



# Plated Dinner

the plated dinner menu includes: Your choice of one starter to compliment one entree, selection of one dessert along with artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas.

## **starters- select one**

roasted sweet corn soup, lump crab meat, kaffir lime chantilly

potato leek soup, baguette crostini

hammock hollow organic lettuces, avocado, black garlic, caramelized onion dressing

tiny lettuces, poached pear, gorgonzola fondue, candied georgia pecans, white balsamic

green and red oak lettuce, roma tomato, florida oranges, mango-passion fruit vinaigrette

baby greens, buffalo mozzarella, plum tomato, pine nut puree, tomato vinaigrette

lolla rosa, tango lettuces, apple puree, sweet potato hummus, garbanzo crunch, balsamic vinaigrette

baby romaine, black batard croutons,  
shaved romano, parmesan-garlic vinaigrette

## **entrees- select one**

### **beef short rib and maine lobster**

\$169

all day braised beef short rib, butter poached maine lobster, potato puree, au blanc vegetables, sauce bordelaise

### **beef filet and jumbo shrimp**

\$160

creamy polenta, hammock hollow vegetables, spanish caper emulsion

### **pan seared organic chicken breast and garlic shrimp**

\$145

truffle barley risotto, organic vegetables, mushroom jus

**grilled beef filet**

\$145

potato silk, organic vegetables, veal glaze

**barbeque spiced tenderloin of beef**

\$145

stoneground grits, black kale, smoked veal jus

**sous vide organic chicken breast**

\$122

all day braised leg and thigh, creamed fregola sarda, romanesco, cipollini onion, courgettes, porcini mushroom jus

**sautéed florida grouper**

\$135

new crop potatoes, braised frisee, meyer lemon jus

**desserts- select one**

"raspberry delight"

baked custard tart, raspberry mousse

"charlotte"

banana lime pineapple charlotte, coconut sponge

"angel food cake"

angel food cake, coffee cream, hazelnut crunch, lemon mousse cake, espresso sauce

"white chocolate dome"

white chocolate-orange cream mousse dome with blackberry compote

"triple chocolate charlotte"

chocolate sauce and whipped cream

"cheesecake"

blueberry cheesecake on lemon peel sable

"chocolate mousse"

chocolate raspberry mousse cake with fresh raspberries

"chocolate cake"

chocolate cake, vanilla cream bar, chocolate sauce

*duo & trio desserts designed with our pastry chef ~pricing based upon items created*

**sustainable plated dinner**

\$155

roasted beet salad, organic greens, caciocavallo cheese, walnut three way

grilled tenderloin of beef, caramelized potatoes, charred romaine, natural veal jus

hazelnut coffee cream, orange mousse, angel food cake

**ENHANCEMENTS****jumbo lump crab cake**

\$18

cauliflower puree, fennel-gremolata

**antipasti platter**

\$24

pickled and grilled vegetables, sliced meats, cured dried sausage, artisanal cheeses, marinated olives ~served family style

**classic shrimp cocktail**

\$18

**seared togarashi tuna**

\$20

avocado puree, soy & meyer lemon gelee

**lobster bisque en croute**

\$15

**famous "shula's® steak house" barbequed shrimp**

\$20

country style potato

**handcrafted potato gnocchi**

\$22

caramelized pork belly, whole grain mustard cream

**freshly baked breads to include**

\$4

olive ciabatta, multigrain, country roll, mediterranean baguette, pave rustique, grissini breadsticks, lavosh, butter, extra virgin olive oil, coarse sea salt

**liters of VOSS® water (to be poured at tableside)**

\$15 each

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee