

Sit Down Dinner  
Platinum All Inclusive Package

Appetizers

Penne ala vodka  
Tortellini Alfredo & Sun Dried Tomato  
Orzo with Five Cheese Mornay  
Grilled Shrimp Cocktail with Orange Horseradish Marmalade  
Blackened Tuna Diced with Pineapple-Chive Butter  
Pancetta Rolled Hearts of Palm with Braised Leeks  
Crab Valencia with Supreme Tangerines  
Shrimp Coconut with Pina Colada Sauce  
Lump Crab Cake with Caper Remoulade  
Seared Scallops with Mixed Herb Pesto Cream  
Grilled Chicken Cordon Bleu Skewers  
Sliced Seared Tuna Crustades with Fried Sweet Onions  
Crepe Conserver with Brocolini & Gouda Cheese  
Vegetable Napoleon with Fresh Basil & Italian Cheeses  
Mozzarella Frito with Raspberry Coulis  
Zelarro Lamb Chops with Mint Jelly  
Fried Lobster Ravioli with Tomato Gremoulade

Soups

Crab Bisque with Hungarian Pesto  
Southwestern Beef & Roasted Corn  
Corn & Lobster Bouillabaisse  
Chicken a la King with Peas & Carrots  
Ground Lamb & Barley  
Gazpacho Verde  
Chicken Rottini  
Cream of Broccoli with Gouda

Cream of Asparagus with Chipped Beef  
Beef Consume with Cheese Ravollini  
Italian Beef & Tortellini  
Tomato Basil

### Salads

Tuna Niscoise with Olive Tempenade & Sesame Ginger Vinaigrette  
Grilled Marinated Vegetables with Balsamic-Honey Reduction  
Mixed Green with Choice  
Romaine Salad with Choice  
Boston Wedge with Pancetta, Cherry Tomatoes & Peppercorn Ranch  
Summer Salad with Strawberries, Goat cheese & Honey-Lime vinaigrette  
Heirloom Tomato Caprese with Lavender-Herb Olive Oil  
Iceberg Wedge with Red onion, Luke & Choice

### Entrees

Champagne Poached Sterling Salmon with Roasted Bay leaves Garlic Infusion  
Seared Sea Bass ala Veracruzana with Grilled Red Onion Marmalade & Calamari Olive  
Tapenade  
Roasted Blue Crab Atop & Butter Poached Hearts of Palm  
New England Lobster a la Americana with Sauce Supreme  
Grilled Breast of Duck with Port Poached Figs  
Coq-au-Vin with Mascarpone - infused Orzo Pasta  
Oven Roasted Souvlaki with New Potatoes, Portabella Mushrooms & Roasted Shallots  
Beef Tenderloin Medallions with Shitake Mushrooms & a Sherry Reduction  
Peppercorn Encrusted Sirloin with Bourbon-Sun Dried Tomato Cream  
Atlantic Sea Trout en Papillote with Thyme & Radish Salad