



## **CATERING POLICIES**

### **Payment and Cancellation**

Food and beverage minimums are required for all private and semi-private events. Minimums may vary. A non-refundable deposit will be made at the time of contract to reserve your event (amount varies between \$300-\$1000). A second deposit of the remaining balance per the food and beverage minimum is due one month prior to the event. Payment for all known charges are due 72 hours prior to the event. Any additional charges will be due at the conclusion of the event. All deposits will be applied to the total cost of the event. The deposit given at the time of contract is non-refundable. Any additional payments made will be refundable if this contract is terminated more than 30 days before the event. If this agreement is terminated less than 30 days prior to the event, all deposits will be forfeited and 100% of the food and beverage minimum will be payable by the client. At any point after the contract is signed, the deposit required with the signed contract will not be refundable by Jackson's.

### **Guest Count Guarantee**

A final guest count is due 7 days prior to your event. This number is considered a guarantee and is not subject to reduction. Jackson's will prepare a 3% over the guarantee for buffet style menus.

### **Food and Beverage**

A 20-guest minimum is required for buffet service. Jackson's must provide all food and beverage. Menu selections must be completed 4 weeks prior to your event. You will receive confirmation of your menu selections on your event order. Current banquet menu selections and pricing are indicated on all banquet menu materials and are subject to change. You will receive confirmation of your menu selections on your banquet event order. Jackson's reserves the right to make appropriate and reasonable substitutions in the menu to reflect market availability. No alcoholic beverages may be brought on to Jackson's property from an outside source. Jackson's assumes no responsibility for products provided from an outside source such as cakes, or food favors.

### **Plated Lunch / Dinner Options**

Choose three entrées for your guests to select from prior to the event. Client will need to provide a count of each entrée that is needed, along with a list of each individual guest's name and entrée selections, 7 days prior to your event. Jackson's will prepare place cards in order for the service staff to determine which meal each guest has ordered. There is a \$1.00 per person fee for this option.

### **Taxes and Service Charges**

All food and beverage is subject to a fixed eight and a half percent (8.5%) Florida state sales tax and a modifiable twenty-one percent (21%) gratuity charge. For your convenience, all menu selections, applicable fees, service charge, tax and event details will be outlined on a separate banquet event order. If the organization or company is tax exempt, a current copy of the exemption certificate is required prior to your event.

A \$1.00 per person cake cutting/dessert fee will be charged on any guest provided cakes. A flat \$25.00 fee will be charged when bringing in cupcakes.

The standard event setup charge is \$50 for each event in the Waterfront Room and Backjack's Lounge. The setup fee for the Island Bar is \$75 but may vary on the setup needed. There is an additional \$50 fee for a dance floor setup in the Waterfront Room.

### **Audio/Visual Equipment**

Jackson's can arrange A/V equipment needs if given at least 2 weeks' notice with.



## **ALL DAY MEETINGS**

### **Continental Breakfast**

*Coffee, Orange Juice and Milk*

Assorted Bakery Basket

Seasonal Fresh Fruit

Yogurt with Granola

*\$15 per person*

### **Afternoon Break**

*Coffee, Tea and Soda*

*Select Two:*

Cheese Platter with Crackers | Chips and Spinach Dip  
Cookie and Brownie Platter | Fresh Fruit Platter | Vegetable Crudités

*\$15 per person*

### **Sandwich Buffet**

*Coffee, Tea and Soda*

Sliced Ham, Roast Beef, Salami, Turkey Breast

Sliced Cheddar, Provolone and Swiss Cheeses

Assorted Fresh Breads and garnishes

Lettuce, Tomato, Onion, Pickles, & condiments

Pasta Salad and Potato Chips

*\$18 per person*

*Looking for something different? Customized menus are available!*



## **BREAKFAST BUFFET**

Coffee, Tea & Orange Juice

Seasonal Fresh Fruit

*Select Four:*

Cheese Blintzes | Eggs Benedict | French Toast | O'Brien Potatoes  
Sausage Links | Scrambled Eggs | Smoked Bacon | Spinach and Bacon Frittata  
\$21 per person

