

SILVE S

HORS D'OEUVRES

(Preselect Two - Served Butler Style)

Miniature Crab Cakes Prosciutto Wrapped Mozzarella Ahi Tuna Crisps* Roma Tomato, Fresh Mozzarella & Basil on Crostini Tenderloin Crostini*

SALADS

(Preselect One)

Caesar Salad Morton's Salad Mixed Field Greens Salad Bibb Lettuce Salad

ENTRÉES

(Preselect Choice of Three)

8 oz. Filet Mignon* Center-Cut Prime Ribeye* Double-Cut Prime Pork Chop* **Broiled Salmon Fillet*** Chicken Christopher

ACCOMPANIMENTS

(Select Two)

Mashed Potatoes Bacon & Onion Macaroni & Cheese "Twice Baked" Au Gratin Potatoes

Steamed Fresh Asparagus Sautéed Garlic Green Beans Creamed Corn or Creamed Spinach Sautéed Fresh Broccoli

DESSERT

(Preselect Choice of Two)

Cheesecake Double Chocolate Mousse

Key Lime Pie Fresh Seasonal Berries

Coffee/Hot Tea Service

\$89 per guest

ENTRÉE ENHANCEMENTS

Additional \$10 per guest

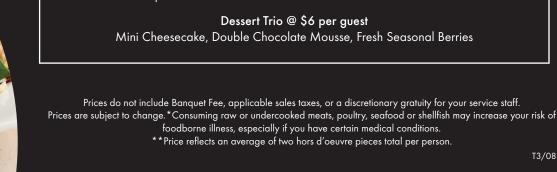
12 oz. Filet Mignon* Chilean Sea Bass*

Jumbo Shrimp Alexander* Jumbo Lump Crab Cakes

Additional \$18 per guest

Bone-In Ribeye Steak* Prime New York Strip Steak, Signature Cut* Rack of Lamb* Lobster Tail Entrée

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries



HORS D'OEUVRES

(Preselect Three - Served Butler Style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Prosciutto Wrapped Mozzarella
Broiled Sea Scallops*
Ahi Tuna Crisps*
Miniature Crab Cakes
Petite Lamb Chops*

SALADS

(Preselect Choice of Two)

Caesar Salad Morton's Salad Mixed Field Greens Salad Sliced Beefsteak Tomato Bibb Lettuce Salad

ENTRÉES

(Preselect Choice of Three)

12 oz. Filet Mignon* Bone-In Veal Chop* Broiled Salmon Fillet* Chicken Christopher Chilean Sea Bass* Jumbo Shrimp Alexander* Center-Cut Prime Ribeye* Cajun Ribeye Steak*

ACCOMPANIMENTS

(Select Two)

Sour Cream Mashed Potatoes Bacon & Onion Macaroni & Cheese "Twice Baked" Au Gratin Potatoes Steamed Fresh Asparagus Sautéed Garlic Green Beans Creamed Corn or Creamed Spinach

DESSERT

(Preselect Choice of Two)

Cheesecake Double Chocolate Mousse Key Lime Pie Fresh Seasonal Berries

Coffee/Hot Tea Service

\$101 per guest

ENTRÉE ENHANCEMENTS

Additional \$10 per guest Rack of Lamb* Jumbo Lump Crab Cakes Additional \$18 per guest

Bone-In Ribeye Steak*

Prime New York Strip Steak, Signature Cut*

Lobster Tail Entrée

Dessert Trio @ \$6 per guest

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

Prices are subject to change. *Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. * *Price reflects an average of three hors d'oeuvre pieces total per person.

JUM WENT

HORS D'OEUVRES

(Preselect Three - Served Butler Style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Prosciutto Wrapped Mozzarella
Broiled Sea Scallops*
Ahi Tuna Crisps*
Miniature Crab Cakes
Jumbo Shrimp Cocktail

STARTERS

(Preselect One)

Cup of Baked Five Onion Soup Cup of Lobster Bisque

SALADS

(Preselect Choice of Two)

Caesar Salad Morton's Salad Mixed Field Greens Salad Sliced Beefsteak Tomato Bibb Lettuce Salad

ENTRÉES

(Preselect Choice of Three)

12 oz. Filet Mignon* Bone-In Veal Chop* Broiled Salmon Fillet* Chicken Christopher Chilean Sea Bass* Jumbo Shrimp Alexander*
Center-Cut Prime Ribeye*
Cajun Ribeye Steak*
Prime New York Strip Steak, Signature Cut*

ACCOMPANIMENTS

(Select Two)

Sour Cream Mashed Potatoes Bacon & Onion Macaroni & Cheese "Twice Baked" Au Gratin Potatoes Steamed Fresh Asparagus Sautéed Garlic Green Beans Creamed Corn or Creamed Spinach

DESSERT TRIO

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

Coffee/Hot Tea Service

\$118 per guest

ENTRÉE ENHANCEMENTS

Additional \$18 per guest Bone-in Ribeye Steak* Lobster Tail Entrée

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DIAMOND MENC

HORS D'OEUVRES

(Preselect Three - Served Butler Style)

Roma Tomato, Fresh Mozzarella & Basil on a Crostini
Prosciutto Wrapped Mozzarella
Petite Lamb Chops*
Jumbo Shrimp Cocktail*
Tenderloin Crostini*
Broiled Sea Scallops*
Ahi Tuna Crisps*
Miniature Crab Cakes

FIRST COURSE

(Preselect One)

Cup of Baked Five Onion Soup
Cup of Lobster Bisque

SECOND COURSE

(Preselect Choice of Two)

Caesar Salad Morton's Salad Mixed Field Greens Salad Sliced Beefsteak Tomato Bibb Lettuce Salad

FILET & LOBSTER

8 oz. Filet Mignon & Lobster Tail, Cold Water

- ACCOMPANIMENTS

(Choice of Two)

Sour Cream Mashed Potatoes Bacon & Onion Macaroni & Cheese "Twice Baked" Au Gratin Potatoes Steamed Fresh Asparagus Sautéed Garlic Green Beans Creamed Corn or Creamed Spinach

DESSERT TRIO

Mini Cheesecake, Double Chocolate Mousse, Fresh Seasonal Berries

Coffee/Hot Tea Service

\$148 per guest

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

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