



Hors D'oeuvres Service

Great Way For Staggered Arrivals to Enjoy a Nibble Before The Tardy Arrive

Choose 4 items:

\$10/person

Assorted Sushi, Vietnamese Fresh Shrimp Spring Rolls, Crabcakes, Sausage Stuffed Mushrooms, Shrimp Cocktail, Spanokopitas, Bacon Wrapped Scallops, Panko Crusted Lobster Nuggets, Perogies, Egg Rolls, Oysters, Fruit de Mer Platters, Korean BBQ Beef Skewers, Chicken Satay

Our menu changes everyday and passaround packages can vary from day to day.

Sample Prix-Fixe Dinners \$54.95/person

First Course

54.95pp

*Soup of the Moment: Roasted Cauliflower (GF)

*Organic Baby Greens tossed with sliced Bartlett pears, bleu cheese crumbles, toasted pecans & lemon scented EVOO (GF)

*Traditional Caesar Salad with herbed croutons & reggiano sprinkles

À Entree Course

*Grilled Filet of Beef with Roquefort crumbles, mashed potatoes, sauce bordelaise & fresh market vegetables (GF)

*Herb Crusted Grouper with sauce beurre blanc & red bliss mash

*Grilled Yellowfin Tuna over polenta with a ruby grapefruit, baby arugula & ricotta salata salad

*Ginger Currant Stuffed Salmon in puff pastry with a chive plate sauce, fingerlings & asparagus

*Early Spring Vegetables Tossed In a soy-orange glaze over rice noodles topped with sesame seeds & pickled carrots

*Grilled Chicken over polenta, spinach & roast tomato Madeira sauce (GF)

Dessert Course

*Key Lime Pie with fresh berries

*Chocolate Raspberry Cheesecake

*Profiterole with chocolate sauce & toasted almonds

Sample Prix-Fixe Dinners \$64.95/person

This Menu was originally crafted for All Scripts MyWay Company Sales Meeting

First Course (Choose One)

-Crab & Corn Chowder

-Baby field greens with sliced Bartlett pears, toasted pecans, crumbles of gorgonzola, lemon scented extra virgin olive oil

-Traditional Caesar salad with reggiano parmesan & herbed croutons

-Carolina Lump Crabcake with crispy leeks & beurre blanc

Second Course (Choose One)

-Grilled Filet of Beef with merlot thyme reduction

-Herb Roasted Rack of Lamb au jus with rosemary red potatoes

-Steamed Shellfish Bowl with chili garlic & lemon over linguine

-Grilled Yellowfin Tuna with thai sauce, crab wonton, cucumber salad & red chili jam

-Atlantic Salmon en Croute with lobster mousse, asparagus & sauce Newburg

-Vegetable Tower with portobello, pepper, mozzarella, avocado & squash

- Third Course (Choose One)
-Profiterole with chocolate sauce & toasted almonds
-Warm apple cranberry galette
-French Vanilla Cheesecake

64.95pp

Sample Prix-Fixe Dinners - Market Price

This menu was originally crafted for the REHEARSAL DINNER OF CANDACE & DOUGLAS

First Course (Choose One)

- Jumbo Lump Crabmeat Cocktail with fiery cocktail sauce
- Margaux's Original Steakhouse Salad
- Lobster Bisque

Second Course (Choose One)

- New York Strip Steak with crispy fried oysters & maitre'd hotel butter
- Grilled Filet of Beef with 5 ounce cold water lobster tail
- One & Half pound Maine Lobster with bacon wrapped scallops, crabcake & grilled shrimp
- Sesame Encrusted Ahi Tuna with soy mirin broth & sticky rice

Third Course (Choose One)

- German Chocolate Cake served with raspberry sauce
- Service of White & Dark Chocolate Mousse
- Warm Banana Bread Pudding with cinnamon ice cream

Market Price

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service. Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. \$10 Split Plate Fee Is Available.