

# 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 \$33.95 per Order

Christopher's Fiji Shrimp 6 Lightly fried jumbo gulf shrimp tossed  
in a creamy chili sauce topped with pickled vegetables \$23.95 per Order

Blackened Shrimp & Crawfish Fondue with Toasted Garlic Bread \$27.95 per Order

Almond Crusted Brie with Apricot-Mango Chutney and Buttered Toast Rounds \$17.95 per Order

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## SELECT ONE (1) FROM THE FOLLOWING STARTERS

Field Green Salad with Fresh Greens, Diced Roma Tomatoes, Apple Cider Vinaigrette and Goat Cheese Toast \$12.95

Bleu Cheese Apple Salad with Mixed Greens, Apple Cider Vinaigrette, Granny Smith Apples,  
Wedge of Danish Bleu Cheese and Spiced Walnuts \$14.95

Caesar Salad Carbonara with Crisp Bacon, Parmesan and Cracked Black Pepper \$13.95

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## 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 \$53.95

South American Marinated Beef  
Grilled Beef Tenderloin Marinated in Chimichurri  
with Roasted Serrano Butter Sauce \$48.95

Grilled 14 oz Beef Rib-Eye  
with Port Demi Glace \$56.95

Blackened Ribeye  
14 oz seared ribeye with Cajun herbs and spices  
on smoked shallot Beurre Blanc \$56.95

Zihuatanejo Redfish  
Fresh Redfish Fillet with Lump Crab, Pico De Gallo and  
Chardonnay Butter Sauce \$42.95

Almond Crusted Redfish  
Flash marinated, pressed in almonds and sautéed  
in clarified butter on fine herb Beurre Blanc \$38.95

Raspberry Chipotle Glazed Salmon  
with Two (2) Grilled Shrimp \$37.95

Asiago Stuffed Chicken  
Stuffed with Prosciutto, Asiago Cheese,  
Sun-Dried Tomato and Basil on Sugo Rosa \$36.95

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## SELECT ONE (1) FROM THE FOLLOWING DESSERTS

Nutella Chocolate Torte  
Chocolate Cake with Chocolate Hazelnut Butter Cream \$16.95

Berries Napoleon  
Fresh Berries with White Chocolate Pastry Cream in a Praline Cup \$16.95

Christopher's Seasonal Cheesecake \$14.95

Crème Brûlée \$14.95

(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)*

Christopher's  
WORLD GRILLE