

PLATED DINNER MENUS

PRIVATE DINING PLATED DINNER MENU
DINNERS FROM THE SEA

ROASTED TROUT FILET

Mixed Green Salad with Texas Tomatoes, Smoked Bacon,
Aged Cheddar Cheese, Buttered Croutons and Buttermilk Dressing
Herb Roasted Trout Fillets with Cheddar Grits, Braised Greens and Black Pepper-Sage Beurre Blanc
Crème Brûlée with Raspberry Sauce

\$45.00 per person

GARLIC SAUTEED SHRIMP

Classic Caesar Salad with Romaine Lettuce, Shaved Reggiano Parmesan Cheese and Croutons
Garlic Sautéed Shrimp with Grilled Vegetables,
Linguini and Herb-Parmesan Butter Sauce
Apple Tart with Cinnamon Anglaise

\$50.00 per person

GRILLED MAHI MAHI

Seasonal Field Greens with Cucumber, Tomato, Feta and White Balsamic Dressing
Grilled Marinated Mahi Mahi with Israeli Couscous,
Sliced Heirloom Tomatoes and Grapefruit Parsley Butter Sauce
Strawberry Tart with Raspberry Sauce

\$61.00 per person

LOBSTER TAIL

Bibb Leaves with Asian Pear, Sweet Gorgonzola,
Toasted Pumpkin Bread Croutons and Aged Sherry Vinaigrette
Butter Broiled 9 oz Lobster Tail with Ricotta & Herb Stuffed Manicotti,
Asparagus and Tarragon-Boursin Cream Sauce
Key Lime Tart with Blackberry Sauce

\$80.00 per person

HALIBUT

Bibb and Tomato Salad with Roquefort, Walnuts and Champagne Vinaigrette
Pan Seared Halibut with Orzo Pilaf and Mediterranean Vegetables,
Lemon Thyme Sauce and Wilted Spinach
Hazelnut Tart with Chocolate Chantilly Cream and Chocolate Sauce

\$61.00 per person

MUSTARD SEED CRUSTED SALMON

Mineola Tomato Soup with Basil and Crème Fraîche
Mustard Seed Crusted Salmon with Basil Pesto Sauce,
Whipped Potatoes and Haricot Vert
NY Style Cheesecake with Seasonal Fruit Coulis

\$48.00 per person

DINNERS FROM THE LAND

ITALIAN CHICKEN BREAST

Classic Caesar Salad with Romaine Lettuce, Shaved Reggiano Parmesan Cheese and Croutons

Italian Breaded Chicken Breast on Roasted Tomato-Fennel

Sauce with Spinach Fettuccini

Tiramisu with Marsala Sauce

\$49.00 per person

PAN SEARED CHICKEN BREAST

Baby Leaf Spinach with Cherry Tomatoes, Buttermilk Blue Cheese and Toasted Hazelnut Vinaigrette

Pan Seared Chicken Breast with Caramelized Shallot Mashed Potatoes,

Wild Mushroom Ragout and Butter Sautéed Green Beans

Chocolate Banana Tart, Light Ginger-Caramel Sauce

\$45.00 per person

MARINATED DUCK BREAST

Mixed Greens with Grilled Portobello Mushroom and Blackberry Ginger Vinaigrette

Five Spice and Scallion Marinated Duck Breast with Sesame

Vegetables, Orange Scented Jasmine Rice and Hoisin Demi Glaze

Hazelnut Tart with Chocolate Chantilly Cream and Chocolate Sauce

\$57.00 per person

CORNISH GAME HEN

Spinach Leaves with Beet Curls, Sweet Cherry Tomatoes, Iced Red Onion and Bacon Dressing

Herb and Orange Roasted Cornish Game Hen with

Sausage- Sage Stuffing and Sautéed Green Beans

Passion Fruit Tart with Coconut Sauce

\$51.00 per person

PHEASANT BREAST

Mixed Green Salad with Calamata Olives, Peppers and Feta Cheese

Slow Roasted African Pheasant Breast with Sautéed Apple Demi Glaze,

Rice Pilaf and Asparagus

Banana Foster Crème Brulee

\$60.00 per person

FILET MIGNON

Baby Iceberg Wedge Salad with Apple wood Smoked Bacon, Smoked Pecans, Diced Red Onions and Maytag Blue Cheese Dressing

