

BLACKSTONE

STEAKS, SEAFOOD & SPIRITS

~~~FIRST COURSE~~~

**Chilled Jumbo Shrimp Cocktail Platters**  
**Chipotle Shrimp & Crabcake Platters**

~~~SECOND COURSE~~~

Wedge of Iceberg Lettuce
Chopped tomato, sweet seasonal onion, crispy bacon,
crumbled blue cheese dressing

Mixed Field Lettuces
Balsamic vinaigrette

Hearts of Romaine
Caesar dressing, croutons, parmesan cheese

~~~THIRD COURSE~~~

**Roasted Filet Mignon**  
Mashed potatoes, thin beans, red wine demi

**Pacific Salmon**  
Mashed potatoes, thin beans, tomato-chive beurre blanc

**Pan Roasted Chicken Breasts**  
Mashed potatoes, thin beans, mushroom sauce

**Smoked Pork Chop**  
Mashed potatoes, thin beans, sautéed cinnamon apples

**Brochette of Shrimp**  
Mashed potatoes, thin beans

**Grilled Ribeye**  
Mashed potatoes, thin beans, red wine demi

**Sautéed Florida Grouper**  
Mashed potatoes, thin beans, tomato-chive beurre blanc

~~~~~Fourth Course~~~~~

Florida Key Lime Pie

Caramel Glazed Crème Brulee

New York Style Cheese Cake

This is Banquet Menu C and is \$50 per person (this price does not include tax or gratuity)