



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** ~

PATTON'S PORK

Grilled 12oz bone-in pork chop

36.00

GRILLED PORK TENDERLOIN W/BOWIE'S BBQ

34.00

~ **SEAFOOD** ~

SEARED SALMON

Fresh Atlantic Salmon grilled to medium

37.00

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

45.00

12OZ 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** ~

CLASSIC SURF N TURF
5 oz. Lobster tail and 8 oz. Filet Mignon
67.00

57TH SURF N TURF
Grilled Jumbo Shrimp and 12oz Rib Eye
57.00

— *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

*All prices are subject to 8% sales tax and 21% gratuity