

MIDDLE GROUNDS GRILL

BANQUET MENU

\$95 PER PERSON + 7% SALES TAX AND 20% GRATUITY

THREE SHARED APPETIZERS SERVED “FAMILY STYLE”:

SHRIMP COCKTAIL

RASPBERRY BRIE EN CROUTE

AND YOUR CHOICE OF:

AHI TUNA BITES ON SESAME SHELLS

LAYERED WITH WAKAME SEAWEED AND AVOCADO

OR

MINI CRAB CAKES

ENTRÉES:

SURF AND TURF

CERTIFIED ANGUS BEEF 6OZ FILET MIGNON PAIRED WITH A 6OZ

WARM WATER LOBSTER TAIL SERVED WITH GARLIC MASHED

POTATOES AND SEASONAL VEGETABLES

SHRIMP AND SCALLOP PASTA

3 LARGE SHRIMP AND 3 LARGE SCALLOPS TOSSED WITH LINGUINI
IN A WILD MUSHROOM TRUFFLE CREAM SAUCE

GROUPER OSCAR

FRESH FLORIDA BLACK GrouPER TOPPED WITH LUMP CRAB MEAT,

ASPARAGUS SPEARS AND HOLLANDAISE SAUCE, SERVED WITH
HERB RICE AND SEASONAL VEGETABLES

STUFFED CHICKEN BREAST
WITH GOAT CHEESE, ARUGULA, SUNDRIED TOMATOES, DRIZZLED
WITH A LEMON BUTTER AND SERVED WITH GARLIC MASHED
POTATOES AND SEASONAL VEGETABLES

DESSERTS
CHOOSE ONE OR TWO

NEW YORK CHEESECAKE WITH STRAWBERRY TOPPING

KEY LIME TOWER WITH PECAN TUILLE 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!

