



WATERFRONT
GRILLE

Special Function
Platinum Menu (Dinner Menu)

\$79.95 per person

Menu Subject to Change

Price Excludes 6% Sales Tax and 20% Gratuity

1ST COURSE

(SELECT TWO HORS D'OEUVRES)

Spring Rolls	Tomato Caprese Skewers
Sambal Shrimp	Goat Cheese & Tapenade Crostini
Potato & Cheddar Croquettes	Spicy Chicken & Pineapple Skewers
Beef & Gorgonzola Toast	Roast Grape, Brie, & Pancetta
Prosciutto Wrapped Watermelon	Chilled Blue Crab & Cucumber Salad Brioche

2ND COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

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ORGANIC CAESAR SALAD

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

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ICEBERG 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

ENTREE

(Please Select Four Entrees):

BRANZINO

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

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SEARED SALMON

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

(SELECT ONE OPTION FOR ALL GUESTS):

WHITE & DARK CHOCOLATE MOUSSE

White & Dark Chocolate Shavings,
Black Pepper-Berry Sauce

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VANILLA BEAN CREME BRULEE

Rum Caramel, Florida Strawberries, Pistachio Crumbs

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis

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APPLE PIE BREAD PUDDING

Vanilla Bean Ice Cream