



## *Middle Grounds Grill*

### *Banquet Menu*

*\$35 per person + 7% tax and a suggested 20% gratuity*

*Includes soft drinks, coffee, tea*

*Appetizers: (Choose 3)*

*Sautéed sesame chicken bites with teriyaki dipping sauce*

*Korean BBQ pork bites*

*Mini Egg Rolls with avocado crème dipping sauce*

*Smoked Gouda and Artichoke Puffs*

*Bruschetta on Crostini*

*Goat Cheese and Shrimp Tarts*

*Flash fried Calamari with marinara*



*Entrees (Choose Four, 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*

*Chicken Alfredo- Grilled chicken over a nest of linguine tossed in house Alfredo sauce*

### *CHICKEN*

*Chicken Piccata- Sautéed chicken topped with creamy artichoke and lemon piccata sauce served with garlic mashed potatoes*

*Chicken Mediterranean- Panko crusted chicken topped with a hearty sun-dried tomato, artichoke, caper, and lemon butter sauce over herb rice*



## *MEAT*

*Herb Crusted Pork Tenderloin- served over pork gravy, drizzled with balsamic reduction over garlic mashed potatoes*

*10oz Sirloin- Certified Angus Beef sirloin served with a smoky chipotle aioli and garlic mashed potatoes*

*Veal Milanese- 6oz panko crusted veal scaloppini served over a lemon butter sauce served with garlic mashed potatoes*

## *FISH*

*Mahi Mahi Mediterranean- Panko crusted Mahi Mahi topped with sun-dried tomato, artichoke, caper and lemon butter sauce over herb rice*

*Honey Glazed Salmon- 7oz salmon grilled and drizzled with a honey ginger glaze served over herb rice*

*Coconut Almond Crusted Shrimp- 7 plump shrimp breaded with shaved coconut and almonds served over coconut basmati rice with mango habanero dipping sauce*



## *Dessert*

*(Choose 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!*

