



ENTRÉE OPTIONS

amelia island plantation

(an additional surcharge may apply if more than 2 entrée courses are selected)

Parsley Basil Fettuccini

With Roasted Tomato, Poached Portabella Mushrooms, Sautéed Haricots Verts tossed in Pesto & served with Parmesan Crisp
\$116.00 per person

Sautéed Stuffed Breast of Free-Range Chicken with Sun-Dried Tomatoes

Stuffed with Button Mushrooms and Spinach and Topped with a White Truffle Sauce
\$116.00 per person

Slow Roasted 11oz Black Angus Prime Rib

Encrusted with Fresh Rosemary, Kosher Salt & Course Black Pepper & Served with a Creamy Horseradish Sauce
\$121.00 per person ~ 12 person minimum

Macadamia Encrusted Grouper with Mango Papaya Relish topped with Lime Beurre Blanc

\$125.00 per person

Roasted Black Peppered Tenderloin of Beef, Merlot Demi Glaze

\$127.00 per person

Pan Seared Chilean Sea Bass topped with Saffron Cream Reduction & Garnished with Tomato Concasse

\$128.00 per person

Grilled Veal Chop, Morel Red Wine Demi Glace

\$132.00 per person

Mixed Grill Entrée Options

Sautéed Free-Range of Chicken, Wild Mushroom Ragout & Amelia Island Crab Cake, Green Papaya Slaw

\$124.00 per person

Blackened Grouper with Lemon Caper Beurre Blanc & Sliced Tournedos of Beef, Pinot Noir Demi Glaze

\$128.00 per person

Broiled Tenderloin of Beef & Amelia Shrimp Provencal

\$130.00 per person

Roasted Rack of Lamb, Tarragon Sauce & Braised Breast of Duck, Pinot Noir Sauce

\$134.00 per person

Grilled Lobster Tail with Pesto Butter Glaze & Sliced Roast Black Angus Tenderloin

Glazed with Mediterranean Mix, Citrus Beurre Blanc

\$141.00 per person

Accompaniment (Select One)

Scallion Rice Pilaf | Garlic Mashed Potatoes | Crayfish Risotto Risotto and Mushrooms

Goat Cheese Grits | Chipotle Mashed Russet Potatoes

All plated dinners are served with Chef's Selection of Fresh Vegetable of the Day along with Warm Rolls & Butter

Regular & Decaffeinated Coffee, Tea, Iced Tea

(Children's Menu & Kosher Meals available upon request.)

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.