

Overture

FRENCH ONION BRÛLÉE

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

LOBSTER BISQUE 🍷

SHERRY LACED AND TOPPED WITH CRÈME FRAÎCHE AND LOBSTER

PANE RUSTICA ARTISIAN BREAD SELECTION

WHIPPED BUTTER SELECTIONS

Opening Act

FRESH FRUIT DISPLAY & ARTISAN CHEESE BOARD 🍷🌱

SUSHI DISPLAY 🍷

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

COLD SEAFOOD BAR 🍷

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

CHILLED AMUSE BOUCHE

LIVING HYDROPONIC SALADS

MARINATED GRILLED VEGETABLE DISPLAY 🍷🌱

Main Event

CRISPY PORK PORCHETTA

MASCARPONE POLENTA, BRAISING LIQUIDS

AU GRATIN POTATO STATION

CHEF'S SLIDER SELECTION 🍷

WARM AMUSE BOUCHE

GRILLED LOBSTER TAIL 🍷

SCAMPI BUTTER

LOCAL GRILLED CATCH OF THE DAY

GRILLED BEEF TENDERLOIN 🍷

AU JUS AND CREAMY HORSERADISH SAUCE

ROASTED TURKEY 🍷

WITH CRANBERRY RELISH AND TURKEY GRAVY

ROSEMARY ROASTED POTATOES 🍷🌱

FRESH ROASTED VEGETABLES 🍷🌱

PASTA DU JOUR

Finally

FIRESTICK CONFECTION CONNECTION

FRESHLY BREWED ICED TEA, COFFEE & FOUNTAIN SODAS

\$70 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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