



**SANDPIPER'S COVE**  
RESTAURANT & BAR

***Dinner - Option 1***

*Option 1- \$45.00 choice of two entrées  
Pre Count is required*

**First Course**

*Choose one*

*Mixed Green Salad  
Caesar Salad*

**Second Course**

***Veal Osso Bucco***

*Veal shank, slow braised in a red wine reduction*

***Chicken Marsala***

*Wild Mushrooms sauce*

***Pecan Encrusted Chicken***

*Champagne Veloute'*

***Sliced Sirloin with Shallot Red Wine Sauce***

*Thinly sliced NY sirloin with a shallot red wine demi*

***Grilled Atlantic Salmon***

*Grilled salmon, with roasted Roma tomato ragout or  
Herbs des province  
Lemon Dill*

**Accompaniments**

*Baby Stuffed Roma Tomatoes  
Green Beans Alondine  
Creamy Spinach  
Whipped Potato  
Honey & cinnamon Sweet potatoes  
Roasted Red Bliss Potato*

***Rolls & Butter***

**Dessert**

*Cheesecake  
Blueberry Crumb Tart  
Chocolate Cheese Cake  
Coffee & Tea Service*

## ***Dinner - Option 2***

*Option 2- \$55.00 choice of two entrees*

*Pre Count Required*

### ***First Course***

*Choose One*

*Lobster Bisque*

*Soup Du jour*

*Poached Pear salad*

*Mixed Green Salad*

### ***Main Course***

***Macadamia-Crusted Mahi Mahi***

*Fresh Atlantic Mahi coated with chopped Macadamia nuts & mango relish,*

***Stuffed Chicken Breast with Wild Mushrooms***

*Chicken breast stuffed with a wild mushrooms with an herb chicken nage*

***Chicken Nantua***

*Sautéed Chicken Breast in a Rich Bourbon Sauce with Shrimp*

***Char Grilled Petite Filet***

*6 oz. Petite Filet of Beef served glazed with Matre' Butter*

***Roasted Pork Tenderloin***

*Sliced roast pork tenderloin, fig and apple compote*

***Baked Salmon Wellington***

*Mushroom Duxelle in a puff pastry*

*Rolls & Butter*

***Accompaniments***

*Duchess Potato*

*Au Gratin Potato*

*Parsley Rice Pilaf*

*Broccoli, Carrots & Cauliflower Medley*

*BoK Choy, Julianne Vegetable*

***Dessert:***

*Cheesecake*

*Caramel Pear Tart*

*Raspberry Chocolate Mousse Cake*

***Tea & Coffee***

## ***Dinner - Option 3***

*Option 3 - \$70.00 choice of two entrees*

### ***First Course***

*Lobster Bisque  
French Onion Soup*

### ***Second Course***

*Poached Pear Salad  
Mixed Greens Salad  
Caprice Salad*

### ***Petite Filet & Maine Lobster Tail***

*Grilled Filet of Beef, red wine demi served alongside & Maine lobster tail with herbed butter*

### ***Grouper Oscar***

*Fresh grouper topped with jumbo lump crab meat, fresh asparagus drizzled with a béarnaise sauce*

### ***Australian Rack of Lamb***

*Roasted Australian rack of lamb seasoned with a mixture of herbs*

### ***Chicken Saltimbocca***

*Sautéed chicken scaloppini topped with fresh sage and prosciutto in a sherry wine sauce*

### ***Grilled Sea Scallops & Chicken Franceese***

*Garlic, Herbs & Lemon*

### ***Rolls & Butter***

### ***Accompaniments***

*Duchess Potato  
Au Gratin Potato  
Parsley Rice Pilaf  
Broccoli, Carrots & Cauliflower Medley  
Bok Choy, Julianne Vegetable*

### ***Dessert***

*Chocolate Ganache Tart,  
Cheesecake  
Caramel Pear Tart  
Raspberry Chocolate Mousse Cake*

### ***Coffee & Tea Service***

*\$300.00 Set up Fee applies to all events*

*All Events Exceeding 40 Guests will Require Valet*