

Diamond Plated Dinner

FOUR HOUR PREMIUM BAR SERVICE
CHARCUTERIE DISPLAY
CHEF ATTENDED SUSHI STATION
BUTLER PASSED HORS D'OEUVRES - SELECT FIVE

HOT SELECTIONS

Portabello Mushroom Phyllo Pockets
Chicken Cordon Bleu
Sea Scallops in Bacon

Spanakopita
Bacon Wrapped Dates
Coconut Lobster Skewers

Grilled Spring Lamb Lollipops
Filet of Beef Wellington
Miniature Crab Cakes with Remoulade

COLD SELECTIONS

Assorted Bruschetta
Antipasto Skewers
Mixed Seafood Ceviche

Hummus on a Pita Point
Prosciutto Wrapped Asparagus
Jumbo Shrimp with Cocktail Sauce

Watermelon Tomato Basil Skewers
Gazpacho Shooters
Lobster Medallions

DELUXE CHAMPAGNE TOAST TABLESIDE WINE SERVICE THROUGH DINNER

APPETIZER COURSE - SELECT ONE

Lobster Bisque
Tenderloin of Beef Bruschetta

Stuffed Portabello Mushroom
Jumbo Shrimp & Cocktail Sauce

Blue Crab Cakes
Chilled Strawberry Soup

SALADS - SELECT ONE

Mission Salad
Spring mix, endive, tomato,
carrot, cucumber, mushroom,
Zinfandel Vinaigrette

Caesar Salad
Hearts of romaine, shaved parmesan
cheese, herb croutons,
Caesar Dressing

El Conquistador Salad
Mixed greens, gorgonzola cheese,
diced tomatoes, candied walnuts,
Citrus Shallot Vinaigrette

CHOICE OF RASPBERRY OR LEMON SORBET INTERMEZZO

DUAL PLATED ENTREE - SELECT TWO

Chicken Oscar
Lump Crabmeat & Hollandaise

Maine Lobster Tail
Drawn Butter

Champagne Chicken
Champagne Lemon Caper Butter

Grilled Salmon
Cucumber Mango Salsa

Jumbo Shrimp Scampi
Garlic Butter Sauce

Jumbo Lump Crab Cakes
Cognac Lobster Sauce

Grilled Black Angus Filet Mignon
Forest Mushroom Shiraz Reduction

Grilled New York Strip Steak
Gorgonzola Herb Butter

Aged Bone-In Ribeye
Brandy Cream Sauce

**Available only as a single entrée choice*

All Entrées are served with Chef's selection of seasonal accompaniments, freshly baked rolls, Ice Tea and Coffee.

\$185.00++

Price subject to a 21% service charge and 7% sales tax.

