

Gold Package Entrée Selections

Pan cooked Sole Almandine with Steamed White Grapes
Sweet butter and Riesling

Haddock Stuffed with Crab and Lobster
White wine lobster sauce

Pan Seared Diver Scallops
Lobster and wild mushroom risotto

Wild King Salmon on Cedar Plank Grilled Salmon
Served with Red Quinoa and Fava Beans

Sautéed Lobster Shrimp and Lobster Ravioli
Garlic, tomato and artichoke sweet butter and cream

Dry Age Roasted Prime Rib
Au Jus and herb popover

New York Sirloin Steak
Finished with an herb butter sauce and frizzled string onions

Pistachio Crusted Filet with Blue Cheese and Roasted Pear
Red wine demi glace

Brick Chicken
Bell and Evans half broiler: blackened under a Stiles & Hart on cast iron

Chicken Breast Giovanni
Parmesan crusted chicken breast in a pan sauce of tomato, garlic, scallions, white wine and cream

Vegetable Napoleon
A tower of grilled eggplant, zucchini, tomato and Portobello with homemade mozzarella in a spicy tomato sauce

Curried Banana and Coconut Vegetable wrapped in Filo
Onion, garlic, pepper, banana, cashews, summer squash and sour cream