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PRE-SET MENU OFFERINGS

Our pre-set, priced per person menu options can be created to fit any occasion

Menu choices are required to be turned in no later than 10-days prior to your event date.

2 COURSE MEAL

Available for lunch hours only

Pricing starts at: \$30/person (excludes tax and service charge)

- Choice of a Soup **or** Salad
- Choice of three entrees

3 COURSE MEAL

Pricing starts at: \$40/person (excludes tax and service charge)

- Choice of a Soup **or** Salad (Choose One for Entire Group)
- Choice of four entrees
- Choice of one dessert

4 COURSE MEAL

Pricing starts at: \$50/person (excludes tax and service charge)

- Choice of Soup
- Choice of Salad
- Choice of four entrees
- Choice of one dessert

May substitute Soup course for a Seated Appetizer (additional charge applies)

MENU PRICING

Menus offerings are priced per person and are subject to change based on the items selected for each offering

SEATED APPETIZER

Add a seated appetizer to start the meal +\$8/person

- Crabmeat Cheesecake
- Seafood Arancini
- BBQ Shrimp
- Braised Pork Cheeks

HAND PASSED APPETIZER

Add passed appetizers to feature before seated dinner begins Additional Charge Applies

• See Hors D'oeuvres Menu for Details

APPETIZERS

Sensation - Tangy Gorgonzola vinaigrette,

- SOUPS & SALADS

ENTREES

homemade croutons, Parmesan cheese **Lettuce Wedge** – Blue Cheese, Baby

roasted tomatoes

Iceberg, Benton's Bacon, Cherry Tomatoes & Italian Buttermilk Dressing

romaine, pistachios, crispy prosciutto,

Caesar – Romaine, Caesar dressing,

- Spinach Celebration- Balsamic
 Vinaigrette, Baby Greens, Candied Pecans, Red Onions, Cherry Tomatoes & Feta
- Corn & Crabmeat Bisque Jumbo lump crabmeat, sweet white corn, cream
- **Butternut Squash & Shrimp Bisque** -Roasted Butternut Squash, Gulf Shrimp, Puréed with Cream

- b Lasagna
- Spaghetti & Meatballs
- Chicken Fettuccini Alfredo
- Grilled Chicken

- Chicken Parmesan
- Chicken Picatta
- Eggplant Parmesan
- Veal Picatta

- Fresh Gulf Fish
- Fish Pecan
- Fish Picatta
- Shrimp & Grits

Choose One (+\$6/person), Choose Two (+\$9/person), Choose Three (+\$12/person)

- 8 oz. Filet Mignon
- 16 oz. Ribeye
- Cedar Plank Redfish
- Veal Michael
- Fish Katie

DESSERTS

- White Chocolate Bread Pudding
- Chocolate Sin Cake
- Ricotta Cheesecake (+\$3/person)

Upgrade any Fish, Beef, or Veal Dish with: (+\$3/person)

- Crabmeat Imperial
- New Orleans Style BBQ Shrimp
- Lump Crabmeat

ENHANCEMENTS