



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Summer Grill Menu

Garlic Bread and Cheesy Garlic Bread in Foil

Salad

Baby Grilled Caesar Salad, Parmesan Shavings, Lemon Caesar Dressing,
Olive Croustade Croutons

Surf & Turf

Grilled Filet Mignon, Jumbo Grilled Shrimp Scampi,
Compound Butter

Grilled Asparagus and Broccolini
Blood Orange Drizzle

Roasted Marble Potatoes
Olive Oil, Fresh Herbs

Dessert

Cubed Watermelon with Fresh Mint
Warm Death By Chocolate

\$46 per person