

## **Sample Menu (3) Avg: \$75 p/per**

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### **Appetizer**

~choice of one~

#### **Jumbo Shrimp Cocktail**

WITH A FRESH FRUIT SALSA

#### **Beefsteak Tomato**

BLEU CHEESE, VIDALIA ONIONS & BALSAMIC VINAIGRETTE

#### **LUMP cRABcAKE**

WITH FRESH FRUIT SALSA

### **Salad**

~choice of one~

#### **Caesar Salad**

WITH HOUSE MADE CAESAR DRESSING & GARLIC CROUTONS

#### **\*Pellana Salad**

GREAT HILL BLEU CHEESE, PISTACHIO NUTS & DRIED CRANBERRIES

### **MAIN COURSE**

~choice of one~

#### **\*Filet Mignon**

12 OZ, CENTER CUT

#### **New York Sirloin**

16 OZ, PRIME GRADE

#### **Swordfish Steak**

14 OZ CENTER CUT

#### **Prime Veal Chop**

WITH PORTOBELLO MUSHROOM DEMI GLACE

### **ACCOMPANIMENTS**

~served family style~

#### **Grilled Asparagus**

#### **Sautéed Mushrooms**

#### **Great Hill Mashed Potato**

### **Dessert**

~choice of one~

#### **Seven Layer Chocolate Cake**

WITH BELGIAN CHOCOLATE DIPPED STRAWBERRY

#### **Fresh Baked Apple Pie**

A LA MODE WITH VANILLA BEAN ICE CREAM