

## ***Plated Dinner Selections***

All dinner selections are accompanied by your choice of salad, vegetable and starch, a dessert selection as well as iced water and tea service.

*Prices below are per person. On-site Chef fees apply. 2 Chef minimum*

*Please choose One Entree for all guests in attendance*

*China service not included in pricing*

### **CHICKEN MARSALA 22.95**

Lightly floured chicken breast, pan seared and oven finished with a garlic, Marsala wine and mushroom sauce

### **MEDALLIONS OF PORK LOIN 19.95**

Hand-sliced, center cut pork loin served atop a bed of wild rice blend and glazed with a honey Dijon sauce

### **BLUE MARLIN SIGNATURE CRAB CAKES 26.95**

Two jumbo lump crab cakes, hand sautéed and topped with Remoulade sauce

### **BOURBON SALMON 22.95**

Hand cut filet and baked to perfection, then glazed with a bourbon reduction sauce

### **PARMESAN ENCRUSTED GROUPER 24.95**

A large grouper filet rolled in panko and parmesan, then baked and served with a lemon butter sauce

### **FISH CAKES 23.95**

Pan seared and oven finished, served with a beurre blanc sauce

### **GRILLED RIBEYE 29.95**

A hand-trimmed 10 oz. ribeye, grilled to perfection and served with a mushroom gravy

### **FILET MIGNON 25.95**

The Cadillac of beef. A hand-trimmed filet of beef tenderloin, cooked perfectly and served with a side of demi-glac

### **VEAL PICCATA 24.95**

A hand tenderized veal cutlet, floured and lightly sautéed, then oven finished and topped with a lemon-caper cream sauce

### **SCALLOP AND SHRIMP SKEWERS 27.95**

Two skewers of jumbo scallops and cocktail shrimp cooked in white wine, garlic and butter

### **STUFFED CHICKEN ROULADES (MAX. 100 GUESTS) 22.95**

All topped with a white wine cream sauce

1. Ham & Provolone Cheese \* Boursin cheese, then wrapped in bacon \* Spinach, sun dried tomatoes, & mozzarella cheese

