



Waterside Dinner

1 Bottle of House Champagne with Fresh Strawberries

Choice of 1 for the table:

Lobster Cocktail with Brandy Sauce
Florida Shrimp Cocktail with Chili Horseradish
Ahi Tuna with Ginger and Wasabi

Choice of 1pp:

*Caesar Salad with Parmesan Croutons
*Organic Field Greens with Grilled Pineapple, Grapes, and Apples with House Dressing

For the Main Course Choice of 1pp:

*Citrus Marinated Salmon (Breaded with panko breadcrumbs and topped with citrus cream sauce)

Asparagus

Sautéed Fingerling Potatoes

*Baked 8oz Lobster Tail with Lemon Butter

Asparagus

Sautéed Fingerling Potatoes

*Grilled Center Cut Twin Filet Mignon with Cremini Mushrooms

Asparagus

Sautéed Fingerling Potatoes

To Finish Choice of 1pp:

*Stack of a Trio of Chocolate Parfaits

*Banana Coupe over Vanilla Bean Ice Cream

*Slice of Cheesecake topped with Chocolate/Raspberry Drizzle and Baileys Fluff

\$160.00 per person

Pricing Includes: Private Tent on the Beach, Linen Draped Table Set for Two, Tropical Centerpiece and Your Own Personal Server.

+25% Service Charge, 14% Environmental Fee and 7% State Tax