Welcome Toast
(One per guest served upon arrival)
FRENCH QUARTER 75
the botanist gin, st. germain elderflower liqueur, prosecco, lemon 220 cal

Passed Hors d’Oeuvres
(Prices and calories listed by piece)
SEARED AHÍ-TUNA* 220 cal
CHICKEN & CHEESE POPOVERS 70 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 60 cal

Starter
HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette,
goat cheese, cajun pecans & crispy onions

Entrée Choices
(Guest’s choice of one)
PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available, for additional fee 500 cal
STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter
SIZZLING BLUE CRAB CAKES 480 cal
three jumbo lump crab cakes with sizzling lemon butter
ROASTED VEGETABLE NAPOLEON 260 cal
roasted zucchini, eggplant, red pepper, yellow squash & portabella mushroom
layered with cheese & topped with tomato basil

Accompaniments
(To be served family style)
GARLIC MASHED POTATOES 440 cal
GRILLED ASPARAGUS 100-390 cal

Dessert
(Guest’s choice of one)
CHEESECAKE WITH FRESH BERRIES 1280 cal
CRÈME BRÛLÉE 620 cal

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.
Please add applicable sales tax and 3% administration charge. Gratuity is not included.
2,000 calories a day is used for general nutrition advice, but calorie needs vary. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.