

MIDDLE GROUNDS GRILL

BANQUET MENU

\$60 PER PERSON + 7% SALES TAX AND 20% GRATUITY

3 SHARED APPETIZERS SERVED "FAMILY STYLE"

BRUSCHETTA ON CROSTINI

FLASH FRIED CALAMARI WITH MARINARA

AND

KOREAN BBQ PORK BITES

ENTRÉES:

PASTA PRIMAVERA

MIXED VEGETABLES TOSSED WITH HOUSE MARINARA OVER WHOLE
WHEAT PENNE

(CHOOSE YOUR CHICKEN)

CHICKEN PICCATA

SAUTÉED CHICKEN TOPPED WITH CREAMY ARTICHOKE AND LEMON
PICCATA SAUCE SERVED WITH GARLIC MASHED POTATOES AND
SEASONAL VEGETABLES

AND

CHICKEN MEDITERRANEAN

PANKO CRUSTED CHICKEN TOPPED WITH SUNDRIED TOMATOES,
ARTICHOKES, CAPERS, LEMON BUTTER AND ASIAGO CHEESE,
SERVED OVER HERB RICE WITH SEASONAL VEGETABLES.

COCONUT ALMOND CRUSTED SHRIMP

7 PLUMP SHRIMP BREADED WITH SHAVED COCONUT AND ALMONDS SERVED OVER HERB RICE WITH MANGO HABANERO DIPPING SAUCE AND SEASONAL VEGETABLES.

MORE ENTRÉE CHOICES....

COCONUT ALMOND CRUSTED SHRIMP

7 PLUMP SHRIMP BREADED WITH SHAVED COCONUT AND ALMONDS SERVED OVER HERB RICE WITH MANGO HABANERO DIPPING SAUCE AND SEASONAL VEGETABLE

10oz Sirloin

Certified Angus Beef served with a smoky chipotle aioli, seasonal vegetables and garlic mashed potatoes

(Choose your fish)

Mahi Mahi Mediterranean Panko crusted Mahi Mahi topped with sundried tomatoes, capers, lemon butter and Asiago cheese over herb rice with seasonal vegetables

****OR****

Grilled Honey Ginger Glazed Salmon served over herb rice with seasonal vegetables

Desserts

Choose one or two

New York Cheesecake with strawberry topping

Key Lime Tower with pecan tuille cookie

Flourless Chocolate Tort drizzled with caramel

We look forward to planning your special event with you and

making it an evening to remember... Thank you!

