

MENU A

\$35 PER PERSON

MINIMUM OF TEN GUESTS/PER ENTREE

SALADS

Choose three.

SOUP DU JOUR HOUSE SALAD

MAIN COURSE

ITALIAN CRUSTED TILAPIA FETTUCINI FILET

MARINATED PORTABELLA PETITE FILET

SIDES

Choose two.

FRENCH GREEN BEANS

LYONNAISE POTATOES

SAUTEED SPINACH & MUSHROOMS

ROASTED GARLIC POTATOES

WHITE CHEDDAR MACARONI & CHEESE

POTATOES GRUYERE AL GRATIN

DESSERT

Choose one or substitute an appetizer: Hummus, Asian Wings, Bruschetta, or Spring Rolls.

NEW YORK CHEESECAKE

CARROT CAKE

MENU B

\$45 PER PERSON

MINIMUM OF TEN GUESTS/PER ENTREE

APPETIZER DISPLAY

Choose two.

BRUSCHETTA **BAKERSTREET CRAB CAKE**
BLACK BEAN HUMMUS **SPRING ROLLS**
ASIAN WINGS

SALADS

Choose one.

HOUSE SALAD **HEARTS OF ROMAINE CEASAR**

MAIN COURSE

HAWAIIAN CRUSTED MAHI **HONEY WALNUT SALMON**
PETITE FILET **BLACKENED PORKCHOP**

SIDES

Choose two.

FRENCH GREEN BEANS **LYONNAISE POATOES**
SAUTEED SPINCACH & MUSHROOMS **ROASTED GARLIC POTATOES**
WHITE CHEDDAR MACARONI & CHEESE **POTATOES GRUYERE AL GRATIN**

DESSERT

Choose one.

NEW YORK CHEESECAKE **CARROT CAKE**

MENU C

\$55 PER PERSON

MINIMUM OF TEN GUESTS/PER ENTREE

APPETIZER DISPLAY

Choose three.

SHRIMP COCKTAIL BAKERSTREET CRAB CAKE
BRUSCHETTA SPRING ROLLS

SALADS

Choose two.

WEDGE CHOP CHOP
SPINACH GOAT CHEESE HEARTS OF ROMAINE CEASAR
LOBSTER BISQUE HOUSE SALAD

MAIN COURSE

BLUE GLAZED PETITE FILET HAWAIIAN CRUSTED MAHI
BLACKENED AHI BLACKENED PORKCHOP
PRIME RIB* TENDERLOIN*

SIDES

Choose two.

FRENCH GREEN BEANS LYONNAISE POATOES
SAUTEED SPINCACH & MUSHROOMS ROASTED GARLIC POTATOES
WHITE CHEDDAR MACARONI & CHEESE POTATOES GRUYERE AL GRATIN

DESSERT

Choose one.

NEW YORK CHEESECAKE CARROT CAKE