

The LUXE

DESIGNED FOR MOMENTS WORTH
REMEMBERING



APPETIZERS

OYSTERS ON THE HALF SHELL

Freshly shucked oysters served chilled

CAESAR OR HOUSE SALAD

Crisp greens with your choice of dressing

FRIED OR STUFFED MUSHROOMS

Golden mushrooms served warm

CHARCUTERIE BOARD

Curated meats, cheeses, and accompaniments

MAIN DISHES

LEMON CHICKEN CRÈME

Served with onions, peppers, zucchini & squash

FILET MIGNON

With asparagus, red potatoes & sautéed onions

PORK SIRLOIN

Served with potatoes, vegetables & rice

CHERRY BBQ RIBS (BEEF OR PORK)

With peppers & rice

TROPICAL HABANERO LOBSTER SALAD

Chilled lobster tossed in a citrus-habanero glaze with mango, fresh herbs, and seasonal greens

DESSERTS

CHEESECAKE

Choice of strawberry, swirl, fruit topping, or turtle topping

BROWNIE À LA MODE

Warm brownie served with classic vanilla ice cream

APPLE PIE À LA MODE

Classic apple pie served warm with vanilla ice cream

PEACH OR BLACKBERRY COBBLER

Southern-style cobbler served warm

One appetizer, one entrée, and one dessert selection per couple.