Pan Roasted 8 oz Filet Mignon with Wild Mushroom Ragout, Twice Baked Potatoes and Asparagus

Lemon-Yogurt Cake with Sour Cream Brown Sugar Sauce

\$65.00 per person

BACON WRAPPED BEEF TENDERLOIN

Classic Caesar Salad with Romaine Lettuce, Shaved Reggiano Parmesan Cheese and Croutons

Bacon Wrapped 5 oz Beef Tenderloin with Roasted Fingerling Potatoes, Steamed Broccoli and Cabernet Reduction

Crème Caramel

\$52.00 per person

SILLOIN STRIP

Spinach Leaves with Beet Curls, Sweet Cherry Tomatoes, Iced Red Onion and Bacon Dressing

Black Angus Sirloin Strip with Jumbo Asparagus, Twice Baked Potato and Red Port Sauce

NY Style Cheesecake with Seasonal Fruit Coulis

\$58.00 per person

RIBEYE STEAK

Mixed Greens with Grilled Portobello Mushroom and Blackberry- Ginger Vinaigrette

Grilled Rib eye Steak with Béarnaise Compound Butter, Green Beans,

'Loaded' Mashed Potatoes and Pickapeppa Steak Sauce

Chocolate Pot de Crème

\$60.00 per person

PRIME RIB OF BEEF

Mixed Green Salad with Smoked Bacon, Texas Tomatoes, Aged Cheddar Cheese,

Buttered Croutons and Herbed Buttermilk Dressing

Roasted Prime Rib of Beef with Au Jus, Sour Cream-Horseradish Mashed Potatoes and Rum Glazed Baby Carrots

Blueberry Brioche Bread Pudding with Bourbon Cream

\$68.00 per person

VEAL CHOP

Baby Leaf Spinach with Cherry Tomatoes, Buttermilk Blue Cheese and

Toasted Hazelnut Vinaigrette

Grilled Wisconsin Veal Chop with White Truffle Risotto,

Baby Zucchini and Morel Mushroom Sauce

Crème Brûlée with Raspberry Sauce

\$90.00 per person

PORK CHOP

Mixed Greens with Grilled Portobello Mushroom and Blackberry-Ginger Vinaigrette
Grilled Kurobuta Pork Loin Chop with Whipped Sweet Potatoes, Tart Cherry Sauce,
Cilantro-Ginger Relish and Sunburst Squash

Apple Tart with Cinnamon Anglaise

\$58.00 per person

LAMB T-BONE STEAK

Greek Salad with Calamata Olives, Artichoke, Peppers and Feta Cheese
Grilled Lamb T-Bone Steak with Aged Balsamic Glaze, Mediterranean Salsa,
Creamy Basil-Feta Polenta and Ratatouille
Strawberry Tart with Raspberry Sauce

\$78.00 per person

COMBINATION DINNERS

CHICKEN AND SALMON

Mixed Greens with Soy Nuts, Wasabi Peas, and Sweet Ginger-Scallion Dressing
Citrus Crusted Chicken and Grilled Salmon Fillet with
Gremolata Potatoes, Caper Basil Sauce and Asparagus
Key Lime Tart with Blackberry Sauce

\$52.00 per person

FILET MIGNON AND LOBSTER TAIL

Hearts of Romaine and Spinach Salad with Red Onion and Strawberries
Grilled 5 oz Filet Mignon and Broiled 4 oz Rock Lobster Tail with
Horseradish Mashed Potatoes, Bacon Braised Brussels Sprouts and Light and Dark Mustard Sauces
Chocolate Banana Tart, Light Ginger-Caramel Sauce

\$77.00 per person

BEEF TENDERLOIN AND HALIBUT

Seasonal Green Salad with Tomato, Cucumber, Hearts of Palm and Lemon Thyme Vinaigrette
5 oz Beef Tenderloin and Seared 4 oz Halibut with Roasted
Gruyere New Potatoes, Fresh Asparagus with Saffron Aioli
Lemon-Yogurt Cake with Sour Cream Brown Sugar Sauce

