

SEATED DINNER OPTIONS

**** PRICE INCLUDES SOFT DRINK OR ICED TEA, CHOICE OF SOUP OR CAESAR SALAD
& AN ICE CREAM SUNDAE****

PACKAGE # 1 (\$27.95 PER GUEST)

12oz GRILLED SIRLOIN
ROSEMARY RED POTATOES & CARAMELIZED ONIONS

BLACKENED MAHI
RICE PILAF, SAUTEED ZUCCHINI & SQUASH MEDLEY & LEMON CAPER BUTTER

LOW COUNTRY BOIL
SHRIMP, ANDOUILLE SAUSAGE, CORN, SPICY TOMATO BROTH, RED POTATOES & GARLIC CROSTINI

HONEY BBQ GLAZED CHICKEN
ROASTED GARLIC MASHED POTATOES & SAUTEED GREEN BEANS

PACKAGE # 2 (\$29.95 PER GUEST)

12oz NY STRIP
SWEET POTATO BACON HASH, SAUTEED HARICOT VERTS & SHALLOT HERB BUTTER

SHRIMP & GRITS
GRILLED JUMBO SHRIMP OVER CREAMY GRITS & ANDOUILLE SAUSAGE GRAVY

HALF RACK SLOW ROASTED BABY BACK RIBS
GARLIC MASHED POTATOES & ROASTED CORN SUCCOTASH

GRILLED SALMON
OVER BLISTERED CHERRY TOMATO & ASPARAGUS RISOTTO

PACKAGE # 3 (\$31.95 PER GUEST)

14oz RIBEYE
PARMESAN POTATO GRATIN, ROASTED ASPARAGUS & SHOE STRING ONION STRAWS

FULL RACK SLOW ROASTED BABY BACK RIBS
NEW SOUTH NUT BROWN MACARONI & CHEESE & BRAISED COLLARD GREENS

MARYLAND STYLE CRAB CAKES
SWEET CORN & BACON GRITS, SAUTEED HARICOT VERTS & BLISTERED TOMATO BEURRE BLANC

HERB ROASTED CHICKEN BREAST
GARLIC MASHED POTATOES, CHARRED MUSHROOM MEDLEY & RED WINE DEMI GLACE