

Walls

## *Seated Dinner*

### *Salads*

*Wild Salad Greens with Maple Vinaigrette,  
Bleu Cheese, Pecans and Apples*

*Classic Caesar Salad with Homemade Croutons  
and Fresh Parmesan*

*Sliced Roma Tomatoes and Sweet Bermuda Onions  
with Balsamic Vinaigrette*

*Gourmet Mescalín Mix with Julienne Vegetables and  
Chateau Classic Dressing*

*Spinach Salad with Sweet Purple Onions, Fresh Mushrooms and  
Mandarin Oranges with Honey-Mustard Dressing*

### *Entrees*

*All are priced per person and served with  
Vegetable and Potato, Rice or Pasta.*

*Roasted Pork Tenderloin with Blackberry Beaujolais Sauce*

*Grilled Salmon Filet with Cucumber Dill Sauce*

*Chicken Cordon Bleu - Cream Sauce*

*London Broil with Tarragon Mushroom Sauce*  
*Smoked Chicken and Mascarpone Cheese over Fresh Pasta*  
*Chicken Breast stuffed with Mushrooms & Artichoke Hearts*  
*Grilled Chicken with Artichokes, Cherry Tomatoes and Fresh Basil*  
*Chicken Wellington with Wild Mushroom Duxelles*  
*Grilled Chicken Breast and Grilled Salmon Filet*  
*Grilled Salmon Filet and Sliced Filet Mignon*  
*Grilled Chicken Breast and Sliced Filet Mignon*  
*Sliced Filet Mignon and Gulf Shrimp*  
*Margarita Chicken with Tequila Lime Sauce*  
*London Broil with Cranberry - Raspberry Sauce*  
*Blackened Mahi Mahi with Tequila - Tomato Salsa*  
*Filet of Sole with Red Wine & Shallots*  
*Sea Bass with Tomato, Cilantro & Papaya Relish*  
*Braised Duck with Plum Sauce*  
*Rack of Lamb with Mint Sauce*  
*Chicken Oscar with Fresh Asparagus & Crabmeat - Béarnaise Sauce*  
*Chateaubriand and Cold Water Lobster Tail - (market price)*

## *Desserts*

*Tangy Lemon Tart with Fresh Raspberry Sauce*  
*Rich Dark Chocolate Mousse in Chocolate Cup*  
*Homemade Cheesecake with Fresh Strawberry Sauce*  
*Continental Classic Crème Brûlée*  
*Fresh Seasonal Berries in Whipped Cream Chantilly (in season)*  
*Chocolate Decadence*  
*White Chocolate and Strawberry Cheesecake*  
*Almond Flan with Butterscotch Sauce*  
*and More...*

*Coffee*  
*Iced Tea*