



Princess Palm Dinner Package

Sit-down

Hors d' oeuvres

(Butler Passed)
(select three)

Baked Brie w/apple and Toast Points
Miniature Crab Puffs
Spanakopita
Coney Island Franks
Crab Cucumber Canapés
Pecan, Cranberry and Feta Cheese Crostini
Wild Mushroom Tart
Scallops wrapped in Bacon
Island Shrimp
Artichoke & Spinach Flower Tart
Tuscan Pesto, Sundried Tomato & Goat Cheese Tart
Mini Chicken Wellington
Seafood Stuffed Mushrooms

Salad

(Choose one)

Mixed Green Salad
Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad
Mixed field greens topped with toasted walnuts, blue cheese crumbs, mandarin oranges, yellow raisins
tossed in a raspberry vinaigrette.

Caribbean Salad
Mixed field greens, pineapple, mandarin oranges, yellow raisins, walnuts, & toasted coconut, served with a honey lime dressing.

Entrees

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

Chicken Picatta
Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Chicken Florentine
Chicken breast dusted in flour, sautéed with garlic, finished in a spinach & white wine cream sauce.

Entrees (cont.)

(Choice of Two)

Roasted Bing Cherry Chicken

Chicken baked with roasted Oregon bing cherries, a very popular dish.

Chicken with a Portobello Mushroom Port Reduction

Chicken Breast sautéed with Portobello mushrooms and a Port wine reduction.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Crabby Mahi

Fresh Mahi topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Pineapple Glazed Pork Loin

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

Above \$52 per person

Flounder Almondine~\$55 per person

Fresh Flounder sautéed with butter, flambéed with Amaretto and Almonds.

Crabby Grouper~\$62 per person

Fresh Atlantic Grouper topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Prime Rib~\$59 per person

10oz. Prime Rib roasted with fresh herbs served Au Jus.

Pepper Seared Beef Tenderloin~\$61 per person

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, and carved to a perfect medium sliced and finished in a mushroom demi-glaze.

Pepper Seared Filet Mignon~\$66 per person

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~\$52

Chicken Florentine & Pepper Seared Beef Tenderloin ~ \$56

O.C. White's Famous Crab Cakes & Pepper Seared Beef Tenderloin~\$58 per person

Surf & Turf: Pepper Seared Filet Mignon & Florida Lobster Tail~\$80

Prices include Bread and Butter, Iced Tea and Coffee

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

*21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage

*30 Guests Minimum. Parties under 30 will be quoted upon request.

*Prices Subject to change