

Dinner Package 1

\$65

Hors D'oeuvres

Flash Fried Calamari - lemon caper beurre blanc
Meatballs - marinara, burrata

First Course

Soup Du Jour
Harvest Salad- greens, apples, walnuts, sunflower seeds,
dried cranberries, danish bleu cheese, raspberry vinaigrette

Main Course

Prime 8 ounce Filet Mignon, zip sauce
Scottish Salmon, seasonal preparation
Stuffed Airline Chicken Breast- spinach, bacon, parmesan, cream

Accompaniments For The Table

Roasted Garlic Mashed Potatoes
Brussels Sprouts- sautéed, shallots, bacon

Dessert

Häagen Dazs Vanilla Gold Brick Sundae

Dinner Package 2

\$80

Hors D'oeuvres

Fried Coconut Shrimp - Asian ginger glaze
Smoked-Bacon Wrapped Scallops

First Course

Lobster Bisque
Wood Fired Grilled Wedge

Main Course

Prime New York Strip Steak
Pan Seared Halibut, seasonal preparation
Wood Fired Baby Back Ribs - sweet barbecue
sauce

Accompaniments For The Table

Roasted Garlic Mashed Potatoes
Creamed Corn

Dessert

Chocolate Mousse - berries, whipped cream

Dinner Package 3

\$90

Hors D'oeuvres

Gulf Shrimp Cocktail
Flash Fried Calamari - lemon caper beurre blanc

First Course

Lobster Bisque
Wood Fired Wedge

Main Course

Dry Aged Chicago Cut Bone-In Ribeye
Crab Stuffed Halibut - white wine beurre blanc
Osso Buco- braised, milanese risotto, toasted pine
nut gremolata

Accompaniments For The Table

Potatoes Dauphinoise
Asparagus - sauce bearnaise

Dessert

Tiramisu
Key Lime Pie

Please let us know which package you like, or if changes need to be made. These are only suggested packages, we can customize anything you'd like.

Note: we can make special accommodations for allergies or special diets

We do not offer bar packages, drinks will be charged based on consumption