



DINNER



PLATED DINNER

All Dinner Entrees include your choice of Salad or Soup and Dessert, Chef's Choice of Fresh Seasonal Vegetables and Complementing Starch, Warm Rolls with Butter, Iced Tea, Freshly Brewed Regular & Decaf Coffee, and a selection of Hot Teas

(Please select a single Salad or Soup)

SALADS

The House Salad

Mixed Garden Greens with Shredded Carrots, Cherry Tomatoes, Sliced Cucumbers, Black Olives and served with Balsamic Vinaigrette

Calypso Salad

Romaine Lettuce and Radicchio with Cashews, Mandarin Oranges, Toasted Coconuts, Red Peppers and served with Orange-Sesame Vinaigrette

Café Salad

Mixed Garden Greens with Candied Bourbon Pecans, Dried Cranberries, Cherry Tomatoes and Goat Cheese and served with Raspberry Vinaigrette

Spinach Salad

Baby Spinach with Caramelized Onions, Mushrooms, Chopped Eggs and served with Crisp Bacon Dressing

The Southwestern Salad

Mixed Garden Greens with Roasted Corn, Diced Tomatoes, Black Beans, Monterrey Jack Cheese and served with Jalapeno-Cilantro Vinaigrette

Poached Pear Salad

Baby Greens with a Red Wine Poached Pear, Toasted Pine Nuts, Edible Blossoms and served with Tarragon Vinaigrette

SOUPS

Creamy Ratatouille

Beef Barley

Potato Leek

Mediterranean Mushroom Soup

with Reggiano Croutons

Roasted Corn Chowder

with Cornmeal Croutons

Lobster Bisque

with Aged Sherry

(upgrade of \$3.00 per person)



ENTREES

(Please select a single Entrée and our Chef will complement with fresh vegetables and starches)

POULTRY

Cabernet Chicken

Sautéed Chicken Breast in a Red Wine Demi-Glace with Kalamata Olives, Basil and Goat Cheese

Chicken Marseillaise

Sautéed Chicken Breast, Tomato Concasse, Mushrooms, Olives and Herb de Provence

Chicken Modena

Chicken Breast in a Sundried Tomato, Roasted Garlic and White Balsamic Beurre Blanc

Chicken Rustica

French Cut Chicken Breast stuffed with Olive Tapenade and Fresh Herbs

Chicken Tomato Gouda

French Cut Chicken Breast stuffed with Smoked Gouda Cheese and Roasted Tomatoes

Chicken Romano

French Cut Chicken Breast stuffed with Asparagus, Prosciutto and Fontina

Chicken Mushroom Bleu

French Cut Chicken Breast stuffed with Sautéed Mushrooms and Maytag Bleu Cheese

Cornish Game Hen

Cornish Game Hen Roasted with Lemon, Fresh Herbs and a Touch of Garlic

Chicken 'n' Crab

French Cut Chicken Breast stuffed with Jumbo Lump Crab Meat and Tarragon



SEAFOOD

Roasted Salmon

Chervil Roasted Atlantic Salmon with Lemon Beurre Blanc

Tilapia Marinere

Sautéed Tilapia with a Saffron–Vongole Sauce

Greek Style Stuffed Red Snapper

Fresh Red Snapper stuffed with Spinach & Feta Cheese

Ahi Tuna Steak

Sesame Seared Ahi Tuna Steak with Lemon Grass–Soy Glaze

BEEF

Prime Rib

*Slow Roasted Prime Rib Au Jus and Horseradish Sauce
(based on a minimum of 15 guests)*

New York Strip Steak

New York Strip Steak Au Poivre with a Brandy Cream Sauce

Bison Steak

Coffee-rubbed Bison Steak

Filet Mignon

Wood-Grilled Filet Mignon with Blue Cheese Onion and Red Wine Demi-Glace

Artichoke Filet

Wood-Grilled Filet Mignon topped with an Artichoke Boursin Crust



PORK & VEAL

Pork Loin

Cornbread-Stuffed Pork Loin with a Bourbon Glaze

Grilled Veal Chop

Grilled Marinated Veal Chop over a Porcini Mushroom and Pearl Onion Ragout

VEGETARIAN

Grilled Vegetable Ravioli

Grilled Vegetable Ravioli topped with Sautéed Baby Spinach, Artichokes and Tomato-Olive Compote

