

# DINNER PACKAGE # 3

## HORS D'OEUVRES

Served during reception (Please choose three)

Fresh Vegetable Tray w/Ranch Dip

Gorgonzola Bruschetta

Crab & Shrimp Stuffed Mushrooms

Barbeque Meatballs

Calamari Fritters

Coconut Shrimp

Goat Cheese Puffs

## SOUP OR SALAD

Mini wedge salad with Bleu cheese dressing

Citrus salad with chardonnay vinaigrette

Chef prepared soup, cream or broth (varies daily)

## ENTREE SELECTIONS

(Please choose three)

### Chicken & Prawns

Egg battered chicken breast, grilled prawns (2), hollandaise sauce

### Chilean Sea Bass

Creamed leeks, sautéed broccolini

### Portabella Steak

Top Sirloin steak, portabella mushroom caps, bleu cheese fondue

### Australian Lamb Chops

Orange soy vinaigrette

### Filet Mignon

7oz. Filet Mignon with Demi Glace

(Oscar style - asparagus, crabmeat & hollandaise - add 9.00)

### Surf & Turf

Petite Brazilian lobster tail & Grid Iron steak, bordelaise sauce

(add an additional \$10 for this selection.)

## DESSERT SELECTIONS

(Please select two)

Bananas Foster Profiterole

Apple Upside Down Pie

Warm Brownie Sundae

w/Cinnamon Ice Cream

Strawberries Romanoff

**39.95** PER PERSON

plus tax & gratuity

All entrees a Branmor's House Salad with choice of dressing, choice of garlic mashed potatoes or our house rice blend, house sautéed vegetables, fresh baked bread & butter.

Pricing is based upon a minimum of 30 guests or more.

Coffee, Tea & Soft Drinks included with the above pricing.

**Branmor'S**  
AMERICAN GRILL  
Great Steaks, Seafood & Chops

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