

THEME DINNER STATIONS

Minimum of three Stations required. Minimum order for 50 people.

Chef fees apply - per chef, per hour.

SALAD STATION

Traditional Caesar Salad
with Sliced Marinated Chicken Breast
and Gulf Coast Wild Shrimp
- Attendant Included -
Display of Regional American Cheeses
Marinated Mushrooms, Grilled Asparagus,
Roasted Tomatoes and Olive Oil Drizzle
Artichoke Gratinee, Mediterranean Olives,
Grilled Lemon Pepper Chicken and Flat Bread

Sliced Tomato and Mozzarella

NAUTICAL STATION

(6 Pieces Per Person)

Iced Gulf Shrimp
Canadian Snow Crab Claws
Oysters Rockefeller
Clams Casino

Lemon Wedges and Cocktail Sauce

WESTERN STATION

Chili

Hickory Smoked Prime Rib
- Chef Required -

Buffalo Wings with Bleu Cheese and Celery Sticks

BBQ Pork Spare Ribs

SOUTHWESTERN STATION

Chicken, Shrimp and Vegetable Quesadillas
- Chef Required -

Jalapeño Poppers

TUSCAN CHIP STATION

Taro, Corn, Flour and Crostini Chips
served with Mango Salsa, Tomatillo Salsa,
Pico de Gallo, Chili con Queso and Guacamole

BANANAS FOSTER STATION

- Chef Required -

Sliced Bananas, Vanilla Ice Cream
with Caramel Rum Sauce served in Waffle Bowls

YAKITORI STATION

- Chef Required -

Sesame Soy Glazed Beef
Six Spice Chicken Kabobs

TEMPURA:
Fresh Shiitake Mushrooms.
Jumbo Asparagus, Wasabi Shrimp
Honey Glazed Mustard, Wasabi,
Soy and Sweet Chili Sauces

CARVING STATION

- Chef Required -

Choice of Two Items:
Mini Baron of Beef, Whole Roasted Turkey
Six-Spiced Roasted Chicken,
Cedar Plank Salmon, Honey Baked Ham

**Option: Add Sliced Tenderloin @ \$12.00 pp*

SCAMPI STATION

- Chef Required -

Jumbo Shrimp
Diver Scallops

Garlic Chicken served over Linguini
and Grilled Jumbo Asparagus

KOBE BURGER STATION

- Chef Required -

Mini Kobe Burgers
Mini Seared Shrimp

Jicama Slaw
Diced Tomato Salsa
Parmesan Chips

DESSERT STATION

Miniature Italian & French Pastries

Fresh Fruit Fondue to include:
Whole Strawberries, Banana Halves
and Pineapple Chunks with Milk Chocolate

Miniature Apple Pies

Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herbal Teas

DIM SUM & WOK STATION

- Chef Required -

Sui Mai
Pot Stickers
Shrimp Ball

Vegetable Spring Rolls with Sweet and Sour Sauce

WOK PRESENTATION

Cashew Chicken and Sautéed Beef
with XO Garlic Sauce
Sautéed Vegetables with Garlic Sauce

Steamed Rice

ITALIAN STATION

ANTIPASTO DISPLAY

Salami, Ham, Capicola, Sopressata,
Provolone, Smoked Mozzarella, Roasted Plum
Tomatoes, Marinated Mushrooms, Artichokes,
Olives, Roasted Peppers and Red Onions

PASTA STATION

- Chef Required -

Cheese Ravioli, Linguini and Penne

Chicken, Shrimp and Meatballs sautéed with
Sun-Dried Tomatoes, Garlic, Basil, Virgin Olive Oil
and Fresh Herbs with Parmesan Cheese

Choice of Marinara or Alfredo Sauce

Lavosh and Focaccia Breads

VIETNAMESE SOUP STATION

- Chef Required -

Sliced Beef Tenderloin
Marinated Sliced Pork Roast
Vietnamese Meatballs
Shrimp
Sea Scallops

Bok Choy, Bean Sprouts, Cilantro, Basil
and Green Onions served over Rice Noodles,
with Chicken and Beef Stock, Chili Garlic Sauce
and Soy Sauce

