

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)

CHOCOLATE MOUSSE

shaved white chocolate, fresh berries
(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

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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

select one

KEY LIME PIE

whipped cream, raspberry & mango sauce, graham cracker crust

CHOCOLATE MOUSSE

shaved white chocolate, fresh berries

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