\$68.00 per person

FILET AND JUMBO LUMP CRAB OSCAR

Romaine Hearts with Blue Cheese, Serrano Ham and Ruby Red Grapefruit Vinaigrette
Seared 7 oz Beef Tenderloin and Jumbo Lump Crab Cake 'Oscar' with
Tabasco Hollandaise, Fresh Asparagus and Roasted Sweet Corn
NY Style Cheesecake with Seasonal Fruit Coulis

\$72.00 per person

ADD-ON APPETIZERS AND SOUPS

Horseradish Shrimp Cocktail

\$13.00 per person

Chilled Chive Crepe with St. André Cream, Walnuts and Tomatoes

\$10.00 per person

Broiled Crab Cakes with Lemon and Red Pepper Aioli

\$14.00 per person

Pappardelle Pasta with Wild Mushrooms, Herbs and Parmesan

\$12.00 per person

Carolina She Crab Soup with Aged Sherry

\$7.00 per person

Central 214's Corn and Crab Bisque with Tabasco Crème Fraîche

\$8.00 per person

Tortilla Soup with Grilled Chicken, Avocado and Cilantro

\$8.00 per person

Wild Mushroom Soup with Porcinis and Chives

\$6.00 per person

Beef and Barley Soup with Shiitake Mushrooms

\$6.00 per person

Mineola Tomato Soup with Basil and Crème Fraîche

\$6.00 per person

Roasted Butternut Squash Soup with Fried Capers and Popcorn

\$7.00 per person

TRUFFLES

Assortment of Hand-Made After Dinner Chocolate Truffles

\$3.00 Each

CHEESE COURSE

Imported and Domestic Cheeses with Grapes and Berries

\$13.00 per person

Private Dining Bar Information

Hosted Bar Pricing - Based on Two to Three Hours Unlimited Open Bar Service

One Bartender Per 75-100 Guests

Bartender Fee \$75.00

Premium Brands

Smirnoff Vodka

Bombay Gin

Bacardi Rum

Jose Cuervo Silver Tequila

Dewars Scotch

Jim Beam Bourbon

Seagram's 7 Canadian Whiskey

Chalone Vineyards Chardonnay, Cabernet and Merlot

Domestic and Imported Beer - Budweiser, Bud Light,

Miller Lite, Coors Light, Corona,
and Heineken

2 Hours - \$24.00 per person

3 Hours - \$34.00 per person

Additional Hours - \$6.00 per hour

Palomar

Absolut Vodka

Tanqueray Gin

Captain Morgan Rum

Cuervo 1800 Tequila

Johnny Walker Red Scotch

Jack Daniels Whiskey

Canadian Club Canadian Whiskey

Chalone Vineyards Chardonnay, Cabernet and Merlot

Domestic and Imported Beer - Budweiser, Bud Light,

Miller Lite, Coors Light, Corona,
and Heineken

2 Hours - \$26.00 per person

3 Hours - \$39.00 per person

Additional Hours - \$7.00 per hour

Central 214

Grey Goose Vodka

Bombay Sapphire Gin

Cruzan Single Barrel

Reposada Tequila

Chivas Regal Scotch

Maker's Mark Bourbon

Crown Royal Canadian Whiskey

Clos du Bois "Sonoma Reserve" Chardonnay, Cabernet and Merlot

Domestic and Imported Beer - Budweiser, Bud Light,

Miller Lite, Coors Light, Corona,
and Heineken

2 Hours - \$28.00 per person

3 Hours - \$42.00 per person

Additional Hours - \$8.00 per hour

Consumption Bar Pricing

Premium Brands

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Silver Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey

\$7.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey

\$8.00 per drink

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposado Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey

\$9.00 per drink

House Red and White Wine - Chalone Vineyards Chardonnay, Cabernet and Merlot
\$36.00/bottle

