



## Princess Palm Dinner Package

### *Sit-down*

White Room: Choice of 2 or Duet

Loft & Rooftop: Duet only

*This package includes a price without a bar package, a price with a 4 hour Beer and Wine Only Bar, and a 4 hour Open bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.*

### *Hors d'oeuvres*

(Butler Passed-choice of three)

Baked Brie w/ caramelized apple on Toast Points\*  
Tomato and Mozzarella Bruschetta with Basil and Olive Oil served on a crostini  
Petite Maryland Blue Crab Cakes topped with a caper remoulade  
Spanakopita (sautéed spinach & feta wrapped in puff pastry)\*  
Maryland Blue Crab & Artichoke Tartlet  
Pear, Almond & Brie wrapped in phyllo\*  
Mushrooms stuffed with Imported & Domestic Cheeses\*  
Maryland Blue Crab Stuffed Mushrooms  
Scallops wrapped in Bacon  
Plum Glazed Island Shrimp Skewers  
Baked Artichoke & Spinach Flower Tartlet\*  
Tuscan Pesto, Sundried Tomato, & Goat Cheese Tartlet\*  
Chicken Wellington (sautéed with herbs and mushrooms)  
Tropical Chicken & Mango Beggars Purse  
\*Vegetarian

### *Salad*

(Choose one)

#### *Mixed Green Salad*

Balsamic Vinaigrette or Raspberry vinaigrette

#### *Bimini Salad*

Fresh mixed field greens topped with toasted pecans, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a Raspberry Vinaigrette.

#### *Strawberry & Feta Salad*

Mixed field greens, strawberry, yellow raisins, pecans, & feta cheese served with Balsamic Vinaigrette.

#### *Spanish Salad*

Romaine Lettuce, Tomatoes, Assorted Olives, Shredded Mozzarella tossed with Fresh Lemon, Olive Oil and Balsamic Vinaigrette

### *Entrees*

(Choice of Two) (For The Loft-Duet option only)

*Pan Sautéed Herb Crusted Chicken \$56 without bar, \$82 w/ beer & wine bar, \$96 w/open bar \**

*Picatta Style ~ finished in a white wine lemon & caper butter sauce*

*Florentine Style ~ finished in a spinach & white wine cream sauce*

*Bing Cherry Style ~ topped with Oregon Bing Cherries and baked*

## Entrees (continued-choice of two)

*Honey & Ginger Glazed Organic Chicken* \$59 without bar, \$85 w/ beer & wine bar, \$99 w/open bar \*

*Cornish Game Hen* stuffed with an apple & sage dressing \$64 without bar, \$90 w/ beer & wine bar, \$104 w/open bar\*

*Fresh Atlantic Sterling Salmon* topped with a champagne caper butter (market price varies) \$59 without bar, \$85 w/ beer & wine bar, \$99 w/open bar \*

*Pan Seared Maryland Blue Crab Cakes* (market price varies) \$59 without bar, \$85 w/ beer & wine bar, \$99 w/open bar \*

*Fresh Catch (Mahi or Flounder when in season ~ market price varies)* \$59 without bar, \$85 w/ beer, wine & soda bar, \$99 w/open bar \* ~ topped with Maryland blue crab and finished with a sun-dried tomato sherry cream sauce

*Pineapple Glazed Pork Tenderloin* \$56 without bar, \$82 w/ beer & wine bar, \$96 w/open bar \*

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction

*Flounder baked in an Almond crust & finished with a Strawberry Beur Blanc* (market price varies) ~\$59 without bar, \$85 w/ beer & wine bar, \$99 w/open bar \*

*Grouper baked in an Almond crust & finished with a Strawberry Beur Blanc* (market price varies) ~ \$68 without bar, \$94 w/ beer & wine bar, \$108 w/open bar \*

*Fresh Grouper* (market price varies) ~ \$68 without bar, \$94 w/ beer & wine bar, \$108 w/open bar \*  
~ topped with Maryland blue crab and finished with a sun-dried tomato sherry cream sauce

*Prime Rib* ~ \$63 without bar, \$89 w/ beer & wine bar, \$103 w/open bar\*  
10oz. Prime Rib roasted with fresh herbs served Au Jus.

*Pepper Seared Beef Tenderloin* ~ \$65 without bar, \$91 w/ beer & wine bar, \$105 w/open bar\*  
Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, carved, and finished in a mushroom demi-glaze

*Pepper Seared Filet Mignon* ~ \$70 without bar, \$96 w/ beer & wine bar, \$110 w/open bar \*  
Filet Mignon crusted with a peppercorn mélange seared and baked to a perfect medium rare and finished in a mushroom demi-glaze

## Duet Entrees

*Chicken Picatta & Sterling Salmon* (or market price) ~ \$59 without bar, \$85 w/ beer & wine bar, \$99 w/open bar \*  
*Chicken Florentine & Pepper Seared Beef Tenderloin* ~ \$61 without bar, \$87 w/ beer & wine bar, \$101 w/open bar \*

*Pepper Seared Beef Tenderloin & O.C. White's Famous Crab Cakes* ~ \$62 without bar, \$88 w/ beer & wine bar, \$102 w/open bar \*

*Pepper Seared Beef Tenderloin & Crab Stuffed Shrimp* ~ \$65 without bar, \$91 w/ beer & wine bar, \$105 w/open bar \*

*Surf & Turf: Pepper Seared Beef Tenderloin & 5oz Florida Lobster Tail* (market price) ~ \$79 without bar, \$105 w/ beer & wine bar, \$119 w/open bar \*

### **Prices include Bread and Butter, Iced Tea and Coffee**

**All Entrees served with garlic herb whipped potatoes & oven roasted seasonal vegetables**

**For Vegetarians:** Pasta Abaco ~ Sautéed garlic, mushrooms, diced tomatoes, and artichoke hearts simmered in a light garlic cream sauce

**For Vegans:** above Saute simmered in an extra virgin olive oil

**Add a Course:** Soup or Additional Seated Appetizer \$5-\$8 per person; Ask your Catering Sales for Manager Family Style or Organic

**Passed Late Night Munchies:** Mini Kobe Beef Sliders, French Fries passed in paper cones, Mini Franks with sauerkraut & mustard, Mini Chocolate Chip Cookies or Mini Warm Brownies & Shots of Milk