

# PLATED DINNER

*All Entrées are served with a Garden Salad, Dinner Rolls, Appropriate Starch & Vegetable, Hot & Cold Banquet Beverages, Plated Dessert or Assorted Mini Desserts & Cookies and a Choice of Linen Colors*

## ENTRÉES *select two*

### CHICKEN SUPREME

Stuffed with Country Bread Stuffing,  
Finished with a Creamy Chicken Gravy

### CHICKEN MARSALA

Stuffed with Mushrooms & Mozzarella and  
Finished with a Mushroom Marsala Sauce

### CHICKEN PICCANTE

Stuffed with Rice Pilaf, Finished with Zesty Capers,  
Roasted Red Pepper and a Lemon Garlic Sauce

### BAKED CRAB CAKES

Remoulade Sauce

### SHRIMP IMPERIAL

Stuffed with Crabmeat Imperial and Finished with  
a Dill Beurre Blanc Sauce

### GRILLED SALMON

New Orleans Style Dry Rub Topped with  
Trinity Vegetables

### FLOUNDER IMPERIAL

Stuffed with Crabmeat Imperial and Finished with  
a Dill Beurre Blanc Sauce

### PRIME RIB

Slow roasted with Au Jus

### CENTER CUT FILET MIGNON

Wild Mushroom Barolo Demi Glace

### PETITE FILET & LUMP CRAB CAKE DUO

Filet served with Wild Mushroom Mélange

### DOUBLE CUT PORK CHOP

Baked Apples, Jack Daniels BBQ Sauce  
and Dijon Cream

### VEGETABLE NAPOLEON

Layers of Grilled Zucchini, Yellow Squash, Portabella  
Mushroom, Fire Roasted Pepper, Onion and  
Spinach, Drizzled with a Virgin Olive Oil



*Centerton*  
COUNTRY CLUB  
&  
EVENT CENTER