



Formal Dinner with Table Service

Hearts of Palm Salad

Sliced heart of palm, triangles of creamy imported cheese and roasted red pepper, beautifully placed on a bed of greens with vine ripe tomatoes. Served with an olive oil vinaigrette dressing.

Intermezzo

Entrees

A choice of two selections from a large assortment of time proven recipes and new cuisine choices.

Salmon en croute-center cut fillets of cold water salmon wrapped in flaky layers of phyllo

Grilled tuna steak-center cut yellow fin tuna, marinated and grilled, served with nicoise olives, red onion, and sundried tomato

Chicken marsala-all white breast served in a reduction of marsala wine, butter, and finely minced garlic

Chicken Picatta-sautéed chicken breast served with a lemon butter sauce garnished with Spanish capers

Roast duckling-farm raised semi-boneless duckling, roasted and served with a tart cherry sauce

Almond pork tenderloin-extra lean, encrusted with slivered almonds, served with a light natural sauce flavored with honey and lemon zest

Roasted rack of lamb-young and tender lamb, encrusted with a special blend of herbs and spices served with a roasted garlic sauce

Stuffed fillet of sole-Dover sole fillets stuffed with a crab and scallop dressing, topped with lemon butter sauce

Jumbo shrimp-gulf shrimp with our own seafood herb dressing, served with lemon

Shrimp and scallop-grilled jumbo shrimp and extra large scallops grilled and served with a zesty red pepper sauce

Chicken Florentine-boneless chicken breast served over a bed of baby spinach and topped with a lemon butter sauce

Prime rib of beef au jus-our finest cut of prime rib, seasoned with herbs and spices, slow roasted to maintain the flavor

Sea cliff combination-grilled tenderloin fillet with demi-glaze and jumbo shrimp baked with a butter herb dressing

B&B Chicken-semi boneless breast marinated and finished with Benedictine brandy, dry white wine and fresh herbs-the aroma is incredible

Accompaniments

Choice of one-oven roasted potatoes, rice pilaf and chef's choice of seasonal vegetables

Options

*Bar and wine choices
Before dinner social hour
Appetizer course*