

Middle Grounds Grill

\$45

Banquet Menu

\$45 per person + 7% tax and a suggested 20% gratuity

3 Shared Appetizers served "family style":

Bruschetta on Crostini

Flash fried Calamari with marinara

and your choice of:

Sautéed sesame chicken bites with teriyaki dipping
sauce

****OR****

Korean BBQ pork bites

Entrées: All are served with our house garden salad with balsamic vinaigrette and fresh baked bread with herbed olive oil.

Pasta Primavera- Mixed vegetables tossed with house marinara over whole wheat penne

(Choose your chicken)

Chicken Piccata- Sautéed chicken topped with creamy artichoke and lemon piccata sauce served with garlic mashed potatoes

****OR****

Chicken Mediterranean- Panko crusted chicken topped with a hearty sundried tomato, artichoke, caper, and lemon butter sauce over herb rice

Entrées continued.....

Coconut Almond Crusted Shrimp- 7 plump shrimp breaded with shaved coconut and almonds served over herb rice with mango habanero dipping sauce

10oz Sirloin- Certified Angus Beef tenderloin served with a smoky chipotle aioli and garlic mashed potatoes

(Choose your fish)

Mahi Mahi Mediterranean- Panko crusted Mahi Mahi topped with sundried tomatoes, capers and lemon butter sauce over herb rice

****OR****

Honey Glazed Salmon- 7oz salmon grilled and drizzled with a honey ginger glaze served over herb rice

Desserts

(Choose one, two, or leave all three on your menu)

New York Cheese Cake with strawberry topping

Key Lime Tower with pecan tuile cookie

Flourless Chocolate Torte drizzled with caramel

We look forward to planning your special event with you,
and making it an evening to remember... Thank you!

