

Sample Party Menu One
\$48 per person plus beverages, tax & gratuity

Choice of Appetizer

(can also be done as assortment buffet style)

Barbeque Duck

with fresh mozzarella, spinach and puff pastry, garnished with red wine-berry demi glace

Sautéed Wild Mushrooms

tossed with tomatoes, spinach & goat cheese -- layered in wonton crisps with Hunter style mushroom sauce

Grilled Vegetables with Goat Cheese Fondue

grilled portabello mushroom, French green beans, asparagus, tomato, zucchini, beets,
& roasted potatoes - with goat cheese sauce

Sautéed Escargot in Puff Pastry

sautéed with tomatoes, onion, garlic, basil, spinach, roasted red peppers & garlic-chive butter sauce

Choice of Soup or Salad

High Cotton” inspired Butter Bean & Crab Soup

with yellow squash, Andouille sausage

Mixed Green & Goat Cheese Salad

with goat cheese, French green beans, tomatoes, croutons & balsamic vinegar

Choice of Entrée

Grilled Beef Tenderloin

topped with blue cheese, Andouille sausage & mushrooms
served with garlic mashed potatoes, French green beans & peppercorn sauce

Seared Ostrich Fan Fillet

topped with truffle butter and served with wild mushrooms, asparagus,
garlic mashed potatoes & porcini mushroom sauce

(Example special) Grilled Tuna with Wasabi and Ginger

Cooked rare and served with green tea pasta, spaghetti vegetables,
tomatoes, green beans, and Lemon – marjoram butter

Other Current Seafood Special of the Day (to be decided}

Choice of Dessert

Flourless Chocolate Cake

with whipped cream and raspberry coulis

Warm Fruit Cobbler

Apple, pears, peaches, strawberry, and blueberry cobbler
topped with a scoop of vanilla ice cream and blueberry sauce

Crème Brulée

with bittersweet chocolate

Sample Party Menu Two
\$38 per person plus beverages tax & gratuity

Soup or Salad

High Cotton” inspired Butter Bean & Crab Soup

with yellow squash, Andouille sausage

Mixed Green & Goat Cheese Salad

with goat cheese, French green beans, tomatoes, croutons & balsamic vinegar

Choice of Entrée

Grilled Beef Tenderloin

topped with blue cheese, Andouille sausage & mushrooms
served with garlic mashed potatoes, French green beans & peppercorn sauce

Seared Ostrich Fan Fillet

topped with truffle butter and served with wild mushrooms, asparagus,
garlic mashed potatoes & porcini mushroom sauce

(Example special) Grilled Tuna with Wasabi and Ginger

Cooked rare and served with green tea pasta, spaghetti vegetables,
tomatoes, green beans, and Lemon – marjoram butter

Other Current Seafood Special of the Day (to be decided}

Choice of Dessert

Flourless Chocolate Cake

with whipped cream and raspberry coulis

Warm Fruit Cobbler

Apple, pears, peaches, strawberry, and blueberry cobbler
topped with a scoop of vanilla ice cream and blueberry sauce

Crème Brulée

with bittersweet chocolate

Sample Party Menu Three
\$33 per person plus beverages tax & gratuity

Choice Soup or Salad

High Cotton” inspired Butter Bean & Crab Soup
with yellow squash, Andouille sausage

Mixed Green & Goat Cheese Salad
with goat cheese, French green beans, tomatoes, croutons & balsamic vinegar

Choice of Entrée

Cab’s Steak Frites

(Our version of France’s traditional Bistro dish)
Marinated succulent hanger steak (*onglet* in France) grilled to perfection,
topped with herbed butter & served with fries

Seared Duck Breast

with roasted potato mélange, grilled asparagus, red cabbage
& red wine berry demi-glace

Sautéed Cajun Spiced Tilapia

Served with Arborio-wild rice, spinach, julienne of vegetables,
& lemon marjoram butter

Current Seafood Special of the Day (to be decided}

Choice of Dessert

Flourless Chocolate Cake

with whipped cream and raspberry coulis

Warm Fruit Cobbler

Apple, pears, peaches, strawberry, and blueberry cobbler
topped with a scoop of vanilla ice cream and blueberry sauce

Crème Brulée

with bittersweet chocolate