

## *Evening of Elegance*

Three Course Plated Dinner  
Menu Includes Customized Wedding Cake

### Passed Hors D' oeuvre

Choose Four

#### **Cold**

Mediterranean Hummus on a Crispy Pita with Curry Oil  
Roasted Tomato Bruschetta with Olive Tapenade  
Aged Brie Cheese with Strawberry Basil Fresca  
Mozzarella and Pear Tomato Spiedini  
Mango Apple Smoked Chicken Salad and Black Bread  
Local Escabeche, Jalapeno, Sriacha  
Ahi Poke Spoon, Macadamia Nut and Avocado

#### **Hot**

Cuban Panini, Roast Pork, Swiss, Pickles and Mustard  
Vegetable Spring Rolls, Thai Chili  
Chicken Quesadilla, Roasted Tomato Salsa  
Chorizo Empanada  
Conch Fritters Habanero Aioli  
Sesame Chicken, Hoisin  
Coconut Shrimp, Orange Horseradish  
Maryland Crab Cake, Old Bay Aioli  
Lamb Chops, Mint Jus  
Beef Wellington

*If two or more entrees are to be offered, higher per person price applies*  
*All menus include coffee, decaf and assorted hot tea by request*  
*All prices subject to change unless signed upon and agreed to by contract*  
*All prices subject to 22% Service Charge & 7.5% Tax*

### **Salad**

Caesar Salad Wrap, Tomato Confit, Fried Capers,  
Roasted Peppers, Shaved Parmesan, Creamy Garlic Dressing

Local Field Greens, Salt Roasted Beets, Candied Walnuts  
Shaved Red Onion, Herbed Goat Cheese, Lemon Thyme Vinaigrette

Caprese, Red and Yellow Tomato, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil, Aged Balsamic

Asparagus, Herb Infused Extra Virgin Olive Oil, Roasted Pequillo,  
Olive Salad, Shaved Manchego

Iceberg Wedge, Herb Infused Oven Dried Plum Tomato,  
Apple Wood Smoked Bacon, Blue Cheese Dressing

Tropical Spinach Salad with Mango, Pineapple, Tomato,  
Cucumber, Red Onion, Coconut, Cashews, Mango Vinaigrette

### **Appetizer**

Lobster Mac N Cheese  
Truffle Crumb

Seasame Seared Ahi Tuna,  
Wakame, Ginger, Sweet Soy, Siracha

Citrus Glazed Shrimp, Sweet Corn Risotto,  
Pea Tendrils

Caribbean Crab Cake, Baby Spinach,  
Charred Corn and Tomato Basil Relish, Avocado Butter

Bourbon Glazed Pork Shoulder, Potato Pancake,  
Roasted Granny Smith Apples

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# Entrée Options

Braised Short Rib of Beef,  
Garlic Mashed Potato, Sautéed Kale, Cipollini Onion, Truffle Demi

Coriander Spice Rubbed Yellowtail,  
Coconut Basmati Rice,  
Baby Bok Choy, Papaya Mango Slaw, Ginger Soy Beurre

Stuffed Chicken Florentine,  
Mushroom and Fava Bean Risotto,  
Spring Vegetables, Pequillo Pepper Sauce

Gulf Shrimp and Grits  
Aged Cheddar, Scallion, Tomato Confit

Local Grilled Mahi, Sun Dried Tomato Polenta Cake,  
Vegetable Hash, Yellow Tomato Coulis

Grilled Filet of Beef, Caramelized Cipollini  
Gnocchi and Mushroom Ragout, Shallot Relish, Truffle Demi

Blackened Gulf Grouper, Wilted Spinach, Potato Rosti,  
Fire Roasted Pepper Sauce

Roasted Chicken, Honey Pommery Glaze, Fingerling Potato,  
Asparagus, Chicken Demi

Fennel Pollen Dusted Sea Scallops,  
Saffron and Dried Fruit Cous Cous,  
Roasted Baby Vegetable, Citrus Beurre

Spice Roasted Chicken Breast, Chorizo Grits, Asparagus,  
Sweet Peppers, Cumin Chicken Jus

Ponzu Tofu, Napa Cabbage, Crispy Won Ton, Orange, Radicchio,  
Edamame, Ginger Dressing

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