

HOTEL CRESCENT COURT

Dinner Add-on

Plated dinner options.

HORS D'OEUVRES

\$7.00 Each

- Caprese Skewer, Cherry Tomato, Mozzarella, Basil
- Goat Cheese Crostini, Strawberry, Balsamic Drizzle
- Vegetarian Spring Rolls, Sweet Chile and Soy Sauce
- Blistered Shishito Peppers, Sesame, Cilantro Lime Aioli

\$8.00 Each

- Fried Bacon Mac N Cheese, Chipotle Aioli
- Poached Jumbo Shrimp Shooter, Cocktail Sauce
- Seared Beef Skewer, Chimichurri

ACCOMPANIMENTS

Plated dinner service includes:

- Fresh baked bread and butter
- Freshly Brewed illy Coffee, Decaf Coffee, a selection of Deluxe Hot Teas, and iced tea upon request.

PRICING

All Pricing is per person unless noted otherwise. Prices are subject to 25% taxable service charge on food and beverage spend and all applicable state sales tax. Prices subject to change without notice based on availability.

PLATED DINNER

Select One Starter

- Crisp Caesar Salad, Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing
- Wedge of Iceberg, Diced Tomato, Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette
- Roasted Tomato Bisque, Parmesan Cheese, Basil Oil
- Lobster Bisque, Cognac, Tarragon Buttered Lobster

Select Choice of One Entrée

Roasted Chicken Marsala \$68

Crispy Parmesan Polenta, Garlic Sautéed Green Beans

Braised Short Ribs \$68

Brown Butter Whipped Potatoes, Broccolini, Veal Reduction

Pan-Seared Salmon \$72

Smashed Fingerlings, Haricot Vert

Chicken Piccata & Shrimp Scampi \$84

Grilled Asparagus, Feta, Lemon Herb Orzo

Braised Short Ribs & Roasted Chicken Marsala \$88

Garlic Mashed Potatoes, Baby Carrots, Cipollini Onions, Thyme Reduction

Filet Mignon and Sea Bass \$98

Thyme Scented Fondant Potatoes, Roast Asparagus, Red Wine Sauce