

SAMPLE MENU 3

AVG: \$ 78 P/P

APPETIZER

JUMBO SHRIMP COCKTAIL
TRADITIONAL ACCOMPANIMENTS

LUMP CRAB CAKE
WATERMELON, MANGO & CUCUMBER SALSA

MOZZARELLA BURRATA
*SOFT RIPENED CHEESE OVER SLICED BEEFSTEAK TOMATO
E.V.O.O. , BALSAMIC GLAZE AND FRESH BASIL*

SALAD

*CAESAR SALAD
SHAVED REGGIANO PARMESAN

PELLANA SALAD
GREAT HILL BLEU CHEESE, PISTACHIO NUTS & DRIED CRANBERRIES

ENTREE

*FILET MIGNON
10 OZ, CENTER CUT

NEW YORK SIRLOIN
16 OZ, PRIME GRADE

SWORDFISH STEAK
14 OZ CENTER CUT

PRIME VEAL CHOP
SAUTÉED PORTOBELLO MUSHROOMS

ACCOMPANIMENTS

~served family style~

GRILLED ASPARAGUS

SAUTÉED MUSHROOMS

GREAT HILL MASHED POTATO

DESSERT

SEVEN LAYER CHOCOLATE CAKE
BELGIAN CHOCOLATE GANACHE , FRESH STRAWBERRY

NEW YORK CHEESECAKE
BRULE TOP WITH FRESH SLICED STRAWBERRIES