



Middle Grounds Grill

Banquet Menu

\$45 per person + 7% tax and a suggested 20% gratuity

Includes soft drinks, coffee, tea

***Appetizers:** (Choose 3 to be served "family style" for everyone to share)*

Sesame chicken bites with teriyaki dipping sauce

Korean BBQ pork bites

Mini Egg Rolls with avocado crème dipping sauce

Warm smoked Gouda and artichokes on pita points

Bruschetta on Crostini

Flash fried Calamari with marinara

Crab Rangoon with Thai Chili Dipping Sauce

Coconut Almond Crusted Shrimp with mango habanero dipping sauce

Entrees: Choose four entrees for your personalized menu. We recommend one from each category. All are served with our house garden salad with balsamic vinaigrette and fresh baked bread with herbed olive oil.

PASTA

***Pasta Primavera-** Mixed vegetables tossed with house marinara over whole wheat penne, vegetarian or with grilled chicken or shrimp*

***Seafood Pasta-** Scallops, shrimp, fresh fish, Prince Edward Island mussels, edamame and fusilli pasta tossed in a creamy lobster sauce*

***Shrimp Pesto-** Plump shrimp sautéed in a creamy basil pesto sauce with tomatoes, tossed with bow tie pasta*

--The following entrees are served with a seasonal vegetable garnish

POULTRY

***Chicken Marsala-** Panko crusted chicken breast topped with crimini mushrooms and drizzled with a sweet Marsala wine sauce*

***Breast of Duck-** Pan seared and drizzled with a cherry malbec wine reduction served over pistachio mashed potatoes*

***Chicken Parmigiana-** Panko crusted chicken breast topped with our house marinara and fresh mozzarella, served with linguine*

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MEAT

***6oz Filet Mignon-** Certified Angus Beef tenderloin served with a smoky chipotle aioli and garlic mashed potatoes*

***Stuffed Veal-** Panko crusted and stuffed with goat cheese, sautéed arugula and sun-dried tomatoes, topped with a lemon butter sauce*

SEAFOOD

Mango Nut Crusted Grouper- Macadamia, pistachio, and walnut crusted grouper with a mango beurre blanc, served with coconut basmati rice

Pacific Rim Scallops- Seared and drizzled with a Moscato wine glaze over a bed of coconut basmati rice

Crab Cakes- Lump blue crab meat infused with lemon zest, served with roasted red pepper tartar and Key Lime aioli, and paired with saffron risotto

Dessert

(Choose one, two, or leave all three on your menu)

New York Cheese Cake with strawberry topping

Key Lime Tower with pecan tuile cookie

Flourless Chocolate Torte drizzled with caramel

We look forward to planning your special event with you, and making it an evening to remember... Thank you!

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