



SIGNATURE MENU

\$68 PER PERSON

APPETIZER

(CHOICE OF ONE)

FRIED CALAMARI

CRISPY GOLDEN CALAMARI SERVED WITH LEMON AND A SIDE OF HOUSE-MADE MARINARA.

BAKED BRIE WITH FIG JAM AND PECANS

WARM, OVEN-BAKED BRIE TOPPED WITH FIG JAM AND TOASTED PECANS, SERVED WITH CROSTINI.

SALAD

(CHOICE OF ONE)

STRAWBERRY SALAD

FRESH FIELD GREENS WITH SWEET STRAWBERRIES, CANDIED PECANS, CRUMBLD GOAT CHEESE, AND A DRIZZLE OF BALSAMIC REDUCTION.

GARDEN SALAD

FA FRESH MEDLEY OF CRISP ROMAINE, MIXED GREENS, CHERRY TOMATOES, CUCUMBER, SHREDDED CARROTS, AND RED ONION. SERVED WITH YOUR CHOICE OF DRESSING ON THE SIDE. LIGHT, REFRESHING, AND FULL OF CRUNCH.

ENTREE

(CHOICE OF ONE)

COMES WITH BREAD & BUTTER

12 OZ GRILLED RIBEYE (MEDIUM) WITH MASHED POTATO AND ASPARAGUS

HAND-CUT 12OZ RIBEYE, EXPERTLY GRILLED AND SERVED WITH CREAMY MASHED POTATOES & TENDER GARLIC ASPARAGUS.

PAN SEARED SNAPPER WITH ROMESCO SAUCE

PAN-SEARED SNAPPER SERVED OVER A VIBRANT ROASTED RED PEPPER-ALMOND ROMESCO SAUCE, FINISHED WITH FRESH HERBS ON A BED OF CILANTRO LIME RICE.

DESSERTS

(CHOICE OF ONE)

MINI KEY LIME CHEESECAKE

INDIVIDUAL KEY LIME CHEESECAKE ON A GRAHAM CRACKER CRUST, TOPPED WITH WHIPPED CREAM AND A ZEST OF LIME.

RASPBERRY LIMONCELLO CAKE

LAYERS OF DELICATE SPONGE INFUSED WITH LIMONCELLO LIQUEUR, FILLED WITH LEMON-MASCARPONE CREAM, FRESH RASPBERRIES, AND FINISHED WITH A LIGHT CITRUS GLAZE.

only applicable for events with a minimum of 20 guests.

**The consumption of under cooked meats, poultry, eggs, or shellfish may increase your risk of food borne illness **