

Platinum Package	Gold Package	Silver package
<p>A Non-alcoholic Beverage</p> <p>Appetizer Platters (2 per table)</p> <p>Field Green Salad With a balsamic vinaigrette</p> <p>Filet Mignon An 8 ounce barrel cut filet, flame grilled and served with a red wine demi glaze</p> <p>Stuffed Chicken Breast Prosciutto, roasted red peppers, mozzarella cheese stuffed breast.</p> <p>Panko Crusted Grouper Topped with a Dijon cream</p> <p>Dessert We will waive the cake cutting fee, if you bring in your own cake, instead</p> <p>\$50</p> <p>Per person, plus tax and 20% gratuity</p> <p>* ALL BEEF PREPARED</p>	<p>A Non-alcoholic Beverage</p> <p>Field Green Salad With a balsamic vinaigrette</p> <p>New York Strip 12 ounce USDA choice Strip, flame grilled</p> <p>Stuffed Chicken Breast Prosciutto, roasted red peppers, mozzarella cheese stuffed breast</p> <p>Honey Glazed Salmon Plated with a ginger citrus sauce, topped with mango chutney</p> <p>Dessert We will waive the cake cutting fee, if you bring in your own cake, instead</p> <p>\$40</p> <p>Per person, plus tax and 20% gratuity</p> <p>* ALL BEEF PREPARED</p>	<p>A Non-alcoholic Beverage</p> <p>Field Green Salad With a balsamic vinaigrette</p> <p>Pork Chop 12 ounce pork rib chop</p> <p>Chicken Marsala Grilled chicken breast in a red wine Marsala mushroom sauce</p> <p>Trout Almondine Almond crusted trout, drizzled with a citrus glaze</p> <p>A \$3.00 cake cutting fee will be applied per person, if you bring in your own cake</p> <p>\$30</p> <p>Per person, plus tax and 20% gratuity</p>