DINNER SOUPS, APPETIZERS & SALADS

SOUPS

French Onion Soup
en Croûte

New England Clam Chowder

Lobster Bisque
en Croûte

Roasted Pumpkin Soup
with Jonah Crab

Roasted Red Bell Pepper Soup
with Cumin Chips

APPETIZERS

Chilled Shrimp Cocktail
Served with Lemon Wedges and Cocktail Sauce

Tuna & Shrimp Nigiri
With Wakami Salad, Wasabi Soy Sauce and Pickled Ginger

Dempsey's Maryland Crab
Lime Beurre Blanc and Yellow Tomato Salsa

Scallops and Bacon
With Sweet & Sour Cucumber Salad and Orange BBQ Sauce

Pumpkin and Basil Gnudis
With Tomatoes and Wild Mushrooms
in a Beurre Blanc Sauce

SALADS

Caesar Salad Tossed Tableside
Crisp Romaine Lettuce, Housemade Croutons,
Caesar Dressing and Fresh Grated Parmesan Cheese

Hearts of Romaine
With Marinated Jicama, Vine Ripe Tomatoes
Roasted Red Bell Pepper Caesar Dressing

Baby Lettuce Salad
Baby Romaine, Lolla Rossa, Red Oak, Green Oak
and Mizuna Greens with Grilled Grape Tomatoes
and a Citrus Chardonnay Vinaigrette

Beefsteak Tomato Salad
A thick slice of Beef Steak Tomato and Sweet Onion
placed over Field Greens and topped with Bleu Cheese
and Balsamic Vinaigrette Dressing served with a Baked Crostini

Chopped Salad
A quarter wedge of Iceberg Lettuce
With Tomatoes, Chopped Eggs, Carrot Curls
and Ranch Dressing



DINNER ENTREES

*Dinner includes your choice of Salad, Chef's Selection of Fresh Seasonal Vegetables and Potato or Rice,
Fresh Baked White and Multi-Grain Rolls with Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas.*

MIXED GRILL

Grilled Tenderloin of Beef, Stuffed Shrimp and Chicken Roulade
Ivory Mushroom Sauce and Beurre Blanc

BEEF TENDERLOIN & STUFFED SHRIMP

with Crabmeat, Chive Sauce and Beurre Blanc

PETITE FILET MIGNON, WILD SHRIMP & DIVER SCALLOP

Shallot Demi and Tomato Confit

LAND LOVERS

Petite Filet and Organic Breast of Chicken
with Burgundy Demi and Chicken Glace

POTATO CRUSTED GROUPEL

with a Tomato and Black Pepper Beurre Blanc

CEDAR PLANK SALMON

with Grilled Jumbo Asparagus basted with a Dijon Chardonnay

FILET OF BEEF

Choice of 8 oz. or 10 oz.

With Herbs and Pepper Crusted Truffle Demi

VEAL CHOP

Veal Rib Chop with a Ragout of Wild Mushrooms

BAKED CHICKEN BREAST

Marinated in a Dijon Mustard and Stuffed with Prosciutto Ham
and Boursin Cheese with Mushroom Chive Sauce

9 OZ. COLD WATER LOBSTER TAIL

with Drawn Butter

BEEF TENDERLOIN & STUFFED SOLE

Stuffed with Crabmeat, Spinach and Onions
with Chanterelle Mushroom Sauce and Beurre Blanc Sauce

22 OZ. USDA PRIME ANGUS COWBOY STEAK

Rib on, grilled to perfection and served with a Rosemary Jus Lie
(Temperature to Order)

MEDALLIONS OF SALMON & CHICKEN

Poached Salmon and Grilled Chicken
with Boursin Cheese Sauce and Bordelaise Sauce

ASIAN BARBECUE SEA BASS

with a Sweet Chili Beurre Blanc

SAUTÉED AMERICAN RED SNAPPER

with Herbs and White Wine Butter

12 OZ. CHARBROILED NEW YORK STEAK

with Café de Paris Butter

DEMPSEY'S PORK CHOP

Grilled 14 oz. Dempsey's Pork Chop with Oyster Mushroom Demi

CHICKEN ASPARAGUS

Breast of Chicken filled with Spinach, Asparagus
and Feta Cheese served with Champagne Cream Sauce

GRILLED CHICKEN CILANTRO

Marinated in Olive Oil, Black Pepper,
Lemon and Cilantro with Red Pepper Coulis

DINNER DESSERTS

*Let our Creative Culinary Team Create a Custom Designed Dessert with your Group's Logo.
Ask your Catering and Conference Services Manager for Details*

FLORIDA KEY LIME PIE

Key Lime Custard baked in a Graham Cracker Shell
topped with Whipped Cream

SACHER TORTE

Layers of Rich Chocolate Cake,
Apricot Jam and Chocolate Ganache

PRALINE CRUNCH TORTE

Hazelnut cake filled with Frangelico Crème,
finished with Hazelnut Buttercream and Praline Crunch

