

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 Brulee

\$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