



THE GOLD

\$59 per person

COLD CANAPES

Please choose three:

- Smoked Salmon Canapes
- Goat Cheese, Pecan, & Honey on Garlic Toasts
- Tomato Mozzarella Caprese Skewers
- Ahi Tuna Poke Chip
- Lump Crab Toastadas
- Curried Chicken Salad in Endive Spears
- Esquite Shooters
- Crab "Bloody Marys"
- Shrimp Ceviche Cups
- Smoked Salmon with Cucumber & Crème Fraiche
- Pimiento Cheese Toasts

HOT HOR D'OEUVRES

Please choose three:

- Mini Crab Cakes with Remoulade
- Filet Mignon, Mushroom, Grilled Scallion
- Puff Pastry Hot Dogs
- Mini Quiche Lorraine
- Potato Pancakes with Sour Cream and Chive
- Lamb Lollies with Pomegranate Molasses
- Arancini with Bacon
- Pesto Shrimp Skewers
- Bacon Wrapped Scallops
- Grammy's Meatballs
- Mini Potato Pancakes with Sour Cream & Chive

STARTER

Please choose one:

- Apple Pecan Salad
- Rocco's Caesar
- Chopped Greek Salad

ENTREE CHOICES

Filet Oscar

8z filet mignon, grilled asparagus, béarnaise, lump crab

Center Cut NY Strip

chianti bordelaise, grilled asparagus, horseradish & caramelized onion mashed potato

Chicken Milanese

panko crusted chicken breast, arugula salad, balsamic honey

Lump Crab Cappellini

grape tomato, angel hair, wilted spinach, parmesan, white wine, fresh basil

Pan Roasted Chicken Friles

half boneless local chicken, fries, herb butter

Seared Alaskan Halibut

eggplant caponata, wilted greens with a arugula-almond pesto

Salmon Cous Cous

french beans, parmesan cous cous with a dijon-dill vinaigrette

Market Vegetable Risotto

parmesan risotto, seasonal vegetables (vegan available)

ACCOMPANIMENTS

Please choose two, served family style:

- Mascarpone Creamed Spinach
- Soy Glazed Brussels Sprouts with Bacon Roasted
- Oyster Mushrooms
- Roasted Seasonal Vegetable
- Lump Crab Mac & Cheese

Additional:

3 Hour Open Bar: \$35 per person

DESSERT

Your choice from our seasonal selection