TROPICAL TORTE

Banana Cake filled with Coconut filling
and finished with Passion Fruit Crème

LEMON BLACKBERRY TART

Tangy Lemon Curd and Sweet Blackberries
fill a flaky tart shell

RASPBERRY SWIRL CHEESECAKE

Served with Berry Coulis and Fresh Berries

OPERA TORTE

Seven Layer Almond Cake
with Mocha Cream Chocolate Ganache

CHOCOLATE MOUSSE DOME

with Raspberry Compote

TIRAMISU

Espresso and Kahlúa soaked Lady Finger Cake
filled with Whipped Mascarpone Cheese,
topped with Chocolate Shavings

VANILLA BAVARIAN CRÈME TORTE

With Fresh Strawberries



DINNER BUFFETS

Minimum service for 50 people.

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Tea and Iced Tea.

FLORIDA COOKOUT

Caesar Salad Station with Rock Shrimp

- Attendant Required -

Roasted Tomato and Mushroom Platter

Grilled New York Strip Steak*

Six Pepper BBQ Chicken

- Chef Required -

BBQ Baby Back Ribs

Chili

- Attendant Required -

BAKED POTATO BAR

To include:

Sour Cream, Chives, Bacon Bits,
Shredded Cheddar Cheese and Butter

Baked Beans

Grilled Vegetables

Assorted Breads, Biscuits and Cornbread

Strawberry Shortcake

Peach Cobbler

Key Lime Cheesecake

SOUTH OF THE BORDER

Tortilla Soup

with Shredded Jack Cheese and Julienne Tortilla Strips

Mixed Field Greens with Radicchio, Tomato, Cucumbers,
Carrot Curls and Cilantro Vinaigrette

Tropical Fruit Display

TUSCAN CHIP STATION

To include:

Taro, Corn, Flour and Crostini Chips with Mango Salsa, Tomatillo Salsa,
Pico de Gallo, Chili con Queso and Guacamole

QUESADILLA STATION

- Chef Required -

Your Choice of:

Chicken, Shrimp or Grilled Vegetable Quesadillas
Soft Flour Tortillas, Pepperjack Cheese, Chopped Onions,
Diced Tomatoes, Jalapeños, Sour Cream, Guacamole and Salsa

Sautéed Sirloin Tips with Peppers and Onions, Cumin, Cilantro
and a Tomato Enchilada Sauce

Mexican Rice

Mexican Spiced Apple Cake

Mango Chiffon Cake

**Option: Substitute T-Bone Steak for NY Strip at \$10 per person*

KEY WEST

Conch Chowder

Homestead Mixed Green Salad with Orange Vinaigrette

Roasted Chicken and Mango Salad with Key Lime Vinaigrette

Roasted South Beach Salad

To Include:

Snow Peas, Sugar Snap Peas, Tomatoes and Mushrooms

Baked Mahi Mahi in Banana Leaf and Key Lime Beurre Blanc

Beef Kabobs with a Rum Glaze

Hurricane Chicken with Rum Sauce

Coconut Lime Curried Shrimp with Penne Pasta

Crab Cakes with Lime Beurre Blanc and Yellow Tomato Salsa

Striped Rice

Grilled Zucchini with Roasted Grape Tomatoes

Key Lime Pie

Key West Parfait

Banana Rum Cake

DINNER BUFFETS

Minimum service for 50 people.

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LUAU BUFFET

Tropical Garden Salad
with Pine Nuts and Mandarin Oranges on-the-side
served with a Sesame Ginger Vinaigrette

Vermicelli Salad Platter with Shrimp, Chicken and Vegetables

Display of Tropical Fruits and Berries

Roasted Kahlúa Pig
- Carver Required -

Breaded Mahi Mahi in White Bread Crumbs
with Macadamia Lemon Butter Sauce

Hawaiian Grilled Chicken Kabobs
with Pineapple, Onion and Pepper Teriyaki

Sautéed Pao Beef with XO Garlic Sauce

Fried Rice

Grilled Island Vegetables

Fresh Baked Nori Rolls and Butter

Macadamia Spice Cake with Coconut Crème

Pineapple Upside Down Cake

Mango Flan

ASIAN PACIFIC

Hot and Sour Soup

Sesame Chicken Salad

Julienne Chicken over Whole Wheat Noodles with Julienne Green Onions,
Yellow and Red Peppers with a Sesame Soy Sauce

