



### Choose 2 Salads

#### **Parkshore Salad**

Spring Greens, Candied Pecans, Blue Cheese, Dried Cranberries, Creamy Vinaigrette

#### **Caesar Salad**

Artisan Croutons, Shaved Parmesan

#### **Wedge Salad**

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

### Entrée Choices

#### **Pan Roasted Organic Salmon**

Roasted Shallot Tarragon Butter

#### **Grilled Petite Filet Mignon**

Cabernet Demi-Glace

#### **Grilled Free Range Chicken Breast**

Dried Tomatoes, Pancetta, Natural Pan Sauce

### *Accompanied By*

**Steamed Jumbo Asparagus**

**Buttermilk Mashed Potatoes**

### Choose 2 Desserts

#### **Decadent Chocolate Bar**

Hazelnut Brittle, Raspberry Sauce

#### **Classic Cheesecake**

Mixed Berry Compote

#### **Fresh Seasonal Berries**

Vanilla Whipped Cream

**\$48 per person + tax & gratuity**

Includes Coffee, Tea or Soda



### Choose 2 Salads

#### **Parkshore Salad**

Spring Greens, Candied Pecans, Blue Cheese, Dried Cranberries, Creamy Vinaigrette

#### **Baby Spinach Salad**

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

#### **Caesar Salad**

Artisan Croutons, Shaved Parmesan

#### **Wedge Salad**

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

### Choose 3 Entrees

#### **Filet Mignon 8oz.**

Cabernet Demi-Glace

#### **Roasted Salmon Filet**

Shallot-Tarragon Butter

#### **Chef's Fresh Catch**

Our Presentation of the Freshest Sustainable Fish

#### **Roasted Free Range Natural Airline Chicken**

Lemon, Dried Tomatoes, Pancetta, Natural Jus

### Accompaniments for the Plate (Choose 2) Served Family Style

**Buttermilk Mashed Potatoes**

**Jumbo Asparagus**

**Sharp Cheddar Mac and Cheese**

**Roasted Organic Rainbow Carrots**

### Dessert Course

**Classic Cheesecake**

Mixed Berry Compote

**Decadent Chocolate Bar**

Raspberry Coulis, Hazelnut Brittle

**Vanilla Bean Crème Brulee**

Caramelized Cane Sugar Crust

**\$58 per person + tax & gratuity**

Includes Coffee, Tea or Soda



### Salads (Choose 2)

#### **Parkshore Salad**

Greens, Candied Pecans, Blue Cheese, Dried Cranberries, Creamy Vinaigrette

#### **Baby Spinach Salad**

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

#### **Caesar Salad**

Artisan Croutons, Shaved Parmesan

#### **Wedge Salad**

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

### Surf & Turf Options (Choose 2 Entree)

#### **Filet Mignon & Butter Poached Shrimp**

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

#### **Filet Mignon & Roasted Lobster Tail**

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

#### **Filet Mignon & Grilled Alaskan King Crab**

Cabernet Demi-Glace, Drawn Butter, Lemon

### Accompaniments for the table (choose 3)

#### **Buttermilk Mashed Potatoes**

**Parkshore Scalloped Potatoes with Caramelized Onion and Blue Cheese**

#### **Sharp Cheddar Mac and Cheese**

#### **Roasted Organic Rainbow Carrots**

#### **Jumbo Asparagus**

#### **Seasonal Organic Vegetable**

### Dessert Course (choose 2)

#### **Classic Cheesecake**

Mixed Berry Compote

#### **Decadent Chocolate Bar**

Raspberry Coulis, Hazelnut Brittle

#### **Vanilla Bean Crème Brulee**

**\$68.00 Per Person +tax and gratuity**

Includes coffee, tea and soda



### Appetizer Package

#### **Jumbo Gulf Shrimp Cocktail**

Citrus Cocktail Sauce & Creole Mustard Sauce

#### **Parkshore Oysters**

Roasted, Applewood Smoked Bacon, Thyme, Parmesan Butter

#### **Spiced Seared Tuna Sashimi**

Cucumber Salad, Sweet Soy

#### **Niman Ranch Beef Carpaccio**

Peppercorn Seared, Shallots, Truffle Oil, Sea Salt, Capers, Shaved Parmesan

#### **Barbecue Spiced Shrimp**

Mango Chili Sauce

#### **Mini Jumbo Lump Blue Crab Cakes**

Pan Fried, Lemon Vinaigrette, Spicy Sweet Tomato Jam

#### **Stuffed Meatballs**

Maytag Blue Cheese, Cabernet Sauce

#### **Prince Edward Island Mussels**

Wine, Herbs, Lemon, Tomato

#### **Sonoma Goat Cheese Spinach Dip**

Roasted Red Peppers, Olive Crostinis

#### **Ale Battered Vidalia Onion Rings**

Roasted Red Pepper Dipping Sauce

#### **Crispy Day Boat Calamari**

Roasted Garlic Aioli, Grape Tomatoes, Citrus Vinaigrette, Cilantro

#### **Chicken Chili Lettuce Wraps**

Peanut Sauce

#### **Parmesan Crusted Tenderloin Tips**

Green Peppercorn Madeira Demi-Glace

### Perfect for family style sharing

Choose 2 options \$14.00 per person

Choose 3 options \$17.00 per person

Choose 4 options \$22.00 per person