garden Salad with Ranch and Balsamic Vinaigrette, Dinner Rolls with Whipped Butter, 2nd Course Entrée (limit 3) with Chef's choice of potatoes and vegetables, and 3rd Course dessert selection (limit 2).

All entrees also include coffee, tea, and Soft Drinks.

All orders must be received at least four business days prior to the event. Increases can be made after that point up until 72 hours prior to the event and are subject to availability.

Prices do not include tax, gratuity, or service charges.

— Entrées —

~ POULTRY ~

CHICKEN FLORENTINE

Grilled chicken breast topped with spinach cream sauce

33.00

HERB ROASTED HALF CHICKEN

Slow roasted half chicken with herb jus

35.00

MEDITERRANEAN CHICKEN

Grilled Chicken Breast topped with tomato, artichoke, Kalamata olive, and roasted Red pepper.

33.00

HONEY LACQUERED DUCK

Roasted half Peking duck, honey plum lacquer.

44.00

~ PORK ~

GRILLED PORK TENDERLOIN W/BOWIE'S BBQ

34.00

~ SEAFOOD ~

SEARED SALMON

Fresh Atlantic Salmon grilled to medium
37.00

SALMON SOUFFLÉ

Baked salmon topped with jalapeno and pecorino cheese soufflé
39.00

GROUPE MOUTARD

Fresh grouper seared with Dijon mustard, hollandaise, toasted almonds
Market

STUFFED TROUT

Local Carolina trout, dusted w/Creole and pan seared. Stuffed w/mushrooms & spinach. Topped w/garlic butter.
37.00

~ BEEF ~

8 OZ. BEEF TENDERLOIN BORDELAISE

Grilled with caramelized onions, sautéed mushrooms, and thyme red wine demi-glace
50.00

12 OZ. CENTER CUT NY STRIP

42.00

12 OZ. RIB EYE STEAK

43.00

8 OZ. FILET MIGNON

47.00

~ VEGETARIAN ~

VEGETABLE PASTA ALFREDO

Penne pasta tossed with fresh vegetables in a creamy alfredo sauce
30.00

GRILLED VEGETABLE PLATE

Seasonal vegetables sautéed, grilled, roasted, with dipping sauce
28.00

~ COMBO PLATES ~

57TH SURF N TURF

Grilled Jumbo Shrimp and 12 oz. Rib
57.00

PETITE SURF N TURF

4 oz. Seared Salmon and 4 oz. Filet
50.00

— *Dessert* —

CLASSIC COCONUT CAKE

CHOCOLATE TORTE

Gluten free chocolate torte w/mixed berry compote

KEY WEST LIME PIE

TIRAMISU

ITALIAN LEMON CREAM CAKE

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE

Topped with fresh whipped cream, served in a wine glass

CHOCOLATE CHIP CANOLIS

CRÈME BRÛLÉE CHEESECAKE