



Evening Service New Years Eve 2020

Seatings 5:00 ~ 9:30

\$75.00 (two hour seatings) **Four Course Meal**

~ **First Course** ~ choose one of the following

Classic Caesar Salad ~Creamy, garlicky awesome

Italian Wedding Soup ~ Rich chicken broth with meatballs and spinach, topped with parmesan cheese

~**Second Course**~ **Choose one of the following**

Guacamole Shrimp (Served chilled)~ Tiger shrimp on house made guacamole and drizzled with a peri peri butter sauce

Warm Lobster and Cheese Dip ~ Brie and Cambozola cheese with cream and lobster. Served with our house made pesto and sundried tomato focaccia.

~**Third Course**~

Stuffed Chicken ~ Chicken breast stuffed with Ricotta and Romano cheese, jalapeño and bell peppers. Served with potato and vegetable medley

Salmon Filo ~ Blackened salmon, stuffed with shrimp, wrapped in tender filo pastry topped with and dill cream Served with rice and vegetable medley

Dueling Sausage Penne ~ House made classic Italian and garlic sausage with peppers, onions and finished with creole olio sauce on penne.

Pasta Prima Vera ~ Sautéed fresh vegetables and spinach in a roasted red pepper sauce on linguine

Surf and Turf ~10 oz house cut New York strip loin, topped with garlic tiger shrimp with potato and vegetable medley.

Seafood Alfredo ~ Tiger shrimp, scallops and lobster in our classic Alfredo sauce on fettuccine

~**Fourth Course**~

Chocolate Baileys Panna Cotta ~ Velvety smooth custard, topped with pistachio praline and drizzled with caramel

Espresso Cheese cake ~ topped with white chocolate bourbon sauce

Lemon Raspberry Trifle ~ Layers of vanilla sponge with raspberry sauce and lemon mousse

