

# MIDDLE GROUNDS GRILL

## BANQUET MENU

\$70 PER PERSON + 7% SALES TAX AND A 20% GRATUITY

THREE SHARED APPETIZERS SERVED “FAMILY STYLE”:

SMOKED GOUDA AND ARTICHOKE SPREAD ON PITA POINTS

CAPRESE TOMATOES AND MOZZARELLA WITH BASIL PESTO

AND YOUR CHOICE OF:

COCONUT ALMOND CRUSTED SHRIMP

\*\*OR\*\*

CRAB AND BOURSIN CHEESE STUFFED CREMINI MUSHROOMS WITH  
HOLLANDAISE

FOUR ENTRÉES:

6OZ FILET MIGNON

CERTIFIED ANGUS BEEF TENDERLOIN SERVED WITH A SMOKY  
CHIPOTLE AIOLI, SEASONAL VEGETABLES AND GARLIC MASHED  
POTATOES

(CHOOSE YOUR PASTA)

SEAFOOD PASTA

SCALLOPS, SHRIMP, FRESH FISH, PRINCE EDWARD ISLAND MUSSELS,

EDAMAME AND FUSILLI PASTA TOSSED IN A CREAMY LOBSTER  
SAUCE

\*\*OR\*\*

SHRIMP PESTO- PLUMP SHRIMP SAUTÉED IN A CREAMY BASIL  
PESTO SAUCE WITH TOMATOES, TOSSED WITH BOW TIE PASTA

ENTRÉES CONTINUED.....

(CHOOSE LAND OR SEA)

BREAST OF DUCK

PAN SEARED AND DRIZZLED WITH A CHERRY MALBEC WINE  
REDUCTION SERVED OVER PISTACHIO MASHED POTATOES AND  
SEASONAL VEGETABLES

\*\*OR\*\*

MOSCATO SCALLOPS

SEARED AND DRIZZLED WITH A MOSCATO WINE GLAZE OVER A  
BED OF COCONUT BASMATI RICE AND SEASONAL VEGETABLES

MANGO NUT CRUSTED GROPER

MACADAMIA, PISTACHIO, AND WALNUT CRUSTED GROPER WITH A  
MANGO BEURRE BLANC, SERVED WITH COCONUT BASMATI RICE  
AND SEASONAL VEGETABLES

DESSERTS

CHOOSE ONE OR TWO

NEW YORK CHEESECAKE WITH STRAWBERRY TOPPING

KEY LIME TOWER WITH PECAN TUILLÉ 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!