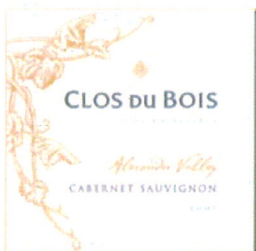
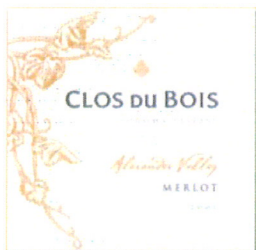
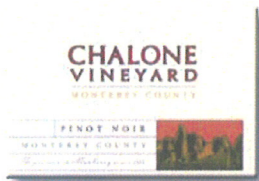
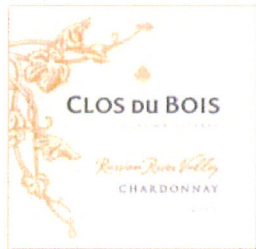
Premium Red and White Wine - Clos du Bois "Sonoma Reserve" Chardonnay, Cabernet and Merlot
\$46.00/bottle

Domestic Beer - Budweiser, Bud Light, Miller Lite and Coors Light
\$4.00/bottle

Imported Beer - Corona and Heineken
\$5.00/bottle

Soft Drinks and Assorted Juices
\$3.25/each

Consumption and Cash Bars Require a \$500 Beverage Minimum



Catering Wine List



Sparkling Wines

Listed from mildest to heaviest

BOTTLE

- Barefoot Bubbly Brut Cuvee, California \$36.00
Aromas of tangy green apples and sweet jasmine
- Gloria Ferrer Blanc de Noir, Sonoma \$45.00
Bright strawberry and black cherry aromas with vanilla highlights
- Moet & Chandon White Star, France \$65.00
Bright yellow fruit, honey, floral and lime blossom

Sweet White Wines

Listed from sweetest to least sweet

- Sterling Vintner's Collection Riesling, Central Coast \$36.00
Fragrant jasmine and flinty mineral perch atop a sweet peach core

Dry Light Intensity White Wines

Listed from mildest to stronger

- Kim Crawford Sauvignon Blanc, Marlborough \$40.00
Good acidity with a touch of sweet passion fruit added to the full, crisp finish
- Trimbach Reserve Pinot Gris, Alsace \$44.00
Full-bodied with ripe, smoky, tropical fruit flavors and a long, nutty finish

Dry Medium Intensity White Wines

Listed from milder to stronger

- Chalone Vineyard Chardonnay, Monterey County \$36.00
Bright pear, apple, citrus and stone fruit
- Clos du Bois Sonoma Reserve Chardonnay, Russian River Valley \$40.00
Scents of Mandarin citrus, ripe pear and lime with jasmine and spice overtones
- Acacia Chardonnay, Carneros \$44.00
Elegant flavors of citrus, apple and nectarine fruit

Dry Medium Intensity Red Wines

Listed from milder to stronger

- Chalone Vineyard Pinot Noir, Monterey County \$36.00
Silky layers of dark cherry and raspberry woven with nuances of floral and spice
- Acacia Pinot Noir, Carneros \$44.00
Layers of plum, cherry and blueberry along with roasted coffee bean and vanilla
- Chalone Vineyard Merlot, Monterey County \$36.00
Fresh, spicy aromas of berry and clove are followed by dark cherry and soft vanilla
- Clos du Bois Sonoma Reserve Merlot, Alexander Valley \$40.00
Full-bodied with flavors of black cherry, mocha and toasty oak
- Rosenblum Cellars Zinfandel, Contra Costa County \$38.00
Rich, soft plum and ripe cherry flavors, with earthy spice and dark chocolate
- Robert Mondavi Winery Merlot, Napa Valley \$44.00
Layers of ripe black plum and blackberry fruit flavors with a hint of spice and oak

Dry Full Intensity Red Wines

Listed from milder to strongest

- Chalone Vineyard Cabernet Sauvignon, Monterey \$36.00
Aromas of berry jam and cocoa, it is rich with juicy blackberry and notes of vanilla oak
- Dynamite Vineyards Cabernet Sauvignon, Red Hills-Lake County \$38.00
Luscious blackberry, cassis, chocolate and cedar character add to the long, fruity finish
- Clos du Bois Reserve Cabernet Sauvignon, Alexander Valley \$40.00
Scents of cassis, licorice, ripe plum and blackberry with hints of toasty oak and nutmeg
- Trincher "Main Street Vineyard" Cabernet Sauvignon, Napa Valley \$44.00
Aromas of brioche, cassis and cocoa are accented by spicy black pepper