

Dinner

PLATED DINNER

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Feta Cheese
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, Homemade Dressing

ENTRÉE (SELECT THREE)

Sesame Crusted Tofu - *Ginger Roasted Sliced Potatoes, Tear Drop Tomatoes*
Pan Seared Gnocchi - *Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil*
Grilled Herb Marinated Chicken - *Vegetables and Potato Medley, Lemon Scented Chicken Jus*
Brie and Asparagus Stuffed Chicken Breast - *Garlic Mashed Potatoes, Roasted Tomato Sauce*
Pan Seared Chicken - *Roasted Vegetables Risotto Cake, Creamy Shrimp Sauce*
Pan Seared Atlantic Salmon - *Dungeness Crab Risotto Cake, Pinot Noir Reduction*
Pan Seared Alaskan Halibut - *Red Pepper Risotto Cake, Sautéed Mushrooms, Citrus Sauce*

Add \$4 per person

Grilled New York Steak - *Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato, Demi-Glaze*

Add \$5 per person

Grilled Filet Mignon - *White Truffle Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze*

Add \$12 per person

Add Petit Lobster - Market Price

DESSERT (SELECT ONE)

Assorted Fruits and Berries Tart, Citrus Whipped Cream
Mexican Chocolate Tart with Whipped Cream
Raspberry Marble Cheesecake, Chambord Berries
Homemade Lemon Tart with Fresh Berries
Chef's Selections of Cheeses and Seasonal Fruit Plate

\$53 per person

Duo plate with any two proteins

\$69 per person

Plated dinners to include artisanal bread, coffee, decaffeinated coffee, assorted herbal tea

**All entrée counts must be given 10 days in advance & place cards with name & entrée selection must be provided*

Dinner Buffet

MOTHER'S BEACH BUFFET

BASIC

Choice of One Salad
Choice of One Accompaniment
Choice of Two Entrées
Choice of One Dessert
\$55 per person

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Red Onions, Feta Cheese
Butter Lettuce, Roasted Vegetables, Goat Cheese
Potato Wedge Salad, Celery, Carrots, Peas, Whole Grain Mustard
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Romaine Heart, Garlic Herb Croutons, Homemade Dressing

ENTRÉE

Lemon Chicken with Caperberry Sauce
Pan Seared Chicken Breast, Roasted Onions and Tomato Sauce
Grilled Chicken Breast, Herb Cream Sauce
Sun-Dried Tomatoes Penne, Pesto Sauce
4 Cheese Raviolis, Sautéed Mushrooms, Creamy Tomato Sauce
Ricotta Cheese Tortellini, Wild Mushrooms and Spinach
Pan Seared Potato Gnocchi, Tear Drop Tomatoes and Vegetables
Pan seared Mahi-Mahi, Citrus Reduction
Grilled Salmon, Ponzu Sauce
Beef Stew, Roasted Potatoes, Carrots, Celery, Peppercorn Demi-Glaze
Grilled New York Steak, Cream Fraiche and Demi-Glaze
\$69 per person

PREMIER

Choice of Two Salads
Choice of Two Accompaniments
Choice of Three Entrées
Choice of Two Desserts
\$63 per person

ACCOMPANIMENTS

Jasmine Rice (*Herbs, Wild, Mexican Asian Fried*)
Herb Roasted Potatoes Wedges
Parmesan Roasted Red Skin Potatoes
Mashed Potatoes (*Plain, Garlic, Wasabi or Pesto*)
Baked Mac and Cheese
Baked Au Gratin Potatoes - **add \$2 per person**
Wild Mushrooms Risotto - **add \$2 per person**

DESSERT

Fruits and Berries Tart
Flourless Chocolate Ganache Cake
Mexican Chocolate Tart
Raspberry Marble Cheesecake
Homemade Lemon Tart with Fresh Berries
Cappuccino Mousse Cake
White Chocolate Cheesecake
Tiramisu

Buffet dinner to include artisanal bread, seasonal vegetables, coffee, decaffeinated coffee, assorted herbal tea

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests

Dessert

DESSERT STATIONS

CREPES

Chef Required

Crepes Made to Order with Assorted Toppings:

Nutella, Caramel, Raspberry and Chocolate Sauces, Caramelized Bananas, Cinnamon Apples, Strawberries, Almonds, Walnuts, Chocolate Chips, Fresh Whipped Cream, Vanilla Ice Cream

\$17 per person

BANANAS FOSTER

Chef Required

Bananas Foster Made to Order

Brown Sugar Sauce with Cinnamon, Dark Rum and Banana Liqueur

Served with Vanilla Ice Cream

\$19 per person

CHOCOLATE FOUNTAIN

Attendant Required

Choice of Dark, Milk or White Chocolate, served with assorted dippables:

(SELECT FOUR)

Bananas, Strawberries, Melons, Pineapple, Brownies,

Rice Krispy's, Pretzels, Marshmallows, Cookies

\$19 per person

CANDY STORE

Pick One Color:

White, Black, Silver, Gold, Pink, Orange, Yellow, Green, Blue, Purple, Brown, Assorted Or

Pick Your Own Candies (SELECT 7):

Jelly Beans, Swedish Fish, M&M, White or Dark Chocolate Pretzels, Malt Balls, Meringue, Gummy Bears, Sour Gummy Worms, Lollipops, Reese's Pieces, Kit Kat, Taffy, Life Savers, Twizzlers, Skittles, Pop Rocks, Kisses, Starburst, Raisinets, Sour Heads

\$15 per person

MINI DESSERTS

3 selections - \$17; 4 selections - \$19; 5 selections - \$21

Assorted Cupcakes

Berries and Fresh Cream

Chocolate Decadence "Molten" Cake

Seasonal Cheesecake

Lemon Bar, Burnt Italian Meringue

3 selections - \$17 per person; 4 selections - \$19 per person; 5 selections - \$21 per person

Minimum of 25 ppl

\$135 Service fee per chef - one chef per 50 guests