

# Dinner Package 1

## STARTER

*select one*

### CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

### CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons

### MIKE'S SALAD VG GF

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

## ENTREE

*select three*

### CHICKEN PICCATA

lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

### PARMESAN CRUSTED COD

lemon butter, seasonal vegetable, brown rice

### FAROE ISLAND SALMON GF

simply prepared, seasonal vegetable, brown rice

### VODKA RIGATONI VG

crushed red chile flake, parmigiano reggiano

select one : grilled chicken or grilled shrimp

### BERKSHIRE PORK CHOP GF

seasonal vegetable, whipped potatoes, cherry jus

### TWIN FILETS GF

seasonal vegetable, whipped potatoes, demi glaze

### LONG ISLAND STRIP STEAK GF

10 oz, seasonal vegetable, whipped potatoes

## DESSERT

*includes*

HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

## BEVERAGES

*includes*

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

\$55 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

## Enhancements

### OVEN FIRED BREAD VG

whipped butter (ADD \$2 per person)

### FLOURLESS CHOCOLATE CAKE

bourbon salted caramel, candied pecans (ADD \$5 per person)

### KEY LIME PIE

whipped cream, raspberry & mango sauce, graham cracker crust (ADD \$7 per person)

## Additional Sides

served family style

### CRISPY BRUSSELS SPROUTS

(ADD \$4 per person)

### FRESH ASPARAGUS

(ADD \$4 per person)

### FRIES

(ADD \$4 per person)

### COLESLAW

(ADD \$4 per person)

### CLASSIC FOUR CHEESE MAC

(ADD \$4 per person)

### CORN SUCCOTASH

(ADD \$4 per person)

GF = GLUTEN FRIENDLY

VG = VEGETARIAN



# Dinner Package 2

INCLUDES OVEN FIRED BREAD

## APPETIZERS

*select three*

**TOMATO BRUSCHETTA** VG

**CHEESEBURGER SLIDERS**

**SHRIMP COCKTAIL** GF

**ARTICHOKE PARMESAN CROSTINI** VG

**SUSHI ROLLS**

spicy ahi tuna, teardrop spicy shrimp, spicy california, the sunset, veggie volcano

## STARTER

*select one*

**CHEF'S SOUP OF THE DAY**

rotation of our seasonal soups

**CAESAR SALAD**

little gems, romaine, parmigiano reggiano, garlic croutons

**MIKE'S SALAD** VG GF

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

## ENTREE

*select three*

**CHICKEN PICCATA**

lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

**FAROE ISLAND SALMON** GF

simply prepared, seasonal vegetable, brown rice

**MARYLAND STYLE CRAB CAKES**

seasonal vegetable, brown rice, tartar sauce

**BERKSHIRE PORK CHOP** GF

seasonal vegetable, whipped potatoes, cherry jus

**CENTER CUT FILET** GF

8 oz, seasonal vegetable, whipped potatoes

**NEW YORK STRIP** GF

14 oz, seasonal vegetable, whipped potatoes

**CLASSIC RIBEYE** GF

14 oz, boneless, seasonal vegetable, whipped potatoes

**"KICK ASS" PADDLE STEAK** GF

19 oz, bone-in ribeye, seasonal vegetable, whipped potatoes (ADD \$30)

## DESSERT

*includes*

**KEY LIME PIE**

whipped cream, raspberry & mango sauce, graham cracker crust

**FLOURLESS CHOCOLATE CAKE**

bourbon salted caramel, candied pecans

## BEVERAGES

*includes*

**FRESHLY BREWED COFFEE &**

**ASSORTED HOT TEAS**

## Additional Sides

served family style

**CRISPY BRUSSELS SPROUTS**

(ADD \$4 per person)

**FRESH ASPARAGUS**

(ADD \$4 per person)

**FRIES**

(ADD \$4 per person)

**COLESLAW**

(ADD \$4 per person)

**CLASSIC FOUR CHEESE MAC**

(ADD \$4 per person)

**CORN SUCCOTASH**

(ADD \$4 per person)

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

\$100 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

