

Prom 2021

\$30 per person

First Course

JULIUS CAESAR SALAD

romaine lettuce, caesar dressing, croutons, and parmesan cheese

CAMELOT CHICKEN

coconut encrusted chicken fingers with coconut honey mustard

CRAB BISQUE

intense crab stock blended with fresh cream. topped with crab confetti and sherry crème fraiche

SPINACH & ARTICHOKE DIP

creamy spinach and artichoke dip with warm crostinis

Second Course

FILET MIGNON

grilled five-ounce filet mignon served with garlic mashed potatoes and steamed asparagus

GRILLED SALMON

grilled king salmon served on top boursin berry salad with mixed greens, fresh berries, boursin cheese, craisins, candied walnuts, haricot verts, heirloom tomatoes and red wine vinaigrette

JUMBO FRIED SHRIMP

lightly breaded fried jumbo shrimp with coconut honey mustard and served with garlic mashed potatoes and steamed asparagus

CHICKEN PARMESAN

parmesan chicken breast over pasta alfredo with marinara sauce

