

# *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*

*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*

*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*

### ***POULTRY***

***Chicken Marsala**- Panko crusted chicken breast topped with crimini mushrooms and drizzled with a sweet Marsala wine sauce, served with garlic mashed potatoes*

***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*

## *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, served with garlic mashed potatoes*

## *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!*

*Wendi*

*727-542-4283*