Bok Choy and Cashew Slaw

Dim Sum Station
- Attendant Required -
To include:

Shrimp Dumplings
Beef Pot Stickers
Pork & Shrimp Sui Mai
with Soy Sauce, Honey Mustard Sauce

Stir Fry Station
- Chef Required -

Kung Pao Beef
Chicken Pad Thai
Rice Noodles, Sliced Chicken,
Green Onions, Peppers, Sprouts and Pad Thai Sauce
Shrimp Szechuan

Fried Rice

Lemon Ginger Tarts
Chocolate Sushi
Chinese Almond Cookies
Green Tea Parfaits

AROUND THE U.S.A.

Seafood Cioppino Soup

Platters of:

Iceberg Wedges, Roasted Onions, Roasted Tomatoes
Parmesan Cheese, Grilled Pineapple with Cilantro
Marinated Button Mushrooms, Roasted Bell Peppers, Croutons
with Creamy Ranch and Vinaigrette Dressings

Smoked Prime Rib
- Carver Required -

Boston Scrod with Beurre Blanc Sauce

Bronzed Chicken Breast with Tabasco Butter

Delmonico Potatoes
Green Bean Casserole

Sourdough Bread with Butter

Wild Maine Blueberry Pie
Boston Cream Pie
Cranberry Tartlets

DINNER BUFFETS

Minimum service for 50 people.

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ITALIAN BUFFET

Chicken and Garbanzo Bean Soup

Caprese Salad

Beefsteak Tomato with Olives and Mozzarella Cheese

Sweet and Sour Eggplant with Tomato, Green Olives, Capers
and Red Wine Vinaigrette

Baby Spinach and Julienne Yellow Pepper Salad
with Radicchio, Pancetta, Oyster Mushrooms and an Orange Vinaigrette

Veal Marsala

Chicken Pepperonata

Italian Cod Fish with Walnuts, Bread Crumbs, Parsley,
Salt & Pepper and Beurre Blanc

Linguine Bolognese

Risotto

Grilled Jumbo Asparagus

Loaves of Italian Bread and Focaccia with Oil and Spices

Italian Miniature Pastries

Italian Rum Cake

Tiramisu

LOBSTER BAKE

New England Clam Chowder

Tossed Garden Salad with a Choice of Three Dressings

Shrimp Cocktail
(4 Pieces Per Person)

FROM THE GRILL:
- *Chef Required* -

New York Sirloin

Broiled Boston Scrod

Corn with Husk

Fennel Grilled Fresh Vegetables

FROM THE KETTLE:
- *Chef Required* -

Whole Maine Lobster
served with Drawn Butter and Lemon Wedges

Steamed Clams with Broth and Butter

Steamed Red Bliss Potatoes with Parsley Butter

Assorted Fresh Baked Breads, Mini Corn Muffins and Butter

Deep Dish Apple Cranberry Pie

Boston Crème Pie

Lemon Meringue Pie

SEAFOOD BUFFET

Conch Chowder

Spinach Skewers with Goat Cheese, Bacon
and Warm Bacon Vinaigrette

Tuna Poke on Wasabi Lavosh
- *Attendant Required* -

Platter of Marinated Wild Mushroom Tortellono
with Fresh Basil, Sun-Dried Tomato and Fresh Parmesan Cheese

Shrimp Cocktail
(4 Pieces Per Person)

Beef Kabobs

Crab Cakes with Creole Sauce

Sautéed Breast of Chicken with Sauce Bordelaise

Steamed Spanish Rice

Fresh Seasonal Vegetables

Oven Fresh Rolls and Butter

Key Lime Pie

Coconut Cake

Chocolate Ganache Cake

DINNER BUFFETS

Minimum service for 50 people.

