

## **Firewater Dinner Menu Option I**

### **Salad**

Mixed Greens Salad tossed in Balsamic Vinaigrette

Or

Caesar Salad

### **Entrées**

#### ***Sliced Tenderloin***

Roasted Tenderloin with Garlic Mashed Potatoes & Steamed Mixed Vegetables

***Or***

#### ***Chicken***

Chicken Medallions simmered in a Lemon Fresh Herb Butter Sauce  
served with Garlic Mashed Potatoes & Steamed Mixed Vegetables

***Or***

#### ***Honey Glaze Salmon***

Grilled Salmon served with Coconut Rice & Mixed Vegetables

***Or***

#### ***Chicken Penne Pasta***

Chicken sautéed with Roma Tomatoes and Penne Pasta  
in our house made Marinara Sauce finished with Imported Cheese

### **Dessert**

3 Layer Chocolate Cake or Cheesecake or Crème Brulee

***\$30 per Person • Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*

## **Firewater Dinner Menu Option II**

### **Salad**

Mixed Greens Salad tossed in Balsamic Vinaigrette

Or

Caesar Salad

### **Entrées**

#### ***Sliced Tenderloin***

6 oz. Certified Angus Beef Tenderloin with Garlic Potatoes & Steamed Mixed Vegetables

***Or***

#### ***Chicken***

Chicken Medallions simmered in a Lemon Fresh Herb Butter Sauce  
served with Garlic Mashed Potatoes & Mixed Vegetables

***Or***

#### ***Sesame Tuna***

8 oz. Yellow Fin Tuna served over Coconut Rice, Mixed Vegetables and  
Wasabi Mango Puree

***Or***

#### ***Chicken Penne Pasta***

Chicken Sautéed with Roma tomatoes and Penne Pasta  
in our house made Marinara Sauce finished with Imported Cheese

### **Dessert**

3 Layer Chocolate Cake or Cheesecake or Crème Brulee

***\$35 per Person • Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*

## **Firewater Dinner Menu Option III**

### **Salad**

Mixed Greens Salad tossed in Balsamic Vinaigrette

Or

Caesar Salad

### **Entrées**

#### ***Filet & Chicken***

6 oz. Certified Angus Beef Filet

accompanied by a Grilled and Marinated Chicken Breast

served with Garlic Mashed Potatoes & Steamed Mixed Vegetables.

*Or*

#### ***Filet & Shrimp***

6 oz. Certified Angus Beef Filet

accompanied by Shrimp Prawns

served with Garlic Mashed Potatoes & Steamed Mixed Vegetables.

*Or*

#### ***Honey Glaze Salmon***

Grilled Salmon served with Coconut Rice & Mixed Vegetables

*Or*

#### ***Chicken Penne Pasta***

Chicken Sautéed with Roma Tomatoes and Penne Pasta

in our house made Marinara Sauce finished with Imported Cheese

### **Dessert**

3 Layer Chocolate Cake or Cheesecake or Crème Blulee

***\$40 per Person • Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*

## **Firewater Dinner Menu Option IV**

### **Salad**

Mixed Greens Salad tossed in Balsamic Vinaigrette

Or

Caesar Salad

### **Entrées**

#### ***Prime Filet***

8 oz. Prime Filet served with Garlic Mashed Potatoes & Broccoli

*Or*

#### ***Herb Chicken***

Chicken Medallions sautéed in a Lemon Fresh Herb Butter Sauce  
served with Garlic Mashed Potatoes & Steamed Mixed Vegetables

*Or*

#### ***Quattro Formaggio***

Penne Pasta tossed with Chicken, Bacon, and Mushrooms & Roma Tomatoes  
in a Four Cheese Cream sauce topped with Imported Cheese

*Or*

#### ***Sesame Tuna***

8 oz. Yellow Fin Tuna served over Coconut Rice, Mixed Vegetables and  
Wasabi Mango Puree

#### ***Citrus Sea Bass***

8 oz. Pan seared Sea Bass served with Wild Rice Risotto & Steamed Asparagus  
topped with a Pineapple Chutney

### **Dessert**

3 Layer Chocolate Cake Or Cheesecake Or Crème Brûlée

***\$45 per Person • Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*

## **Firewater Premier Menu**

### **Hors d'oeuvres**

Shrimp Cocktail • Crab Cake & Pimento Dip

### **Salad**

Mixed Greens Salad tossed in Balsamic Vinaigrette

Or

Caesar Salad

### **Entrées**

#### ***Filet & Shrimp***

6 oz. Filet served with three JUMBO Grilled Shrimp,  
Garlic Mashed Potatoes & Steamed Mixed Vegetables

***Or***

#### ***Filet & Lobster***

6 oz. Certified Angus Filet with a 5 oz. Tristan Lobster Tail  
served with Garlic Mashed Potatoes & Steamed Vegetables

***Or***

#### ***Sesame Tuna***

8 oz. Yellow Fin Tuna served over Coconut Rice, Mixed Vegetables and  
Wasabi Mango Puree

***Or***

#### ***Herb Chicken***

Chicken Medallions sautéed in a Lemon Fresh Herb Butter Sauce  
served with Garlic Mashed Potatoes & Steamed Mixed Vegetables

### **Dessert**

3 Layer Chocolate Cake or Cheesecake or Crème Brulee

***\$60 per Person • Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*

## **Lunch Menu Option I**

### **Entrées**

#### ***Large Garden Salad***

Mixed Greens, Seasonal Vegetables & Choice of Dressing  
topped with your choice of a Grilled Chicken Breast or Salmon Filet

