

Plated Dinner Selections

All dinner selections are accompanied by your choice of salad, vegetable and starch, a dessert selection as well as iced water and tea service.

Prices below are per person. On-site Chef fees apply. 2 Chef minimum

Please choose One Entree for all guests in attendance

China service not included in pricing

CHICKEN MARSALA 22.95

Lightly floured chicken breast, pan seared and oven finished with a garlic, Marsala wine and mushroom sauce

MEDALLIONS OF PORK LOIN 19.95

Hand-sliced, center cut pork loin served atop a bed of wild rice blend and glazed with a honey Dijon sauce

BLUE MARLIN SIGNATURE CRAB CAKES 26.95

Two jumbo lump crab cakes, hand sautéed and topped with Remoulade sauce

BOURBON SALMON 22.95

Hand cut filet and baked to perfection, then glazed with a bourbon reduction sauce

PARMESAN ENCRUSTED GROUPER 24.95

A large grouper filet rolled in panko and parmesan, then baked and served with a lemon butter sauce

FISH CAKES 23.95

Pan seared and oven finished, served with a beurre blanc sauce

GRILLED RIBEYE 25.95

A hand-trimmed 10 oz. ribeye, grilled to perfection and served with a mushroom gravy

FILET MIGNON 31.95

The Cadillac of beef. A hand-trimmed filet of beef tenderloin, cooked perfectly and served with a side of demi-glac

VEAL PICCATA 24.95

A hand tenderized veal cutlet, floured and lightly sautéed, then oven finished and topped with a lemon-caper cream sauce

SCALLOP AND SHRIMP SKEWERS 27.95

Two skewers of jumbo scallops and cocktail shrimp cooked in white wine, garlic and butter

STUFFED CHICKEN ROULADES (MAX. 100 GUESTS) 22.95

All topped with a white wine cream sauce

1. Ham & Provolone Cheese

2. Boursin cheese, then wrapped in bacon
3. Spinach, sun dried tomatoes, & mozzarella cheese