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CARIBBEAN

Tropical Fruit Kabob Pineapple Tree
with Vanilla Bean Anglaise

Mixed Field Greens accompanied by Mangos, Jerk Chicken with Cilantro,
Roasted Corn, Spicy Carrots, Red Onions, Avocado, and Papaya
with Key Lime Vinaigrette

Grilled Pineapple Kabobs with Cilantro and Black Pepper

FROM THE KETTLE

- Chef Required -

Whole Lobster served with Drawn Butter and Lemon Wedges

CARVED TO ORDER

- Chef Required -

Jerked Crushed Steamship Round of Beef

-and-

Roasted Six Pepper Spiced Chicken with Chicken Glace

Mojito Mashed Sweet Potatoes

Honey Grilled Market Vegetables

Assorted Rolls and Corn Bread

DESSERT STATION

Caribbean Rum Coconut Cake

Chocolate Truffle Cake

Key Lime Flan

THE BOARDWALK

Salad on a Stick:

Caesar Salad Kabobs

with Traditional Caesar Dressing

Baby Spinach Salad Kabobs

with Warm Bacon Vinaigrette Dressing

Fruit Kabobs

6 oz. Kobe Burgers

Hot Dogs with Cheese and Chili

Roast Chicken Philly Paninis

- 2 Chefs Required -

Sausage and Peppers with Hoagie Rolls

- 2 Attendants Required -

Assorted Pizzas

Buffalo Style Chicken Wings

Desserts To Include:

- Chef Required -

Waffle Bowls with Vanilla Ice Cream and assorted Berries
with Hot Fudge and Whipped Cream

Candy Apples

Fudge

CREATE YOUR OWN

CHOICE OF FOUR STARTERS:

Tossed Garden Salad with a Choice of Two Dressings

Spinach Leaves with Warm Bacon Vinaigrette

Caesar Salad

Bibb Lettuce

Antipasto Platter

Sliced Tomato and Mozzarella

New England Clam Chowder

Vegetable Soup

CHOICE OF THREE ENTREES:

Breaded Sea Bass Beurre Blanc

Free Range Chicken Breast with Creole Sauce

Grilled Delmonico Rib Eye Jus Lie

Sautéed Medallions of Veal with Wild Mushroom Sauce

Salmon in a Tomato Basil Relish

Sautéed Pork Chop with Mango Chutney

CHOICE OF TWO SIDES:

Rice Pilaf

Garlic Mashed Potatoes

Fingerling Potatoes

Roasted Red Potatoes

Penne Pasta

with Sun-Dried Tomatoes, Garlic and Basil

Mushroom Casserole

Grilled Vegetables

Fresh Baked Rolls and Butter

CHOICE OF THREE DESSERTS:

Apple Pie

Chocolate Ganache Cake

White Chocolate Mousse Cake

Key Lime Pie

Chocolate Marble Cheesecake

Fresh Fruit Salad

Bordeaux Room

FOR THE SPECIAL EVENT EXPERIENCE,
CLASSICAL CUISINE AND SERVICE
AT SADDLEBROOK RESORT



THE FOLLOWING BORDEAUX ROOM DINNER MENUS
MAY ALSO BE USED IN OTHER VENUES

BORDEAUX ROOM GUIDELINES

Maximum Seating – 48 persons

Round Tables – 6 persons each

All meals are plated.

Linens and florals have been selected by an interior designer.

Cloche and white glove service.

BORDEAUX ROOM DINNERS

All Bordeaux Room Dinners include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Tea and Iced Tea.

French Service of Sourdough, Honey Wheat and Semolina Breads.

Tableside Choice of Dessert in the Bordeaux Room only.

MÉDOC

Roasted Pumpkin Soup
with Jonah Crab Crouton

Tender Spring Lettuce with Fresh Roma Tomatoes
presented in a Cucumber Ring with a Balsamic Fig Vinaigrette

Bone-In Filet
Red Zinfandel Jus Lie on Grilled Jumbo Asparagus
with a Roasted Tomato Coulis

Fingerling Potatoes

Tableside Choice of Dessert:

Chocolate Flan

- or -

Frozen Vanilla Parfait
with warm Bananas Foster Compote

- or -

Apple Napoleon
with Apricot Yogurt Cream

PAUILLAC

Roasted Tomato Bisque with Basil Spätzle

Caesar Salad
Tossed Tableside

Grilled Wild Shrimp
Marinated with Lime and Cilantro

- and -

Organic Roasted Breast of Chicken
with Portabella Mushrooms and Warm Pepper Aioli

Rainbow Orzo
with aged Vermont Cheddar

Courgettes of Zucchini and Young Carrots

Tableside Choice of Dessert:

Warm Flourless Chocolate Cake
with Raspberry Compote

- or -

Lemon Tart with Berry Coulis

- or -

Peach Tart with Vanilla Ice Cream
and Candied Ginger Syrup

SAINT-ÉMILION

Zucchini Soup with Diced Tomatoes and Crabmeat

Warm Duck Salad
over Julienne Pears and Black Pepper Crusted Brie with a Raspberry Quince