## **BRUNCH BUFFET**

Coffee, Tea, Orange Juice & Soda

Seasonal Fresh Fruit

*Select Four:*

Cheese Blintzes | Eggs Benedict | French Toast | O'Brien Potatoes  
Sausage Links | Scrambled Eggs | Smoked Bacon | Spinach and Bacon Frittata  
**Salad** (*Select One*)

Mediterranean Pasta Salad or Caesar Salad

**Entrée** (*Select Two*)

Grilled Flank Steak with Marsala sauce, Seared Atlantic Salmon,  
Shrimp and Chicken Pasta, Sicilian Chicken with Linguine  
\$30 per person

### **Additions**

Assorted Bakery Basket \$5 per person

Chef Attended Omelet Station \$10 per person plus a \$75 Chef Attendant Fee

*Looking for something different? Customized menus are available!*



## APPETIZERS

### Priced per dozen

*Items denoted in bold below can be served hand passed at no additional charge.*

Baby Cakes \$80	<b>Tomato and Buffalo</b>
BBQ Brisket Sliders \$32	<b>Mozzarella Skewers \$28</b>
Shaved Prime Rib, Onion Straws & Horseradish Sauce \$34	Truffle Eggs \$21
<b>Chicken Pinwheels \$30</b>	<b>Tuna Tartar Shooters \$34</b>
Homemade Meatballs \$28	<b>Vegetable Spring Rolls \$28</b>
<b>Tomato Bruschetta \$20</b>	Blue Point Oysters
<b>Sausage Stuffed Mushrooms \$34</b>	Rockefeller \$46
	<b>Shrimp Cocktail \$32</b>

### Platters

*Each platter serves up to 25 people and are served buffet style*

Assorted Fruit Tray \$70
Assorted Domestic Cheese Tray \$95
Point Judith Fried Calamari sweet chili sauce & peanuts \$100
Tomato and Buffalo Mozzarella \$72
Vegetable Crudités \$70

### Sushi

Tempura Lobster Rolls \$48 per platter (24 pieces)
Maki Sushi Display \$100 per platter (90 pieces)
Maki & Nigiri Sushi Display \$120 per platter (75 pieces)
Custom Sushi Display: any combination of rolls or nigiri (pricing based on choices)
Live Sushi Station \$10 per person plus a \$75 Chef Attendant fee
<i>Serving California Roll, Spicy Tuna Roll, Philly Roll, Salmon Nigiri, Tuna Nigiri &amp; Whitefish Nigiri</i>

# LUNCH BUFFET

## Menu A

*Includes Coffee, Tea and Soda*

### Salads (Select One)

Caesar Salad | Fruit Salad | House Salad | Potato Salad

### Entrées (Select Two)

Baked Ziti | Broiled Tilapia | Herb Roasted Chicken Quarters | Chicken Parmigiana  
Shrimp Alfredo with Broccoli | Sicilian Chicken with Linguine | Eggplant Parmigiana

### Accompaniments (Select One)

Seasonal Vegetables | Roasted O'Brien Potatoes | Wild Rice Pilaf

### Chef's Assorted Miniature Desserts

*\$23 per person*

## Menu B

*Includes Coffee, Tea and Soda*

### Salads (Select One)

Caesar Salad | Fruit Salad | House Salad | Mediterranean Pasta Salad

### Entrées (Select Two)

Baby Cakes | Chicken Penne Pasta | Grilled Flank Steak with Marsala  
Seared Atlantic Salmon | Shrimp Alfredo with Broccoli  
Shrimp and Chicken Pasta | Shrimp and Scallop Linguine  
Sicilian Chicken with Linguine | Wild Mushroom Chicken Marsala

### Accompaniments (Select One)

Grilled Asparagus | Seasonal Vegetables  
Truffle Fingerling Potatoes | Wild Rice Pilaf