***Or***

#### ***Firewater Burger***

8 oz. Certified Angus Burger, grilled on a Kaiser Roll  
with Lettuce, Tomato & Onion. Served with French Fries

***Or***

#### ***Fruit Plate with Chicken Salad***

Array of Seasonal Fruit with our house made, all White Meat Chicken Salad  
with Red Onion, Celery, Almonds, Mayo and Fine Herbs

***Or***

#### ***Crab Cake Sandwich***

Fresh Lump Crab Meat pan-seared until golden brown topped with a house made Dill  
Mustard Sauce on a Kaiser Roll with Lettuce & Tomato and your choice of side

***Or***

#### ***Chicken Penne Pasta***

Chicken sautéed with Roma Tomatoes and Penne Pasta  
in our house made Marinara Sauce finished with Imported Cheese

#### ***Additions -***

*Pimento Dip for a starter \$2.50 per Person*

*3 Layer Chocolate Cake or Key lime Cheesecake \$3.00 per Person*

***\$13 per Person • Exclusive of tax and gratuity***

*Includes Soft Drinks, Iced Tea & Coffee*

## **Lunch Menu Option II**

### **Salad**

Mixed Greens Salad tossed in Balsamic Vinaigrette  
Or  
Caesar Salad

### **Entrées**

#### ***Herb Chicken***

Twin Chicken Medallions sautéed in a Lemon Fresh Herb Butter Sauce  
Served with Garlic Mashed Potatoes & Steamed Mixed Vegetables

***Or***

#### ***Shrimp & Scallops Fresco***

Shrimp & Sea Scallops sautéed with Mushrooms & Artichokes, Penne Pasta & Garlic tossed in a Sun-Dried Tomato Cream Sauce & finished with Imported Cheese

***Or***

#### ***Quattro Formaggio***

Penne Pasta tossed with Chicken, Bacon, Mushrooms & Roma Tomatoes  
in a Four Cheese Cream Sauce topped with Imported Cheese

***Or***

#### ***Firewater Burger***

8 oz. Certified Angus Burger, grilled on a Kaiser Roll  
with Lettuce, Tomato & Onion. Served with French Fries

### **Dessert**

3 Layer Chocolate Cake & Cheesecake or Crème Brulee

***\$20 per Person • Exclusive of tax and gratuity***

***Includes Soft Drinks, Iced Tea & Coffee***



## **Hors D'oeuvres Menu - On and Off Site**

48 hour notice required. For late orders, charges may apply & availability will be limited.

Charges are applied per guest. Items are 2-3 per guest based on weight & size.

Disposable appetizer plates, utensils and napkins \$1.00 per guest.

### ***Chicken***

**Fried Chicken Tenders ~ with honey mustard & BBQ sauce ~ \$2.95**

**Buffalo Chicken Skewers ~ with ranch & blue cheese ~ \$3.25**

**Grilled Chicken Teriyaki Skewers ~ \$3.25**

**Triangle Sandwiches ~ chicken salad, tuna salad or vegetable ~ \$3.95**

**Chicken Kabobs ~ with roasted vegetables ~ \$4.95**

**Firewater Jumbo Wings ~ 50 wings ~ \$31.95**

### ***Beef***

**Meatballs ~ served in our marinara sauce ~ \$3.25**

**Pigs in a Blanket ~ \$3.25**

**Beef Kabobs ~ with roasted vegetables ~ \$5.95**

**Sliced Tenderloin Croustade ~ drizzled with horseradish sauce ~ \$3.95**

### ***Vegetarian***

**Pimento Dip ~ with tri-colored tortilla chips ~ \$2.95**

**Vegetable Spring Rolls ~ with teriyaki & sweet and sour ~ \$3.25**

**Creamy Vegetable Stuffed Mushrooms ~ \$3.50**

**Bruschetta ~ \$3.50**

**Fresh Jalapeno stuffed with Monterrey Jack ~ with ranch ~ \$3.50**

**Cold, Marinated Asparagus Skewers ~ \$3.50**

**Fruit Skewers ~ \$3.75**

**Domestic Cheese Skewers ~ \$3.75**

**Mozzarella & Tomato Skewers ~ with balsamic vinaigrette ~ \$3.95**



## **Entrée Selections**

### **Chicken Penne Pasta**

*Chicken with house made Marinara & Roma Tomatoes topped with Imported Cheese ~ \$7*

### **Vegetable Rotini**

*Sautéed with Broccoli, Sun-Dried Tomatoes & Mushrooms in a White Wine & Garlic Sauce ~ \$7*

### **Cajun Chicken Pasta**

*Chicken & Andouille Sausage tossed with Onions, Roma Tomatoes, Red & Green Peppers in a Cajun Cream Sauce ~ \$8*

### **Lemon Herb Chicken ~ \$8**

### **Chicken Marsala**

*Roma Tomatoes & Portabello Mushrooms ~ \$8*

### **Lemon Dill Salmon**

*With a Dill Butter Sauce ~ \$10*

### **Sliced Sirloin**

*In Au Jus Sauce~ \$12*

### **Filet Medallions**

*Grilled or Port Wine Demi ~ \$14*

### **Sliced Tenderloin**

*Served with Rolls & Horseradish Sauce ~ \$15*