

Private Dinner

MENU

ENTREE

CAJUN BUTTER RIBEYE STEAK
FIRECRACKER SALMON
GARLIC LEMON BUTTER LOBSTER TAIL
KING CRAB SEAFOOD BOIL *
CREAMY SHRIMP SCAMPI PASTA
SLOW BRAISED RED WINE OXTAILS
SPINACH STUFFED SALMON
GARLIC ROSEMARY LAMB CHOPS
GROOVE CRAB BOIL *
ASIAN BRAISED SHORT RIBS
CREAMY CHICKEN LEMON PARMESAN PICCATA
VEGAN SCALLOPS
VEGAN MEATLOAF

APPETIZERS

JUMBO CRAB CAKES
SPRING ROLLS
STUFFED MUSHROOMS
SPRING SALAD
SINFUL EGGS (DEVIL EGGS)
ITALIAN RUSCHETTA
MEXICAN SHRIMP COCKTAIL

SIDES

GARLIC PARMESAN RICE PILAF
SAUTEED ASPARAGUS
PARMESAN ROASTED POTATOS
GROOVE MAC AND CHEESE
BROWN BUTTER SWEET POTATOS
LOBSTER MAC AND CHEESE *
SWEET CHILI BRUSSEL SPROUTS
ASIAN STYLE GREEN BEANS
CREAMY BELLA MUSHROOMS
GARLIC MASHED POTATOS
CREAMY MASHED CAULIFLOWER
PURPLE CABBAGE & CARROTS

DESSERT

FRIED POUND CAKE
APPLE COBBLER
PEACH COBBLER TACOS
CHEESECAKE WITH STRAWBERRIES
UPSIDE DOWN PINEAPPLE CAKE
BISCOFF CHEESECAKE

(*) Additional Cost