



WATERFRONT
GRILLE

Special Function
Platinum Menu (Dinner Menu)

*\$89 per person for 3 courses,
\$99 per person for Appetizers and 3 courses
*Menu Subject to Change**

APPETIZERS

(SELECT THREE HORS D'OEUVRES)

Crab & Shrimp Spring Rolls	Tomato Caprese Skewers
Sambal Shrimp	Goat Cheese & Tapenade Crostini
Beef & Gorgonzola Toast	Spicy Chicken & Pineapple Skewers
Prosciutto Wrapped Watermelon	Beef Spring Rolls

1ST COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

ORGANIC CAESAR SALAD

Romaine Hearts, Croutons, Parmigiano Reggiano,
Tapenade, Meyer Lemon-Caesar Dressing

ICEBERG SALAD

Red Onion, Lady Moon Farms Tomatoes, Pepper Bacon,
Buttermilk-Blue Cheese Dressing

HEIRLOOM BEETS & FRIED GOAT CHEESE

Fried Goat Cheese, Pistachio Vinaigrette,
Blood Orange, Crème Fraîche

ENTREE

(Please Select Four Entrees):

SEABASS

Goat Cheese Dumplings, Baby Broccoli, Amaretto Bacon
Citrus Local Orange Consomme

SCOTTISH SALMON

Fingerling Potatoes, Artichoke, Tapenade, Confit Tomato

SAUTEED VEAL & SHRIMP

Toasted Garlic & Tuscan Olive Oil Pasta
Creamy Marsala & Herb Sauce

8 OZ. FILET MIGNON

Whipped Potatoes, Asparagus, Bourbon Bacon Sauce, Onion Hay

SHRIMP BUCATINI POMODORI

Bucatini Pasta, Large Gulf Shrimp, San Marzano Tomato, Parmesan, Basil

DESSERT

(SELECT ONE OPTION FOR ALL GUESTS):

DUET CHOCOLATE MOUSSE

Fresh Berries

VANILLA BEAN CREME BRULEE

Rum Caramel, Florida Strawberries, Pistachio Crumbs

M CLASSIC KEY LIME PIE

Fresh Whipped Cream
Lime – Raspberry Coulis

CROISSANT BREAD PUDDING

Brown Sugar & Cinnamon Ice Cream