

FIRESTICK GRILL – ANDREA BOCELLI

Overture

FRENCH ONION BRÛLÉE

BRÛLÉD SWISS, PROVOLONE AND PARMESAN ON A CROSTINI OVER FRENCH STYLE VIDALIA ONION SOUP

LOBSTER BISQUE 🍷

SHERRY LACED AND TOPPED WITH CRÈME FRAÎCHE AND LOBSTER

Opening Act

FRESH FRUIT DISPLAY & ARTISAN CHEESE BOARD 🍷🌿

ASSORTED GOURMET CRACKERS AND TOAST POINTS

SUSHI ASSORTMENT 🍷

HOUSE MADE NIGIRI, SASHIMI AND SPECIALTY ROLLS WITH PICKLED GINGER, WASABI AND SOY SAUCE

COLD SEAFOOD BAR 🍷

SHRIMP COCKTAIL, JONAH CLAWS AND OYSTERS ON THE HALF SHELL SERVED WITH KEYLIME COCKTAIL SAUCE, CLASSIC MUSTARD SAUCE AND HORSERADISH

LIVING HYDROPONIC SALAD

PICKLED VEGETABLES DISPLAY 🍷🌿

CHILLED AMUSE BOUCHE

MARINATED GRILLED VEGETABLE DISPLAY 🍷🌿

SPREAD THE BREAD 🌿

ASSORTED FLAVORED BUTTERS

Main Event

CRISPY PORK PORCHETTA

MASCARPONE POLENTA, BRAISING LIQUIDS

WARM AMUSE BOUCHE

SLIDERS

LOCAL CATCH FISH

AU GRATIN POTATOES

SLOW ROASTED PRIME RIB OF BEEF 🍷

AU JUS AND CREAMY HORSERADISH SAUCE

ROASTED TURKEY 🍷

CRANBERRY RELISH AND TURKEY GRAVY

CHEF'S PASTA CREATION

SPECIALTY STARCH

VEGETABLE DU JOUR

Finally

GRILLED LOBSTER TAIL 🍷

CIGAR CITY MADURO SCAMPI BUTTER

PETITE FILET MIGNON 🍷

BOURBON DEMI

Encore

FIRESTICK **SWEETHEART** DESSERTS

FRESHLY BREWED ICED TEA AND COFFEE

FOUNTAIN SODAS

\$110 PER PERSON

PRICE IS INCLUSIVE OF 18% SERVICE CHARGE AND SALES TAX
MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

*To take advantage of the \$10 per person savings,
Please call 813-301-6926 to prepay for your dinner buffets.*

Pre-payments accepted up to 24 hours prior to the show.

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