### Chef's Assorted Miniature Desserts

*\$28 per person*

*Looking for something different? Customized menus are available!*

**Descriptions for all items are listed at end of event menus**

# PLATED LUNCH

*Includes Coffee, Tea and Soda*

## **Salad or Soup** *(Select One)*

Caesar Salad

House Salad

New England Clam Chowder

## **Entrée** *(Select Three)*

*Host must select three entrées for guests to select from  
**prior** to the event, or one entrée for all guests.*

Blackened Salmon Salad

Chicken Chop Salad

Chicken Penne Pasta

Grilled Beef Tenderloin Sandwich

Jackson's Club

Seared Atlantic Salmon

Shrimp Caesar Salad

Shrimp and Chicken Pasta

Wild Mushroom Chicken Marsala

## **Dessert** *(Select Two)*

Crème Brûlée

Chocolate Truffle Cake

Key Lime Pie

Cheesecake

Tiramisu

*\$28 per person*

*Looking for something different? Customized menus are available!*

**Descriptions for all items are listed at end of event menus**

# DINNER BUFFET

## Menu A

*Includes Coffee, Tea and Soda*

### Salad or Soup (Select One)

Caesar Salad | House Salad | New England Clam Chowder

### Entrées (Select Two)

Chicken Penne Pasta | Crab Stuffed Broiled Flounder | Grilled Flank Steak with Marsala sauce  
Roasted Herb Pork Tenderloin | Roasted Vegetable Rollatine | Seared Atlantic Salmon  
Shrimp Alfredo and Broccoli | Wild Mushroom Chicken Marsala

### Accompaniments (Select Two)

Grilled Asparagus | Seasonal Vegetables | Truffle Fingerling Potatoes | Wild Rice Pilaf

### Assorted Miniature Desserts

*\$42 per person*

## Menu B

*Includes Coffee, Tea and Soda*

### Salad or Soup (Select One)

Caesar Salad | House Salad | Lobster Bisque

### Entrées (Select Two)

Grouper Stacked with Crabmeat | Tri color Fusilli  
Shrimp and Scallop Linguine | Shrimp Alfredo and Broccoli  
Wild Mushroom Chicken Marsala | Chef Attended Beef Tenderloin Carving Station  
*(\$75 Chef Attendant fee will apply if selected)*

### Accompaniments (Select Two)

Grilled Asparagus | Seasonal Vegetables | Truffle Fingerling Potatoes | Wild Rice Pilaf

### Chef's Assorted Miniature Desserts

*\$50 per person*

*Looking for something different? Customized menus are available!*

**Descriptions for all items are listed at end of event menus**

# PLATED DINNER

*Groups of 20 guests or less, host may select one salad, up to three entrees and two desserts to be listed on custom printed limited menu to order from onsite. **Groups over 20 guests, host may select one salad, up to three entrees and two desserts to offer guests prior to event. Host must submit entrée & dessert selections 7 days in advance.***  
*Menu Pricing includes Standard Coffee, Tea and Soft Drinks.*

## Salad (Select One)

### Caesar Salad

Chopped Romaine lightly tossed in our House-made Caesar Dressing with an Herb Focaccia Crostini and Parmesan Crisp

### House Salad

Goat Cheese, Carrots, Tomatoes, Red Onions and Kalamata Olives over Fresh Field Greens tossed with Jackson's House-made Balsamic Vinaigrette

## Entrées (Select Three)

### Grilled Balsamic Vegetables | \$35 per person

A Balsamic Glazed Medley of Zucchini, Squash, Eggplant, Bell Peppers, Portabella Mushrooms and Beefsteak Tomatoes with Roasted Cottage Potatoes

### Pan Seared Grouper & Crab Stack | \$49 per person

Pan-seared Grouper topped with Jumbo Lump Crab Meat and Chardonnay Butter, Mashed Potatoes and Sautéed Baby Spinach

### Free Range Roasted Half Chicken | \$41 per person

Organic De-boned Chicken, Seasoned, Pan-seared and Roasted with a Lemon Cilantro Glaze, Broccolini and Cottage Roasted Potatoes

