

# Middle Grounds Grill

\$50

## Banquet Menu

\$50 per person + 7% tax and a suggested 20% gratuity

Three Shared Appetizers served "family style":

Smoked Gouda and artichoke spread on pita points

Caprese Tomatoes and mozzarella with basil pesto

And your choice of:

Coconut almond crusted shrimp

**\*\*OR\*\***

Crab and Boursin cheese stuffed crimini mushrooms  
with Hollandaise

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

*6oz Filet Mignon- Certified Angus Beef tenderloin served with a smoky chipotle aioli and garlic mashed potatoes*

(Choose your pasta)

*Seafood Pasta- Scallops, shrimp, fresh fish, Prince Edward Island mussels, edamame and fusilli pasta tossed in a creamy lobster sauce*

**\*\*OR\*\***

*Shrimp Pesto- Plump shrimp sautéed in a creamy basil pesto sauce with tomatoes, tossed with bow tie pasta*

Entrées continued.....

(Choose land or sea)

*Breast of Duck- Pan seared and drizzled with a cherry malbec wine reduction served over pistachio mashed potatoes*

**\*\*OR\*\***

*Pacific Rim Scallops- Seared and drizzled with a Moscato wine glaze over a bed of coconut basmati rice*

*Mango Nut Crusted Grouper- Macadamia, pistachio, and walnut crusted grouper with a mango beurre blanc, served with coconut basmati 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!



