



## Middle Grounds Grill

\$60

### Banquet Menu

\$60 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

*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*

*(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 or two)*

*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!*