

*Middle Grounds Grill*

*\$65*

*Banquet Menu*

*\$65 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!*

