



COMBINATION PLATES

Prices Effective 11/1/09

“SAM’S FAVORITE”

Caesar Salad

Petite Filet Mignon with Shrimp Scampi

Rice Pilaf

Asparagus au beurre

Rolls and Butter

Dessert of your choice (see Dinner Dessert Selection)...

Coffee, Regular & Decaf, Hot or Iced Tea & Milk

Price... \$44.00 Per Person ++

Tossed Field Greens with Tomato, Black Olive, Fresh Mushroom ... Ranch Dressing

Orange Roughy Francaise (Filet of Orange Roughy Dipped in Egg Batter, Sautéed and topped with a Lemon-Butter Sauce)

OR Grilled Chicken Breast

& Petite Filet Mignon

Parisienne Potatoes

Fresh Green Beans

Rolls and Butter

Dessert of your choice (see Dinner Dessert Selection)...

Coffee, Regular & Decaf, Hot or Iced Tea & Milk

Price... \$40.50 Per Person ++

Florida Salad – Sections of Grapefruit and Orange Slices with a Creamy, Sweet Dill Sauce, garnished with a Sprig of Spearmint

Pinenut Encrusted Salmon with Tenderloin Medallions of Beef, with Peppercorn Sauce

Twice Baked Potato

Broccoli with Mornay Sauce

Rolls and Butter

Dessert of your choice (see Dinner Dessert Selection)...

Coffee, Regular & Decaf, Hot or Iced Tea & Milk

Price... \$41.50 Per Person ++

“CLASSIC SURF & TURF”

Hearts of Romaine, Vinaigrette Dressing

Petite Filet Mignon, aux champignon with 8 oz. Lobster Tail with Drawn Butter

Baked Idaho Potato with Sour Cream & Chives on the side

Seasonal Baby Vegetables

Rolls and Butter

Dessert of your choice (see Dinner Dessert Selection)...

Coffee, Regular & Decaf, Hot or Iced Tea & Milk

Price... \$49.00 Per Person ++

++ Indicates 18% Gratuity & Applicable State Sales Tax will be Added.
Any salad, potato and/or vegetables are interchangeable at no additional cost.
25 Guest Minimum Guarantee for all Catered Events