Forest Mushroom Strudel

House-made Strudel of Hearty Mushrooms with Chive Beurre Blanc

Mediterranean Vegetable Purse

Grilled Vegetables and Israeli Cous Cous in Crispy Phyllo with Roasted Pepper Coulis

The Tuscan Vegetable Plate (Vegan)

*Herb Grilled Portobello Mushroom, Oven Roasted Peppers and Zucchini, Steamed Asparagus, Broiled Tomatoes, Cauliflower and Broccoli, Garlic Roasted Potatoes
drizzled with Balsamic Reduction and Basil Oil*



COMBINATION DINNERS

Chicken & Salmon

*Herb-Grilled Chicken Breast along with
Potato Crusted Atlantic Salmon with a Dijon Mustard Sauce*

Filet & Cabernet Chicken

*Wood-Grilled 5oz Filet along with
Sautéed Chicken Breast with Red Wine Demi-Glace, Kalamata Olives, Basil and Goat Cheese*

Short Ribs & Chicken

*Slowly Braised Beef Short Ribs along with
Mushroom-Stuffed Chicken Breast*

Seafood Combo

*Fresh Atlantic Salmon stuffed with Jumbo Lump Crab Meat along with
Grilled Shrimp and Scallop Kabob*

Filet & Shrimp Skewer

*Wood-Grilled 5oz Filet with Pinot Noir Demi-Glace along with
Rosemary Skewer of Three Herb Marinated Jumbo Shrimp*

Sirloin & Stuffed Shrimp

*Horseradish Roasted Sliced Sirloin along with
Crabmeat Stuffed Jumbo Shrimp with a Merlot Reduction and Herb Butter*

Mixed Grill

Wood-Grilled 4oz. Filet Mignon, Grilled Lamb Chop and Oven-Roasted Salmon

Filet & Crab Cake

*Wood-Grilled 5oz Filet with Pinot Noir Demi-Glace along with
Jumbo Lump Crab Cake with Roasted Pepper Aioli*



DESSERTS

(Please select a single Dessert)

Strawberry Romanoff

Banana Cheesecake

Lemon Mousse Charlotte

Chocolate Mousse Dome

Rich Chocolate Mousse, Chocolate Genoise

Key Lime Calypso

*Key Lime Mousse, Vanilla Genoise with White Chocolate Chips,
Chocolate Weave Texture and a Chocolate "Twinkle Morsel"*

Dolce de Leche

A Milk Chocolate Mousse and Toffee Cream center under a Chocolate Covered Dome

Chocolate Trilogy

Chocolate Genoise, White Milk and Dark Chocolate Mousse, Dark Chocolate Shavings, Powdered Sugar

Limoncello Truffle

Lemon Gelato with a Heart of Limoncello Covered in Meringue

The Stinger Trio

House Signature Dessert of Chocolate Nougat Crunch, Lemon Mousse Terrine and Peach Mousse

Fresh Berries with Marsala Sabayon

Warm Peach Cobbler

Warm Individual Peach Cobbler a la mode with Butter Pecan Ice Cream

Warm Peach Crumble Pie

Warm Layered Peach Crumble Pie with a Peach Coulis a la mode with Vanilla Ice Cream



SPECIALITY APPETIZERS

For a truly special affair, please select a specialty appetizer below for a four course dinner

Buffalo Mozzarella Tower

Yellow and Red Vine-Ripened Tomatoes layered with Buffalo Mozzarella Cheese topped with a Fresh Basil and Balsamic Reduction

The Duo

Smoked Salmon Rose and Shrimp Cocktail with complementing Sauces and Toast Points

Rosemary and Fontina Polenta

Polenta with Wild Mushroom Ragout enhanced with Red Pepper Emulsion and Parsley Essence

Jumbo Lump Crab Cake

Traditional Crab Cake with a Fire-Roasted Corn and Black Bean Relish and topped with Crispy Fennel