

# *Deluxe Sit-Down Dinner Package*



## *Includes*

Formal Uniformed Wait Staff and Captain  
Maître D  
Choice of Color Linen and Cloth Napkins  
Complete China and Silver Service  
Unlimited Soft Drinks  
Dessert

## *Dinner*

A basket of fresh bakery rolls and sliced semolina bread and butter at each table

## *Appetizer*

Choose 1

Penne alla Vodka  
Rigatoni Bolognese  
Lobster Ravioli with Sherry Alfredo  
Twin Blue Claw Lump Crab cakes with chipotle remoulade  
Seafood Bisque  
Sesame encrusted, seared Ahi Tuna with Wasabi Cream in Cucumber Cups  
Poached Pears with Plum Wine Sauce

## *Second Course*

Choose 1

Classic Caesar Salad  
Mixed Field Greens with Dried Cranberries & Gorgonzola  
Sliced Fresh Mozzarella & Tomato with Fresh Basil over Field Greens  
with a Light Fig Balsamic Glaze  
Roasted Beet & Goat Cheese over Arugula with Candied Pecans

## *Entrees*

Choose 3

Sliced Garlic Herb Crusted Beef Tenderloin with Demi-Glace  
Prime Rib of Beef Au Jus  
Beef Wellington with Horseradish Cream  
Stuffed Chicken Saltimbocca with Prosciutto & Fresh Mozzarella  
Stuffed Chicken Florentine  
Panko Encrusted Chicken Breast Stuffed with Goat Cheese & Cranberry Wild Rice  
Herb Grilled Baby Rack of Lamb with Rosemary Mint Reduction  
Shrimp Scampi with Herb Seasoned Rice  
Crab & Scallop Stuffed Sole  
Baked Salmon with Lemon Dill Sauce  
Grilled Mahi with Black Bean Salsa

\* All served with Herb Roast Red Bliss Potatoes & Seasonal Vegetables  
*Vegetarian options available upon request*

## *Dessert*

Coffee & Tea Service with all related Sweeteners & Cream  
Choice of Decorate Sheet Cake, Cookies or Ice Cream

