

BLACKSTONE

STEAKS, SEAFOOD & SPIRITS

~~~~~**First Course**~~~~~

**Jumbo Shrimp Cocktail & Lump Crab Cake Platters**

cocktail sauce and tomato herb butter sauce

~~~~~**Second 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

~~~~~**Third Course**~~~~~

**Pacific Salmon**

mashed potatoes, thin beans, tomato-chive beurre blanc

**Grilled Brochette of Shrimp**

mashed potatoes, thin beans

**Center Cut Beef Tenderloin**

mashed potatoes, thin beans, red wine demi

**Grilled Ribeye**

mashed potatoes, thin beans, red wine demi

**Pan Roasted Chicken Breasts**

mashed potatoes, thin beans, mushroom cream sauce

**Grilled Smoked Pork Chop**

mashed potatoes, thin beans, cinnamon glazed apples

~~~~~**Fourth Course**~~~~~

Florida Key Lime Pie

Caramel Glazed Crème Brulee

New York Style Cheese Cake

This is Banquet Menu B and is \$40 per person (this price does not include tax or gratuity)