

Special Function
Silver Menu (Dinner Menu)
\$54.95 per person
Menu Subject to Seasonal Changes
Plus 6% Sales Tax and 20% Gratuity



WATERFRONT
GRILLE

1ST COURSE

(select one option for all guests):

ORGANIC M SALAD

Grape Tomatoes, Feta Cheese, Ciabatta Croutons,
Cucumbers, Cipollini White Balsamic Vinaigrette

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NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

ENTREE

(Choice of THREE to offer guests):

SALMON

Chive Whipped Potatoes, Roasted Seasonal Vegetables,
Burnt Orange & Sage Buerre Blanc

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HAND MADE BUCATINI POMODORI

San Marzano Tomatoes, Basil, Olive Oil, Aged Parmesan

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ALL NATURAL CHICKEN BREAST

Chive Whipped Potatoes, Roasted Seasonal Vegetables,
Florida Citrus Butter Sauce

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SHORT RIB

Chive Whipped Potatoes, Roasted Seasonal Vegetables, Red Wine Demi

DESSERT

(Select One option for all guests):

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis

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WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings,
Black Pepper-Berry Sauce