



Rehearsal Dinner/Corporate Events Sitdown

Salad

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

Chicken Picatta

Chicken Breast sautéed in a white wine, lemon butter caper sauce.

Chicken Florentine

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

O.C. White's Famous Crab Cakes

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

Sterling Salmon Puff Pastry

Filet of fresh North Atlantic salmon, cream cheese, fresh herbs and tomatoes baked in a Puff Pastry.

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

Dessert

Key Lime Pie

Choice of 1 entrée: \$34 per person

Choice of 2 entrees: \$37 per person

Substitute on of the above with:

Prime Rib (carver required - \$75)*

10oz. Prime Rib roasted with fresh herbs served with au jus.

\$39 per person*

***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**