



## Luxury Plated Dinner Menu

### First Course & Salad Choices

#### Squash & Fig

Caramelized Ring of Acorn Squash, Filled with Watercress & Pea Tendrils  
Pumpkin Seed Pesto and Whipped Honey Ricotta  
Fig & Balsamic Vinaigrette

#### The Grecian

Farm Fresh Greens, Roasted Beets & Sliced Ripe Peaches  
Crispy Feta Cheese Fritter  
Pistachio Vinaigrette

#### Strawberry Fields

Tender Butter Lettuce, Strawberries, Crumbled Pistachio  
Herbed Goat Cheese, Honey Balsamic Glaze & Edible Flowers  
Poppy Seed Vinaigrette  
Presented in elegant circle design

#### Roman Caesar

Fresh Wedge of Romain, Crispy Capers, Sliced Heirloom Tomatoes  
Shaved Pecorino Cheese, Focaccia Crostini  
House made Caesar Dressing

#### The Capri

Handmade Burrata, Ugly Tomatoes, Crispy Caper Berries, Baby Arugula  
Parmesan Toile, Roasted Pancetta, Micro Basil  
Pignoli Nut Emulsion

#### Scallops, Bubbles & Pearls

Colossal Diver Scallops, Champagne Sabayon & Osetra Karat Caviar  
Served in beautiful smoking scallop shell on bed of dry ice

#### Petit Lobster Bake

Individual Pot, Filled with Fingerling Potatoes, Rib of Corn  
Main Lobster, Colossal Prawn  
Served with Lemon Tarragon Clarified Butter

#### \*Palm Collection\*

#### Bluefin Ahi Tuna Poke Stack

Pickled Cucumber & Scallion Avocado, Crisp Wonton Points  
Sweet Chili Tamari Vinaigrette

#### New England Lobster Croquette

Served with Corn Confette and Caraf of Cream of Leak Bisque

#### Tomato Bisque & Pesto Goat Cheese Crostini

#### Ginger Carrot & Coconut Soup

Garnished with Lotus Root & Poached Carrot

### Entrées

#### 5oz Bistro Fillet of Beef

Pink Peppercorn Demi & Roasted Bone Marrow Butter  
Garnished with Tied Herb Bouquet

#### Pan Seared Duck Breast

Port Wine Cherry Chutney

#### Broiled Scottish Salmon Steak

Lemon Dill Beurre Blanc & Crisp Capers

#### Jumbo Lump Crab Stuffed Petite Lobster

Tender Butter Poached Leeks

#### Bell & Evans

#### Seared Truffle Chicken Breast

#### Pistachio & Herb Crusted Lamb Chop

Caramelized Onion & Olive Compote

#### Browned Butter Black Cod

#### Citrus Hogfish Snapper

Meyer Lemon Beurre Blanc

*\*Vegan Options are Available upon Request\**

### Side Dishes

Pommes Lyonnaise Yukon Gold Potatoes & Caramelized Onions

Buttermilk & Chive -or- Horseradish Whipped Potatoes

Spring Baby Vegetable Bundle tied with Chive Ribbon

Caramelized Brussels Sprouts

Sautéed Asparagus & Shallot Glaze

Roasted Patty Pan Squash

Yukon Gold & Sweet Potato Tart

Cauliflower Puree'

Lemon Zested Spaghetti Squash

Sauteed Rainbow Swiss Chard

Grilled Baby Zucchini

Continued..



## Luxury Plated Dinner Menu

### Plated Desserts

#### Donuts & Coffee

Mini Warm Cinnamon Sugar Donuts & Hazelnut Espresso Mousse

#### Lavender Panna Cotta

With Lemon Blackberry Compote

#### Chocolate Lovers Trio Plate

Dark Chocolate Lava Cake & Chocolate Dipped Strawberry  
Almond Crusted Chocolate French Macaroon

#### Palm Beach Key Lime Pie

Pistachio Crumble, Fresh Whip Cream  
Raspberry & Fig Coulis

#### Baklava Croissant

Served with Caramelized Dates  
Drizzled with Orange Blossom Honey

#### Raspberry White Chocolate Cheesecake

#### Warm French Toast Bread Pudding

With Maple Ice Cream Served in Individual Cast Iron Skillets

#### Consumer Advisory

Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs  
may result in an increased risk of food borne illness.

Especially if you have medical conditions.