



Plated / Custom Menu Options

All entrees preceded by a salad with preset dressings (ranch, honey mustard, raspberry vinaigrette unless request) and rolls with butter. Each entrée is served with two side items. The price includes side items and dessert as well as iced tea and coffee.

Chicken (choose 1):

- Pan-Seared Breast of Chicken topped with a Wild Mushroom Mornay Sauce (\$24.95)
- Breast of Chicken Madeira, topped with Tomatoes, Wild Mushrooms, and Thyme-Madeira Demi Cream (\$25.95)
- Char-Grilled Chicken Bruschetta Served in a Light Garlic Tomato Coulis, topped with Fresh Basil, Olive Oil and Ovalini Mozzarella (\$25.95)
- Breast of Chicken Carbonara Finished with Bacon, Green Peas, Wild Mushrooms and Tomatoes in a Black Pepper Cream Sauce (\$27.95)
- CCP “Signature” Crab-Stuffed Chicken Mignon, wrapped in Applewood Smoke Bacon and topped with Kentucky Bourbon Dijonnaise (\$28.95)

Fish (choose 1):

- Grilled Filet of Salmon topped with Brown Sugar Dill Sabayon (\$26.95)
- Chilean Seabass topped with Lemon Beurre Blanc (\$28.95)
 - Coin Diver Scallops Accompaniment (\$2.50 upcharge)
- Florida Grouper a la Oscar topped with Lump Crabmeat and Citrus-Scented Hollandaise (\$29.95)

Beef (choose 1):

-To ensure guest satisfaction, all banquet beef entrees may be ordered Rare, Medium, or Well Done

- 8 oz. Chargrilled Flat Iron Steak with Maître d’ Butter (\$26.95)
- 8 oz. Grilled Filet Mignon Topped with Maître d’ Butter (\$31.95)
- Gorgonzola Crusted Filet Mignon Topped with Port Wine Demi-Glaze (\$32.95)

Duet Entrée Selections (this is if everyone gets the same meal):

- Spice-seared Breast of Chicken & Atlantic Salmon (\$29.95)
Tender pan-seared chicken paired with lemon Beurre Blanc-topped salmon filet
- Tenderloin Au Poivre & Grilled Breast of Chicken (\$32.95)
A 6 oz. filet with green pepper demi-glaze paired with a lemon chardonnay chicken breast
- Filet Mignon & Shrimp Trio (\$33.95)
A 6 oz. filet with Marsala wild mushroom sauce paired with crab-stuffed scampi-style shrimp
- Grilled Petite Filet Mignon & Pan Seared Chilean Sea Bass (\$35.95)
A 6 oz. filet with shallot merlot sauce paired with sea bass with citrus thyme Beurre blanc

Side Selections (choose 1):

- Harvest Wild Rice
- Garlic Mashed Potatoes
- Twice Baked Potatoes
- Parmesan Risotto

Vegetable Selections (choose 1):

- Steamed Vegetable Medley
- Low Country Green Beans
- Butter Steamed Broccoli
- Grilled Asparagus

Dessert (choose 1):

- New York Style Cheesecake with Fresh Berries and Honey Whipped Cream
- Chocolate Decadence Cake with Raspberry Coulis and Honey Whipped Cream
- House-made Bread Pudding topped with a Bourbon Anglaise
- Additional Options Available Seasonally