



MIDDLE GROUNDS GRILL

BANQUET MENU

\$70 PER PERSON + 7% SALES TAX AND A 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 CREMINI MUSHROOMS WITH
HOLLANDAISE

FIVE ENTRÉES:

6OZ FILET MIGNON

CERTIFIED ANGUS BEEF TENDERLOIN SERVED WITH A SMOKY CHIPOTLE AIOLI,
SEASONAL VEGETABLES 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

SHRIMP PESTO

PLUMP SHRIMP SAUTÉED IN A CREAMY BASIL PESTO SAUCE WITH TOMATOES,
TOSSED WITH BOW TIE PASTA

****OR****

MOSCATO SCALLOPS

SEARED AND DRIZZLED WITH A MOSCATO WINE GLAZE OVER A BED OF
COCONUT BASMATI RICE AND SEASONAL VEGETABLES

MANGO NUT CRUSTED GROUPER

MACADAMIA, PISTACHIO, AND WALNUT CRUSTED GROUPER WITH A MANGO
BEURRE BLANC, SERVED WITH COCONUT BASMATI RICE AND SEASONAL
VEGETABLES

DESSERTS

CHOOSE ONE OR TWO

NEW YORK CHEESECAKE WITH STRAWBERRY TOPPING

KEY LIME TOWER WITH PECAN TUILLE 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!