



WATERFRONT
GRILLE

Special Function

Platinum Menu

\$75.95 per person

Menu Subject to Change

Price Excludes 6% Sales Tax and 20% Gratuity

It's all About the Passion...

1ST COURSE

(SELECT TWO HORS D'OEUVRES TO BE PASSED)

SHRIMP & CRAB SPRING ROLLS

Sriracha Aioli, Teriyaki Sauce, Micro Scallions

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SWEET SOY MARINATED BEEF SATAYS

Tenderloin, Apple Cucumber Slaw, Sweet Chili Sauce

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SELECTION OF ARTISAN MEATS & CHEESES

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SMOKED SALMON TARTAR ON COMPRESSED CUCUMBER

Crème Fraîche, Lemon Zest, Chives

2ND COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

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STEAK STYLE CAESAR SALAD

Romaine Hearts, Garlic Focaccia Croutons, Parmigiano Reggiano,
Meyer Lemon-Caesar Dressing

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BLUE WEDGE SALAD

Red Onion, Lady Moon Farms Tomatoes, Pepper Bacon,
Buttermilk-Blue Cheese Dressing

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HEIRLOOM BEETS & FRIED GOAT CHEESE

Fried Goat Cheese, Pistachio Vinaigrette,
Blood Orange, Crème Fraîche

ENTREES

(PLEASE SELECT FOUR ENTREES):

PAN SEARED BLACK GROUPER

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Lemon Buerre Blanc

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FLAME GRILLED SCOTTISH SALMON

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Lemon Buerre Blanc

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SAUTEED VEAL & SHRIMP "M"

Chive Whipped Potatoes, Roasted Seasonal Vegetables,
Creamy Marsala & Herb Sauce

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GRILLED 8 OZ. BLACK ANGUS FILET MIGNON

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Red Wine Sauce

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SHRIMP BUCATINI POMODORI

Bucatini Pasta with Large Gulf Shrimp, San Marzano Tomatoes,
Micro Basil & Shaved Parmigiano Reggiano, Garlic Brushed Baguette

DESSERT

WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings,
Black Pepper-Berry Sauce

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SWISS CHOCOLATE GATAEU

Mint Chocolate Chip Gelato, Pistachio Creme Anglaise

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis

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APPLE PIE BREAD PUDDING

Vanilla Bean Ice Cream

COFFEE SERVICE