### Grilled New York Strip Steak | \$71 per person

Classic Cut Known for it's Marbling, Tenderness and Flavor (12oz.) Served with a Demi Glace, Mashed Potatoes and Seasonal Vegetables

### Chicken & Penne Pesto | \$38 per person

Penne Pasta, Pan-seared Chicken, Broccoli, Roma Tomatoes, Kalamata Olives and Pine Nuts tossed in a Creamy Pesto Sauce

### Bone-In Pork Chop | \$58 per person

Premium Center Cut Duroc Pork Chop Grilled to Order with an Apricot Fruit Chutney, Mashed Potatoes and Seasonal Vegetables

### Grilled Salmon | \$44 per person

Grilled Atlantic Salmon with Grilled Asparagus, Cottage Roasted Potatoes and Whole Grain Mustard Cream Sauce

### Grilled Beef Tenderloin | \$74 per person

Our Most Tender Cut Grilled to Perfection (8oz.) Served with a Demi Glace, Mashed Potatoes and Seasonal Vegetables

### Seafood Linguini Alfredo | \$45 per person

Linguini Pasta tossed with Shrimp, Lobster, Grouper, Cherry Tomatoes and Broccoli in a Creamy Alfredo Sauce

## Dessert (Select Two)

### Crème Brûlée

House-Made Velvety Custard with a Glassy Caramel Topping And Fresh Berries

### Peanut Butter Torte

Light & Fluffy Peanut Butter Mousse, Oreo Cookie Crust, and a Silky Chocolate Ganache

### Chocolate Truffle Cake

Silky Frangelico Cake with Layers of Dark Chocolate Ganache, Garnished with Fresh Berries and Whipped Cream

### Key Lime Pie

A Florida Classic made with Tart and Tangy Key Limes, Macadamia Nut Crust, Toasted Coconut and Fresh Made Whipped Cream



# COCKTAIL RECEPTION

## Menu A

Includes Coffee, Tea and Soda  
Domestic Cheese and Fruit Display  
Fresh Vegetable Crudités  
Chicken Pinwheels  
Tomato and Buffalo Mozzarella Skewers  
Truffle Eggs  
Homemade Meatballs  
*\$24 per person*

## Menu B

Includes Coffee, Tea and Soda  
Imported Cheese and Fruit Display  
Fresh Vegetable Crudités  
Chicken Pinwheels  
Tomato and Buffalo Mozzarella Skewers  
Sausage Stuffed Mushrooms  
Baby Cakes  
Shrimp Cocktail  
*\$34 per person*

## ENHANCEMENTS

Chef Attended Carving Station – Choice of Turkey, Ham or Roast Beef  
\$10 per person plus a \$75 Chef Attendant fee  
Chef Attended Pasta Station – Includes Seafood Marinara, Chicken Alfredo  
and assorted ingredients for made to order pastas  
\$10 per person plus a \$75 Chef Attendant fee  
Maki Sushi Display \$100 per platter  
Maki & Nigiri Sushi Display \$120 per platter

Live Sushi Station \$10 per person plus a \$75 Chef Attendant fee

## **COCKTAIL RECEPTION**

### **Menu C**

Includes Coffee, Tea and Soda

### **Maki Sushi Displays**

#### **Hors D'oeuvres** *(Select Four)*

Shaved Prime Rib, Onion Straws & Horseradish Sauce

Chicken Pinwheels

Jumbo Shrimp Cocktail

Sausage Stuffed Mushrooms

Tomato and Buffalo Mozzarella Skewers

Truffle Eggs

Tuna Tartar Shooters

Vegetable Spring Rolls

### **Chef Attended Pasta Station**

Seafood Marinara, Chicken Alfredo & assorted ingredients  
for custom made to order pastas

### **Chef Attended Carving Station** *(Select One)*

Roast Turkey with Homemade Gravy

Honey Baked Ham with Cola Mustard Glaze

Roast Beef with Au Jus and Horseradish Cream Sauce

All beef served medium rare to medium

\$42 per person

*(Two Chef Attendant fees will apply if selected)*

## **ENHANCEMENTS**

Upgrade to Maki & Nigiri Sushi Display \$2 per person

Live Sushi Station \$10 per person plus a \$75 Chef Attendant fee

# BAR OPTIONS

## OPEN BAR PACKAGES

*Liquor brands are subject to change, based on availability. Shots are not included.*

