



## Banquet Dinner Menu

### Pre-Ordered Appetizers (Optional)

*Appetizers for group reservations get served two-three (2-3) orders per Table*

- Blackened Shrimp & Crawfish Fondue** with Toasted Garlic Bread **\$16.95** per Order  
**Almond Baked Brie** with Apricot-Mango Chutney, Sliced Apples and Buttered Toast Rounds **\$11.95** per Order  
**Hand Passed Hors d'œuvres** Chef Selected Variety (available for Parties of 50 or more Guests) **\$9.00** per Person

### Select One (1) from the following Starters

- Field Green Salad** with Torn Herbs, Apple Cider Vinaigrette and Goat Cheese Toast **\$8.95**  
**Roquefort Apple Salad** with Apple Cider Vinaigrette, Julienne Apples and Spiced Walnuts **\$9.95**  
**Caesar Salad** with Crisp Bacon, Shaved Parmesan and Cracked Black Pepper **\$9.95**

### Select from the following Entrées

*All Entrees are served with Chef Selected Vegetables*

Choose Three (3) Entrees for 30 or fewer Guests;

Choose Two (2) Entrees for 31-50 Guests;

Choose \*One (1) Entrée for 51 or more Guests

*\*(Entrée Duo Available = 2 different Entrees, in smaller portion on one (1) plate)*

**Bacon Wrapped Grilled Beef Tenderloin** with Port Wine Demi Glace **\$38.95**

**Grilled Beef Rib-Eye** with Cognac Sauce **\$34.95**

#### **South American Marinated Beef**

Grilled Beef Tenderloin Marinated in Chimichurri with Roasted Serrano Butter Sauce **\$33.95**

#### **Zihuatanejo Snapper**

Fresh Snapper Fillet with Jumbo Lump Crab, Pico De Gallo and Chardonnay Butter Sauce **\$29.95**

**Raspberry Chipotle Glazed Salmon** with Two (2) Grilled Shrimp **\$26.95**

#### **Chicken Mazatlan**

Avocado Salsa, Two (2) Grilled Shrimp, Chihuahua Cheese, served on Serrano Butter Sauce **\$25.95**

#### **Stuffed Chicken Cordon Bleu**

stuffed with Cure 81 baked Ham, Gruyère Cheese and Dijon Mustard on Dijon-Chardonnay Butter Sauce **\$24.95**

### Select One (1) from the following Desserts

**Nutella Chocolate Torte** Chocolate Cake with Chocolate Hazelnut Butter Cream **\$9.95**

**Berries Napoleon** Fresh Berries with White Chocolate Pastry Cream in a Praline Cup **\$9.95**

**Christopher's Seasonal Bread Pudding** **\$7.95**

**Christopher's Seasonal Cheesecake** **\$7.95**

**Crème Brûlée** **\$8.95**

(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)