

Sit Down Dinner  
Gold Package

Appetizers

Penne ala Vodka  
Tortellini Alfredo & Sun Dried Tomato  
Orzo with Five Cheese Mornay  
Coconut Shrimp with Sauce Pina Colada  
Grilled Chicken Cordon Bleu Skewers  
Sliced Beef Tenderloin Croustades with Fried Sweet Onion  
Mozzarella Frito with Raspberry Coulis  
Grilled Shrimp Cocktail with Orange - Horseradish Marmalade  
Crab Valencia with Supreme Tangerines  
Lump Crab Cakes with Caper Remoulade  
Seared Scallops with Mixed Herb Pesto Cream

Soups

Crab Bisque with Hungarian Pesto  
Southwestern Beef & Roasted Corn  
Chicken a la King with Peas & Carrots  
Ground Lamb & Barley  
Gazpacho Verde  
Chicken Rottini  
Cream of Broccoli with Gouda  
Cream of Asparagus with Chipped Beef  
Italian Beef & Tortellini  
Tomato Basil  
Roasted Corn Chowder

## Salads

Grilled Marinated Vegetables with Balsamic-Honey Reduction  
Mixed Green with Choice of Dressing  
Romaine Salad with Choice of Dressing  
Boston Wedge with Pancetta, Cherry Tomatoes & Peppercorn Ranch  
Summer Salad with Strawberries, Goat cheese & Honey-Lime vinaigrette  
Iceberg Wedge with Red onion, Luke & Choice of Dressing

## Entrees

Proscuitto wrapped Sea Scallops with a Fava Bean Succotash  
  
Seared Saku Tuna with Plantain Chips & a Dijon Cream  
  
Salmon ala Vino Bianco with Black Bean Relish & Braised Leeks  
  
Chicken Madeira with Grilled Asparagus & Smoked Mozzarella  
  
Skillet Roasted Duck Breast with Blackberry Merlot Reduction  
  
Panko Encrusted New Zealand Lamb Loin Chops with Minted Bulgar  
  
Pork & Roasted Apple Roulade with/ Praline-Brandy demi glaze  
  
Stewed Prawns Piccatta with Whole Capers & Roasted Zest of Lemon