Pan Seared Tenderloin of Beef with Choron sauce

- and -

Sautéed Wild Shrimp with Garlic and Sweet Butter

Risotto Crouton

Haricot Vert Bundle wrapped with Salami

Tableside Choice of Dessert:

Cream Cheese Flan with Fruit Confetti

- or -

Chocolate Praline Crunch Mousse
with Frangelico Anglaise

- or -

Crème Brûlée
served in Florentine cup with Fresh Berries

SAUTERNES

Double Beef Consommé en Croûte

Warm Spinach Salad
with Apple Smoked Bacon Vinaigrette

Seared Veal Chop au Poivre

Black Pepper and Rosemary Creamer Potatoes

Broccolini with Roasted Elephant Garlic

Tableside Choice of Dessert:

Warm White Chocolate Apricot Risotto
with Hazelnut Crisp

- or -

Passion Fruit Cheesecake
with Coconut Sabayon

- or -

Raspberry Mascarpone Tart
with Lemon Crème

BORDEAUX ROOM DINNERS

All Bordeaux Room Dinners include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Tea and Iced Tea.

French Service of Sourdough, Honey Wheat and Semolina Breads.

Tablesides Choice of Dessert in the Bordeaux Room only.

MARGAUX

Coastal Colossal Shrimp Cocktail
Ginger Mustard and Cocktail Sauce

Lobster Bisque with Cognac en Croûte

Salad of Bibb Lettuce and Spinach
with Shaved Parmesan, Extra Virgin Olive Oil and Citrus Oil

Duo of:

Filet Mignon, Sauce Béarnaise
- and -

Florida Black Grouper, Orange Beurre Blanc

Roasted Fingerling Potatoes

Carrot Gaufrette and Yellow Wax Bean Bundle
Tied with a Tomato Linguine Strand

Tablesides Choice of Dessert:

Chocolate Flan
- or -

Poached Pear, Cannoli, Tiramisu
- or -

Lemon Tart with Berry Coulis

POMEROI*

Shrimp Cocktail

Classic Caesar Salad
Tossed Tablesides

Sorbet

Tablesides Choice of:

Wild Salmon, Tomato and Kalamata Salsa
- or -

16 oz Cold Water Lobster Tail,
with Drawn Butter
- or -

Dempsey's Flame Broiled Bone-In Filet Mignon
Foyot Sauce

Wild Rice and Orzo
Grilled Asparagus

Tablesides Choice of Dessert: Trio Plates
Napoleon, Apple Strudel, Sacher Torte
- or -

Poached Pear, Cannoli, Tiramisu
- or -

Opera Torte, Godiva Mousse, Linzer Slice

DEMPSEY'S STEAK HOUSE*

Pairings of:

Maryland Crab Cake

Lime Beurre Blanc and Yellow Tomato Salsa
- and -

Diver Scallops

Wrapped in Applewood Bacon

French Onion Soup

Field Greens Salad

with Beefsteak Tomato, Gorgonzola and Sweet Onions,
a Maytag Crouton and Balsamic Vinaigrette

Tablesides Choice of:

Corn Fed Prime 14 oz. New York Strip Steak
- or -

Fresh Caught Gulf Snapper
Sautéed, Sauce Beurre Blanc

- or -

Perdue Farms Roasted Half Chicken

- or -

Center Cut Pork Chop

Whole Grain Mustard & Rosemary Marinade

Roasted Garlic Smashed Potatoes

Sautéed Baby Asparagus

Tablesides Choice of Dessert:

Chocolate Soufflé

- or -

Carrot Cake

- or -

Cheesecake

**A \$7.00 per person surcharge will apply if this menu is served outside the Bordeaux Room.*

BORDEAUX ROOM DINNERS

*All Bordeaux Room Dinners include Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Tea and Iced Tea.
French Service of Sourdough, Honey Wheat and Semolina Breads.*

VINTNER'S DINNER*

Served Family Style

Roasted Tomatoes and Grilled Artichokes

Garlic Infused Chili Olives

Fresh Mozzarella

Artichokes

Tomato Basil Ciabatta Bread

Aged Cheddar

Champagne Vinegar

California Artesian Olive Oil

Shrimp Asada

Tortellini with Wild Mushrooms

Bacon Wrapped Scallops

Sliced Tenderloin

Eggplant Roulade with Aurikio Risotto

Palate of Confectionaries

*Our Wine Enthusiast will guide you through dinner
and a fine wine selection that compliments your meal.*

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