

BLACKSTONE

STEAKS, SEAFOOD & SPIRITS

~~~~~First Course~~~~~

Mixed Field Lettuces

balsamic vinaigrette

Wedge of Iceberg Lettuce

chopped tomato, sweet onion, crispy bacon,
crumbled blue cheese dressing

Hearts of Romaine

caesar dressing, homemade croutons,
parmesan cheese

~~~~~Second Course~~~~~

Pacific Salmon

mashed potatoes, thin beans, and beurre blanc

Center Cut Beef Tenderloin

red wine demi, mashed potatoes, thin beans

Pan Roasted Chicken Breasts

mashed potatoes, thin beans, mushroom cream sauce

Grilled Smoked Pork Chop

sautéed cinnamon apples, mashed potatoes, thin beans

~~~~~Third Course~~~~~

Florida Key Lime Pie

Caramel Glazed Crème Brulee

New York Style Cheese Cake

This is Banquet Menu A, and is \$35 per person (not including tax and gratuity)