



Sea Cliff Dinner with Table Service

Choice of:

Chef's made hearty soup – Cavitelli ala Bolognese
Hearts of palm salad - Sea Cliff Caesar salad

Freshly baked European crusty rolls & creamery butter

Entrees Choice of two:

Chicken Marsala - Chicken breast sautéed in a rich marsala wine and mushroom sauce served with seasoned orzo

Filet Mignon & Shrimp Kabobs
Grilled cubes of filet mignon & extra large shrimp served with mushroom couscous and finished with a roasted red pepper sauce

Pork Shank - Osso Bucco Style
Pork shank slowly braised in wine stock & vegetables, served with roasted garlic smashed potatoes

Chicken Picatta
Breast of chicken sautéed with capers in a lemon butter sauce and served with a blend of sautéed baby spinach & brown rice

Bermuda Baked Grouper
Fillet of grouper, baked with Cheddar cracker crumbs and served with whipped sweet potatoes

Tenderloin Tips
Tenderloin tips blended with crimini mushrooms in a red wine reduction and served with Parmesan mashed potatoes

Stuffed Fillet of Sole
Fillet of sole filled and baked with seafood stuffing served with a blend of wild rice pilaf & Swiss chard pilaf and finished with a creamy champagne sauce

Tomatolicious Tilapia
Baked fresh Tilapia fillets served with sautéed bok choy and diced potatoes, then topped with roasted tomatoes

Dessert
Chef baked warm apple blossom
Select coffees and teas