### Top Shelf Package

*Ketel One, Bombay Sapphire, Patron, Silver, Captain Morgan, Myers, Bacardi, Crown Royal, Maker's Mark, Chivas, Johnny Walker Black, Bailey's and Kahlua*

Includes Domestic and Imported Beers and Premium Wine Assortment

\$38 per person

### Premium Package

*Stoli, Tanqueray, Cuervo Silver, Captain Morgan, Bacardi, Dewars, Johnny Walker Red, Jack Daniels and Seagram's VO*

Includes Domestic and Imported Beers and Premium Wine Assortment

\$32 per person

### House Level Package

*Smirnoff, Beefeater, Cuervo Gold, Captain Morgan, Bacardi, J&B, Jim Beam, Seagram's 7*

Includes Domestic & Imported Beers and House Wine Assortment

\$28 per person

*Bar packages are only available for a three hour time frame. A consumption bar, or cash bar are available after the package begins or ends, if your event is scheduled longer than three hours.*

### Consumption Bar

You will be charged for each drink ordered and will be given a bill total at the end of your event. A full wine list is available if you would like to pre-select wines to serve.

### Soft Drinks

Unlimited Coffee, Tea, and Soda

\$3 per person

### Drink Tickets

Select a pre-set amount of tickets to use at your event. You will be charged for the amount of each drink that has been ordered with each ticket and will be given a total at the end of your event.

### Cash Bar

A \$100 set up bar fee applies to cash bar in private event spaces.

*We offer an award winning, world-class list of wines to complement your dining experience.*

*Ask for our wine menu of over 200 wines to enhance your special event.*

## CHILDREN'S MENU OPTIONS

### Plated Lunch or Dinner

Each meal includes iced tea and soda

Chicken Fingers, fries and honey mustard

Grilled Cheese sandwich and fries

Penne or Linguine Pasta with Alfredo, Marinara or Butter

4 oz. Hamburger/Cheeseburger and fries

4 oz. Grilled Hot Dog and fries

*\$12 per child*

## A LA CARTE DESSERT SELECTIONS

### Miniature Desserts

Chocolate Covered Strawberries \$18 per dozen

Tuxedo Style \$20 per dozen

### Chef's Assorted Dessert Display

This assortment can include items such as miniature cannoli's, miniature tarts, miniature cheesecakes, brownies, pecan bars and miniature s'mores bar. This is a chef's assortment, so you cannot specify the items to be prepared.

*\$1.95 per piece (minimum of 25 pieces required)*

# FOOD ITEM DESCRIPTIONS

## BREAKFAST AND BRUNCH

**Cheese Blintzes** Ricotta and mascarpone cheese filled crepes topped with strawberry sauce and grated lemon

**Eggs Benedict** Poached eggs with Canadian bacon served on an English muffin with hollandaise sauce

**French Toast** Egg battered brioche sautéed until golden brown, topped with fresh berries and powdered sugar

**Grilled Flank Steak** Spiced rubbed and served with wild mushroom marsala sauce

**O'Brien Potatoes** Caramelized red bliss potatoes with sautéed onion, garlic and roasted red pepper

**Sausage Links** Mild fennel scented pork sausage

**Scrambled Eggs** Classic scrambled eggs garnished with parsley

**Seared Atlantic Salmon** Topped with a caper lemon sauce

**Shrimp and Chicken Pasta** Sautéed with spinach, sweet corn and Neuski bacon in a white wine cream sauce

**Sicilian Chicken with Linguine** Seared chicken cutlets with mushrooms, artichokes and garlic served on a bed of linguine

**Smoked Bacon** Crispy strips of apple wood smoked bacon

**Spinach and Bacon Frittata** Skillet style scrambled eggs with spinach, bacon, onion, angel hair pasta and fontina cheese

