

Middle Grounds Grill

\$60

Banquet Menu

\$60 per person + 7% tax and a suggested 20% gratuity

Three Shared Appetizers served "family style":

Shrimp Cocktail

Raspberry Brie en Croute

And your choice of:

Ahi Tuna Bites on sesame shells layered with wakame seaweed and avocado

****OR****

Mini crab cakes

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

Surf and Turf- Certified Angus Beef 6oz Filet Mignon paired with a 6oz warm water lobster tail served with garlic mashed potatoes

Shrimp and Scallop pasta- 3 large shrimp and 3 large scallops tossed with linguini in a wild mushroom truffle cream sauce

Grouper Oscar- Fresh Florida Black Grouper topped with lump crab meat, asparagus spears and Hollandaise sauce, served with herb rice

Stuffed Chicken breast- with goat cheese, arugula, sundried tomatoes, drizzled with a lemon butter and served with garlic mashed potatoes

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!*

