# Banquet Dinner Menu 

PRE-ORDERED APPETIZERS (OPTIONAL)<br>Appetizers for group reservations get served two-three (2-3) orders per Table

Texas Spoon Drop Crab Cake with Shrimp Bisque sauce and Lime Sour Cream $\$ 31.95$ per Order Blackened Shrimp \& Crawfish Fondue with Toasted Garlic Bread \$25.95 per Order Almond Crusted Brie with Apricot-Mango Chutney and Buttered Toast Rounds $\$ 16.95$ per Order

## SELECT ONE (1) FROM THE FOLLOWING STARTERS

Field Green Salad with Fresh Greens, Diced Roma Tomatoes, Apple Cider Vinaigrette and Goat Cheese Toast \$11.95
Blue Cheese Apple Salad with Mixed Greens, Apple Cider Vinaigrette, Granny Smith Apples, Wedge of Danish Blue Cheese and Spiced Walnuts \$13.95
Caesar Salad with Crisp Bacon, Parmesan and Cracked Black Pepper \$12.95

SELECT FROM THE FOLLOWING ENTRÉES<br>Choose Three (3) Entrees for 30 or fewer Guests; Choose Two (2) Entrees for 31-50 Guests;<br>Choose *One (1) Entrée for 51 or more Guests *(Entrée Duo Available $=2$ different Entrees, in smaller portion on one (1) plate) or ask us about our Pre-Order Count of Entrée Option if the above number of entrees do not meet your event requirements<br>>>All Entrees are served with Chef Selected Vegetables<<<<br>Bacon Wrapped Grilled Beef Tenderloin with Port Demi Glace $\$ 49.95$<br>South American Marinated Beef<br>Grilled Beef Tenderloin Marinated in Chimichurri with Roasted Serrano Butter Sauce \$45.95<br>Grilled 14 oz Beef Rib-Eye with Port Demi Glace $\$ 47.95$<br>Zihuatanejo Redfish<br>Fresh Redfish Fillet with Lump Crab, Pico De Gallo and Chardonnay Butter Sauce \$41.95<br>Raspberry Chipotle Glazed Salmon with Two (2) Grilled Shrimp \$33.95<br>Stuffed Chicken Cordon Bleu<br>stuffed with Cure 81 baked Ham, Gruyère Cheese<br>\& Dijon Mustard on Dijon-Chardonnay Butter Sauce \$31.95

## SELECT ONE (1) FROM THE FOLLOWING DESSERTS

Nutella Chocolate Torte
Chocolate Cake with Chocolate Hazelnut Butter Cream \$14.95
Berries Napoleon
Fresh Berries with White Chocolate Pastry Cream in a Praline Cup \$14.95
Christopher's Seasonal Cheesecake \$14.95
Crème Brûlée \$13.95
(PRICES DO NOT INCLUDE TAX, BEVERAGES, OR SERVICE CHARGES)
Please be aware that menu items \& prices are subject to change due to market fluctuations
Events held in December order off Christopher's December Banquet Menu (SEPARATE MENU \& DIFFERENT FROM LISTED ABOVE)