## APPETIZERS

**Assorted Cheese Tray** An assortment of domestic or imported cheese served with artisanal crackers

**Assorted Fruit Tray** Chef's seasonal selection of the freshest and finest fruit

**Baby Cakes** Lump and crab claw meat lightly breaded and fried, topped with a Napa cabbage slaw and remoulade sauce

**Blue Point Oysters Rockefeller** Plump blue point oysters topped with a pernot infused spinach smothered in hollandaise sauce and broiled to perfection

**Chicken Pinwheels** Stuffed with spinach, sundried tomato and goat cheese

**Homemade Meatballs** Hand rolled with beef and pork with a mushroom Marsala sauce

**Point Judith Fried Calamari** Calamari fried and served with sweet chili mayonnaise and Thai lime dipping sauce

**Sausage Stuffed Mushrooms** Roasted crimini mushrooms stuffed with spinach, Italian sausage and fontina cheese

**Shrimp Cocktail** Served chilled with lemon and cocktail sauce

**Tomato and Buffalo Mozzarella** Vine ripe tomatoes layered with fresh mozzarella and extra virgin olive oil with red onion and fresh basil

**Tomato and Buffalo Mozzarella Skewers** Grape tomatoes, fresh mozzarella, kalamata olives and fresh basil pesto

**Truffle Eggs** Creamy hard cooked eggs mixed with mayonnaise and truffle oil topped with caviar

**Tuna Tartar Shooters** Ahi tuna layered with avocado and mango with a sesame cracker

**Vegetable Crudités** An assortment of seasonal vegetables served with buttermilk ranch dressing

**Vegetable Spring Rolls** Traditional vegetables delicately wrapped and fried, served with a sweet chili sauce

## SUSHI

**Tempura Lobster Roll** Spicy mayo, cucumber and eel sauce

**Maki Sushi Display** (92 pieces of rolled sushi) Includes 2 California Rolls, 2 Spicy Tuna Rolls, 2 Red Dragon Rolls, 2 Vegetable Rolls, 2 Lightning Rolls, 2 Philly Rolls

**Maki & Nigiri Sushi Display** (16 pieces of nigiri and 60 pieces of rolled sushi) Includes 2 California Rolls, 2 Spicy Tuna Rolls, 2 Red Dragon Rolls, 2 Philly Rolls, Tuna Nigiri, Whitefish Nigiri, Salmon Nigiri, Crab Stick Nigiri

**Custom Sushi Display** Any combination of rolls or fish

**Live Sushi Station** (approx. 1 roll and 1 order of nigiri per person) California Roll, Spicy Tuna Roll, Philly Roll, Salmon Nigiri, Tuna Nigiri and Whitefish Nigiri

**California roll** Crab, avocado and cucumber wrapped with seaweed paper and sticky white rice

**Spicy tuna roll** Tuna, Japanese spices, cucumber and scallions wrapped with seaweed paper and sticky white rice

**Red dragon roll** Tuna sashimi over a California roll

**Vegetable roll** Cucumber, asparagus, kanpyo, red ginger and carrot wrapped with seaweed paper and sticky white rice

**Lightning roll** Spicy chopped shrimp and crab, smelt roe, asparagus and cream cheese wrapped with seaweed paper and sticky white rice

**Philly roll** Smoked salmon and cream cheese wrapped with seaweed paper and sticky white rice

**Nigiri** A piece of raw fish (or other topping) served on top of an oblong brick of sticky white rice

## SOUPS, SALADS & SANDWICHES

**Lobster Bisque** Velvety lobster bisque served with a crab and corn fritter

**New England clam chowder** Served with chunks of potato and clam

**Blackened Salmon Salad** On a bed of mixed greens, grape tomato, red onion, toasted almonds, Maytag bleu cheese crumbles and buttermilk ranch dressing

**Caesar Salad** Grilled chicken breast, homemade croutons & Caesar dressing

**Chicken Chop Salad** Baby greens, mozzarella, grape tomato, grilled chicken, red onion, Neuski bacon, hard-cooked egg and sweet Italian dressing

