

## **“QUEEN SOPHIA” PLATED DINNER MENU**

This Package includes a White Glove Butler Style Cocktail Reception with a Four-Hour Open Bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections.

Beer and Wine Only Bars are Available upon Request.

Served with a Selection of Freshly Brewed Starbucks Coffee and Specialty Teas.

### **COCKTAIL RECEPTION (select four)**

Tomato and Mozzarella Bruschetta with Basil Oil on Focaccia Bread

Smoked Salmon Grilled Cheese

Citrus Chili Spiked Marinated Jumbo Shrimp Cocktail

Asian Beef Satay

Baked Herb Crusted Goat Cheese on Crostini

Spanakopita

Smoked Chicken Quesadillas

Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Tempura Chicken Skewers

Assorted Mini Quiches

Lump Crab Cakes

Bacon Wrapped Figs

Tuna Sashimi with Wasabi Cream

### **APPETIZER or SOUP**

Available upon request for an additional charge

### **SALAD (select one)**

Grilled Panzanella Salad

Julienned Romaine Lettuce, Roma Tomatoes, Sliced Red Onions, Assortment of Olives, Shredded Mozzarella Cheese in Fresh Basil, Olive Oil and Balsamic Vinaigrette on Top Focaccia Bread

Mixed Greens

Assortment of Seasonal Greens and Romaine Hearts, Tomatoes, and Shredded Mozzarella Cheese Served with a Balsamic Dressing

The Wedge

Iceberg Lettuce Served with Extra Virgin Olive Oil, Kalamata and Spanish Olive Tapenade, Creamy Dressing, Shredded Mozzarella and Pickled Ginger

95 Cordova Caesar

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese “Shower” Served with Pickled Ginger  
Customary 22% Service Charge and 6% Sales Tax Will Apply

Mozzarella and Tomato

Italian Soft Mozzarella Cheese and Vine Ripe Tomato with Basil Infused Extra Virgin Olive Oil & Balsamic Reduction

Customary 22% Service Charge and 6% Sales Tax Will Apply

## ENTRÉE (select up to two)

### (poultry)

**Spit Roasted Honey and Ginger Rubbed Chicken** \$97<sup>++</sup> per person with open bar \$59<sup>++</sup> per person without open bar  
Free Range Chicken with Wing Bone Served with Sundried Tomato Polenta and Asparagus

**Prosciutto & Basil Wrapped Airline Breast of Chicken** \$100<sup>++</sup> per person with open bar \$62<sup>++</sup> per person without bar  
Served with Goat Cheese Polenta and Tomato Fondue with Green Beans

**Chicken Breast and Truffle Mushroom Ragout** \$100<sup>++</sup> per person with open bar \$62<sup>++</sup> per person without bar  
Served with Casa Monica Mashed Potatoes and Petit Legumes

### (seafood)

**Salmon Sazon** \$100<sup>++</sup> per person with open bar \$62<sup>++</sup> per person without bar  
Citrus Chili Beans, Basmati Rice, Avocado Mouse and Pico De Gallo with Mozzarella Cheese and Cracked Tortillas

**Caribbean Spiced Tropical Mahi Mahi** \$100<sup>++</sup> per person with open bar \$62<sup>++</sup> per person without bar  
Served with Sweet Potato Mash on Spinach with Grilled Pineapple Salsa

**Mediterranean Grouper Tagine "Bill Hoot"** \$100<sup>++</sup> per person with open bar \$62<sup>++</sup> per person without bar  
Olives, Capers, Tomatoes, Onions, Raisins, Cumin, and Curry with a Corn Cake

**Broiled Florida Grouper with Crab** \$110<sup>++</sup> per person with open bar \$72<sup>++</sup> per person without bar  
With Mashed Potatoes, Steamed Asparagus and Saffron Crab Ragout

**Chilean Sea Bass and Cilantro Truffle Oil** \$112<sup>++</sup> per person with open bar \$74<sup>++</sup> per person without bar  
Balsamic Reduction, Asparagus Spears and Mashed Potatoes

### (meat)

**Wild Mushroom Pork Tenderloin** \$100<sup>++</sup> per person with open bar \$62<sup>++</sup> per person without bar  
Served with Asiago Cheese and Cream Polenta, Mushroom Brandy Demi Glaze and French Beans

**N.Y. Strip Steak** \$106<sup>++</sup> per person with open bar \$68<sup>++</sup> per person without bar  
Served with Natural Au Jus and Herb Butter with Mashed Potatoes and Green Beans

**Fire Grilled Omaha Beef Tenderloin** \$108<sup>++</sup> per person with open bar \$70<sup>++</sup> per person without bar  
Served with Balsamic Demi Glaze, Steamed Asparagus on Creamy Mashed Potato

**Olive and Blue Cheese Crusted Omaha Filet Mignon** \$112<sup>++</sup> per person with open bar \$+ per person without bar  
Cabernet Balsamic Demi Glaze, 95 Mash and Sweet Pepper Ratatouille

### (duets)

**Seared Top Sirloin and Roasted Chicken** \$110<sup>++</sup> per person with open bar \$72<sup>++</sup> per person without open bar  
With Mushroom Sauce, Mashed Potatoes and Haricot Verts

**Pork and Shrimp Stack** \$110<sup>++</sup> per person with open bar \$72<sup>++</sup> per person without open bar  
Smoked Pork Tenderloin and Cilantro Marinated Black Tiger Jumbo Shrimp Stack  
with a Lobster Emulsion and Blackberry Reduction on Mashed Potatoes and String Beans

**Chilean Sea Bass and Grilled Omaha Filet Mignon** \$120<sup>++</sup> per person with open bar \$82<sup>++</sup> per person without open bar  
With Wasabi Mashed Potatoes, Steamed Asparagus, Saffron Sauce and Cabernet Balsamic Glaze  
**Grilled Omaha Filet Mignon and Jumbo Black Tiger Shrimp Stack** \$120<sup>++</sup> per person with open bar \$82<sup>++</sup> per person without open bar  
With Cabernet Balsamic Demi Glaze, Mashed Potatoes and Steamed Asparagus

**Omaha Filet Mignon and Fancy Fresh Lobster Tail** \$130<sup>++</sup> per person with open bar \$92<sup>++</sup> per person without open bar  
Bahama Lobster Tail with Turmeric Saffron Butter Sauce and Cabernet Balsamic  
Demi Reduction, Truffle Mashed Potatoes and Haricot Verts

## **ENTRÉE (continued)**

(vegetarian)

All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen

**Risotto with Black Truffle Oil and Asparagus**

**Mushroom Ragout and Asiago Cheese**

**Lo Mein Noodles and Fried Tofu**

**Stir Fried Noodles with Green Beans, Carrots, Onions and Variety of Mushrooms  
served with a Peanut and Sweet Soy Sauce**

**Grilled Vegetables and Mushrooms**

**Mozzarella Baked Portabella Served with Grilled and Marinated Vegetables  
served with Basil and Cilantro oil and Wild Rice**

## **ADDITIONAL OPTIONS**

**Available upon request for an additional charge**

**Add a LOBSTER TAIL to any entrée \$19<sup>++</sup> per person**

**Add FIVE JUMBO SHRIMP to any entree \$11<sup>++</sup> per person**

**Add ONE CRAB CAKE to any entrée \$6<sup>++</sup> per person**

**Customary 22% Service Charge and 6% Sales Tax Will Apply**