

Banquet Dinner Menu

PRE-ORDERED APPETIZERS (OPTIONAL)

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 \$32.95 per Order

Christopher's Fiji Shrimp 6 Lightly fried jumbo gulf shrimp tossed in a creamy chili sauce topped with pickled vegetables \$22.95 per Order

Blackened Shrimp & Crawfish Fondue with Toasted Garlic Bread \$26.95 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

Bleu Cheese Apple Salad with Mixed Greens, Apple Cider Vinaigrette, Granny Smith Apples, Wedge of Danish Bleu Cheese and Spiced Walnuts \$13.95

Caesar Salad Carbonara with Crisp Bacon, Parmesan and Cracked Black Pepper \$12.95

SELECT FROM THE FOLLOWING ENTRÉES

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) or ask us about our Pre-Order Count of Entrée Option if the above number of entrees do not meet your event requirements*

>>All Entrees are served with Chef Selected Vegetables<<<

Bacon Wrapped Grilled Beef Tenderloin
with Port Demi Glace \$49.95

South American Marinated Beef
Grilled Beef Tenderloin Marinated in Chimichurri
with Roasted Serrano Butter Sauce \$45.95

Grilled 14 oz Beef Rib-Eye
with Port Demi Glace \$47.95

Blackened Ribeye
14 oz seared ribeye with Cajun herbs and spices
on smoked shallot Beurre Blanc \$47.95

Zihuatanejo Redfish
Fresh Redfish Fillet with Lump Crab, Pico De Gallo and
Chardonnay Butter Sauce \$41.95

Almond Crusted Redfish
Flash marinated, pressed in almonds and sautéed
in clarified butter on fine herb Beurre Blanc \$36.95

Raspberry Chipotle Glazed Salmon
with Two (2) Grilled Shrimp \$33.95

Asiago Stuffed Chicken
Stuffed with Prosciutto, Asiago Cheese,
Sun-Dried Tomato and Basil on Sugo Rosa \$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)