Caesar Salad 380 cal
Lobster Bisque 240 cal
Shrimp Cocktail 270 cal

6 oz. Center-Cut Filet Mignon* 430 cal Broiled Salmon Fillet* 680 cal Chicken Christopher 1320 cal

## SEAFOOD ACCOMPANIMENT

(Preselect One)
Scallops Oreganatta 200 cal
Jumbo Lump Crab Cake 470 cal

## ACCOMPANIMENTS

(Preselect Two)

Sour Cream Mashed Potatoes 840 cal
Creamed Spinach 510 cal
"Twice Baked" Au Gratin Potatoes 1020 cal

Sautéed Garlic Green Beans 130 cal
Bacon \& Onion Macaroni \& Cheese 1710 cal
Sautéed Broccoli Florets 410 cal


## ENTRÉE ENHANCEMENTS <br> Additional Price Per Guest

8 oz. Center-Cut Filet Mignon* 570 cal \$ 12
Prime Pork Chop* 710 cal \$ 12
Prime Ribeye* 1210 cal $\$ 22$

12 oz. Center-Cut Filet Mignon* 840 cal $\$ 26$
Rack of Lamb* 920 cal \$27
Prime New York Strip* 1060 cal $\$ 34$

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

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[^0]:    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.

