## 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.

## 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 offour 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
- Sensation - Tangy Gorgonzola vinaigrette, romaine, pistachios, crispy prosciutto, roasted tomatoes
- Caesar-Romaine, Caesar dressing, homemade croutons, Parmesan cheese
- Lettuce Wedge - Blue Cheese, Baby Iceberg, Benton's Bacon, Cherry Tomatoes \& Italian Buttermilk 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

| $\begin{aligned} & \text { 岂 } \\ & \text { (2 } \\ & \text { 를 } \end{aligned}$ | - Lasagna <br> - Spaghetti \& Meatballs <br> - Chicken Fettuccini Alfredo <br> - Grilled Chicken |
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Choose One (+ \$6/person), Choose Two
$\cong$ (+\$9/person), Choose Three (+\$12/person)

- 8 oz. Filet Mignon
- 16 oz. Ribeye
- Cedar Plank Redfish
- Veal Michael
- Fish Katie
- Chicken Parmesan
- Chicken Picatta
- Eggplant Parmesan
- Veal Picatta
- Fresh Gulf Fish
- Fish Pecan
- Fish Picatta
- Shrimp \& Grits

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

- Crabmeat Imperial
- New Orleans Style BBO Shrimp
- Lump Crabmeat
- White Chocolate Bread Pudding
- Chocolate Sin Cake
- Ricotta Cheesecake (+\$3/person)

