

## Tier 3

### CharCrudite Station

Cured Meats, Cheeses, Crackers, Hummus, House-baked Lavash, fresh cut Vegetables, Cilantro Ranch, Bacon Wrapped Dates, Tomato Caprese Skewers

### Caesar Salad

Crisp Romaine, Applewood Smoked Bacon, Black Olives, Garlic Parmesan Croutons, Caesar Dressing, and Shaved Parmesan Cheese

### Fresh Baked Garlic Bread

### Mahi Mahi Piccata

Herb Seasoned Mahi Mahi with White Wine and Caper Lemon Butter Sauce

### Filet Mignon Carving Station

Tender Filet Mignon seared medium rare sliced to order served with Baby Bella Mushroom Sauce

Garlic Mashed Potatoes with Herb Sour Cream

Aparagus with Lemon Mustard Cream

\$45 per guest

## Beef Tenderloin Tips

Beef Tenderloin Marinated in Rosemary and Garlic Olive Oil then Seared  
and Served in a Red Wine Demi Glaze

## Mahi Mahi Piccata

Mahi Filets served with a Lemon Butter Caper Sauce topped with Lemon and Fresh Parsley

## Shrimp Carbonara

Jumbo Shrimp Sautéed with White Wine, Garlic, and Pancetta  
served over Creamy Garlic Penne Pasta

## Filet Mignon Carving Station

Beef Tenderloin Seasoned, Seared, and then Baked to Medium Rare, sliced to order and served  
with Portabella Mushroom Marsala or Fresh Horseradish and Salt and Cracked Pepper

## Flank Steak Chimichurri

Seasoned and Seared Flank steak over Spanish Rice topped with house made Chimichurri

## Steak or Shrimp Stir Fry

Blanched and Sautéed Broccoli, Snap Peas, Water Chestnuts, Soy Grilled Mushrooms,  
Matchstick Carrots over Sweet Chili Rice with Ginger Chicken  
topped with maple Soy Glaze and Sriracha Aioli

## Low Country Boil

Jumbo Shrimp, Mussels, Florida Middle neck Clams, Red Potatoes,  
and Corn served with Cajun Butter, Lemons, and Tabasco

## Caribbean Mahi Mahi

Jerk Seasoned Mahi Filets Sautéed and served with Sweet Chili Glaze, Fresh Lime Juice, Mango  
and Pineapple Salsa, and Fresh Cilantro

## Blackened Shrimp Alfredo

Butter Poached and Sautéed Jumbo Shrimp served over Fettuccini with Creamy Garlic Alfredo

**\$45 per guest**