



PLATINUM AMERICAN MENU

HORS D'OUVRES

**Bacon Wrapped Hearts of Palm
Caramelized Shallot and Olive Dip**

**Crab Wonton Appetizer Cups
Wonton filled with artichoke & crab dip**

**Smoked Salmon Fillo Bites
Salmon mousse in phyllo cup**

**Buffalo Chicken Bites
Mini bites with celery and buttermilk Parmesan dip**

**Beer-Battered Broccoli Bites
Served with sundried tomato aioli sauce**

**Buffalo Hummus
Served with vegetable crudité**

**Fried Panko-Dipped Pickle Spears
Served with honey mustard sauce**

STARTER

HOUSE SALAD

Baby gourmet greens, caramelized walnuts, apple, and honey balsamic vinaigrette

SPINACH & BACON SALAD

Organic baby spinach, avocado, bacon, boiled egg crumbles, tomato, onion, pepper, reggiano, pepitas, mustard vinaigrette

CAESAR SALAD

Romaine lettuce, caramelized anchovy vinaigrette, shaved reggiano, garlic croutons

WEDGE SALAD

Iceberg,, roasted tomato, avocado, dry-cured bacon, onion, spiced pepitas, gorgonzola vinaigrette

ENTREES

SALMON

Peppercorn crusted, horseradish lemon butter aioli glazed, asian mushrooms, and caramelized onions

PAN SEARED FLOUNDER

Pan seared with lemon beurre blanc, olive oil roasted potatoes, fresh seasonal vegetable

BEEF TENDERLOIN -extra \$12

Fillet mignon, balsamic onions, port wine demi glaze, gorgonzola potato gratin, fresh seasonal vegetable

ENTREES

RIBS

chipotle glazed boneless beef short ribs, red wine jus, roasted vegetables, sweet corn pudding

CRABCAKE

Lump crab cakes, roasted pepper coulis, sweet potato and corn hash

LOBSTER & CRAB TURF (Premium surcharge)-\$20

Lobster with lemon beurre blanc, crab cake with red pepper and artichoke remoulade served with garlic mashed potatoes and roasted vegetables

DESSERT

CRÈME BRÛLÉE

Served with raspberry coulis

MOLTEN CHOCOLATE LAVA CAKE

Served with ice cream

WARM APPLE PIE

Served with ice cream

FRESH FRUIT TARTLET

Filled with custard, berries and whipped topping

WHITE CHOCOLATE BREAD PUDDING

Served with caramel sauce and ice cream