**Fruit Salad** Mixed assorted seasonal fruits

**House Salad** Baby greens, grape tomato, red onion, olives and goat cheese tossed in Sonoma fig vinaigrette with garlic crisp

**Mediterranean Pasta Salad** Rotini pasta tossed with black olives, sundried tomatoes, feta cheese and tomatoes tossed in balsamic dressing

**Shrimp Caesar Salad** Grilled shrimp, crisp romaine hearts, herb croutons and parmesan Caesar dressing

**Jackson's Club** Toasted brioche, ham, turkey, bacon, Swiss, mayo, lettuce & tomato

## VEGETARIAN DISHES

**Eggplant Parmigiana** Lightly fried eggplant layered with marinara and melted mozzarella cheese

**Roasted Vegetable Rollatine** Seasonal grilled vegetables wrapped with fried eggplant and stuffed with boursin cheese on pomodoro sauce

## ACCOMPANIMENTS

**Grilled Asparagus** Tossed with extra virgin olive oil and fresh lemon

**Seasonal Vegetables** Vegetables of the season sautéed with extra virgin olive oil and garlic

**Truffle Fingerling Potatoes** Herb roasted potatoes tossed with truffle oil and parmesan cheese

**Wild Rice Pilaf** Tossed with toasted almonds and dried cranberries

## ENTRÉES

**Tricolor Fusilli** Artichoke hearts, roasted tomatoes, & asparagus in a savory herb broth

**Baked Ziti** Tossed with ricotta cheese, Bolognese and melted mozzarella cheese

**Chicken Penne Pasta** Broccoli, roma tomatoes, Kalamata olives, goat cheese, pine nuts and pesto cream

**Lobster Pasta** Cavatappi pasta tossed with lobster claw and knuckle meat, broccoli florets and creamy Alfredo sauce

**Shrimp and Scallop Linguine** Sautéed spinach and fresh tomato scampi sauce

**Shrimp and Chicken Pasta** Sautéed with spinach, sweet corn and Nueske bacon in a white wine cream sauce

**Shrimp, Broccoli and Alfredo Pasta** Sautéed baby shrimp with broccoli florets tossed in a creamy Alfredo sauce

**Baby Cakes** Topped with zesty remoulade sauce and Napa cabbage slaw

**Chicken Parmigiana** Lightly breaded chicken breast topped with marinara and melted mozzarella cheese

**Herb Roasted Chicken** Marinated with fresh herbs and garlic, cooked to perfection

**Sicilian Chicken with Linguine** Seared chicken cutlets with mushrooms, artichokes and garlic tossed in linguine

**Broiled Tilapia** Broiled to perfection and topped with roasted corn and jalapeno salsa with a sweet corn emulsion sauce

**Grilled Flank Steak** Spiced rubbed and topped with a roasted corn and jalapeno relish

**Prime Rib** Herb roasted and cooked to perfection, served with au jus and creamy horseradish sauce

**Roasted Herb Pork Tenderloin** Slow roasted herb crusted tenderloin served with a bourbon cherry demi sauce

**Wild Mushroom Chicken Marsala**

**Five Spice Roasted Chicken**

**Crab Stuffed Broiled Flounder**

**Grouper Stacked with Crabmeat**

**Seared Atlantic Salmon**

**Grilled Angus Sirloin Steak**

**Grilled New York Strip Steak**

**Grilled Beef Tenderloin**

## DESSERTS

**Chocolate Truffle Cake** Chocolate ganache and chocolate mousse spread between 5 layers of chocolate cake and a thick Bavarian brownie bottom

**Crème Brulee** Tahitian vanilla scented baked custard with brulee topping, fresh berries and cream

**Key Lime Pie** Traditional Floridian key lime with a graham cracker and macadamia nut crust, fresh whipped cream and toasted coconut

**Cheesecake** Creamy cheesecake with graham cracker crust, fresh berries and chocolate sauce

**Tiramisu** Espresso soaked lady fingers layered with mascarpone cheese topped with cocoa powder and chocolate sauce