



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!

