Mixed Grill Dinners

“Mixed Grill I”
Fresh Field Greens, Roma Tomatoes, Julienne Carrots, Sliced Red Onion
Tossed in a Smokey French Dressing

Flat Iron Steak topped with Shiitake Mushroom Relish
Served with Grilled Mahi-Mahi with a warm tomato dressing
Freshly Baked Dinner Rolls
Butter and Margarine

Fried New York Cheesecake
With Strawberry Coulis

Freshly Brewed Regular and Decaffeinated Coffees and Iced Tea
Assorted Bigelow® Hot Teas
$34.00 Per Guest

“Mixed Grill II”
Caesar Salad with Garlic Croutons

Grilled Chicken topped with Mango Papaya Salsa
Served with Filet of Salmon
Topped with a Lemon Mint Sauce
Freshly Baked Dinner Rolls
Butter and Margarine

Chocolate Raspberry Cheesecake

Freshly Brewed
Regular and Decaffeinated Coffees and Iced Tea
Assorted Bigelow® Hot Teas
$29.00 Per Guest

To Compliment Your Entrée Selection
Our Executive Chef will select the Appropriate Seasonal Vegetable and Starch
Please Consult your Director of Catering for Wine Pairing Suggestions

A $75.00 Labor Charge Will Be Added to Groups of 20 Guests or Less

All Prices Subject to State Sales Tax of 6.5% and 21% Service Charge. Prices subject to change.
Mixed Grill Dinners

“Mixed Grill III”
Leaf Spinach, Mandarin Oranges, Feta Cheese, Toasted Pecans
Drizzled with Red Pepper Dressing

Petite Filet Mignon
Shrimp Scampi
Lobster Mashed Potatoes
Freshly Baked Dinner Rolls
Butter and Margarine

Key Lime Pie topped with Wild Berry Coulis

Freshly Brewed Regular and Decaffeinated Coffees and Iced Tea
Assorted Bigelow® Hot Teas
$40.00 Per Guest

“Mixed Grill IV”
Baby Lola Rosa Leaf Greens in a Cucumber Basket with Tomatoes, Black Olives and Croutons
Over Aged Balsamic Vinaigrette

Petite Filet Mignon
Served with Broiled Lobster Tail
With Drawn Butter
Rosemary Au Gratin Potatoes and Creamed Spinach
Freshly Baked Dinner Rolls
Butter and Margarine

Jack Daniel’s Chocolate Cake

Freshly Brewed Regular and Decaffeinated Coffees and Iced Tea
Assorted Bigelow® Hot Teas
$45.00 Per Guest

To Compliment Your Entrée Selection
Please Consult your Director of Catering for Wine Pairing Suggestions

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