

Sample Seated Dinner

12 guests

Passed Hors d'oeuvres

Basil cheese crostini

Toasted baguette brushed with olive oil and spread with creamy parmesan and fresh basil

First Course

Fresh lump crabmeat in scallop shells

With traditional cocktail sauce and Joe's stone crab mustard sauce served in cucumber cups and garnished with lemon and water cress

Entrée

Filet of Trout almandine served with sautéed haricot verts and creamy chive mashed potatoes garnished with lemon and parsley

Homemade yeast rolls

Dessert

Vanilla meringue glaze with chocolate sauce, fresh raspberries, and raspberry coulis

Decaf coffee