

# ALL DAY PACKAGES

## PACKAGE A

### *Shadows House Salad*

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

– CHOICE OF THE FOLLOWING –

### *Chicken Madeira*

Sautéed Boneless Breast of Chicken Topped With Asparagus Spears, Roasted Red Peppers and Fresh Mozzarella, Finished With Madeira Wine Reduction Served With Mashed Potatoes and Seasonal Vegetables

### *Mediterranean Baked Sole*

Lemon, Capers, and Roasted Red Peppers in a White Wine Sauce

### *Penne a la Vodka*

Imported Penne Pasta tossed in a Parmesan Cheese Tomato Cream Sauce Laced with Russian Vodka

– DESSERT –

### *Dark Chocolate Mousse*

Layers of Chocolate Mousse, Chantilly Cream, Brownie, and Fresh Raspberries

\$60 Per Person

## PACKAGE B

### *Family-style Appetizers*

Fried Calamari and Caprese Flatbread

### *Shadows House Salad*

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

– CHOICE OF THE FOLLOWING –

### *NY Strip Steak*

Charbroiled and Topped with Peppercorn Brandy Sauce. Served with Vegetable of the Day and Chef's Choice of Potato

### *Pan Seared French Cut Chicken (GF)*

Roasted Shallot Chimichurri, Crumbled Cotija Cheese

### *Grilled Salmon (GF)*

Grilled Pineapple & Tomato Salsa

– DESSERT –

### *New York Style Vanilla Bean Cheesecake*

\$80 Per Person

## PACKAGE C

### *Family-Style Appetizers*

Fried Calamari

Teriyaki Beef Skewers

Coconut-Crusted Shrimp

Caprese Flatbread

– PRE-SELECTED SALAD –

*Shadows House Salad* or *Traditional Caesar Salad*

– CHOICE OF THE FOLLOWING –

### *Char-Broiled NY Strip Steak*

Bordelaise Sauce, Chef's Choice of Potato & Seasonal Vegetables

### *Pan Seared French Cut Chicken Breast (GF)*

Roasted Fig & Honey Compote

### *Citrus & Cilantro Grilled Swordfish (GF)*

Grilled Sweet Corn & Blood Orange Salsa

– CHOICE OF DESSERT –

### *Dark Chocolate Mousse*

New York Style Vanilla Bean Cheesecake

\$95 Per Person

## PACKAGE D

### *Family-style Appetizers*

Petite Shellfish Tower

Fig & Prosciutto Flatbread

Colossal Shrimp Cocktail

*Baby Arugula, Prosciutto de Parma, Lemon Ricotta, Fig Reduction*

Maryland Crab Cakes

House-Made Fresh Bocconcini

*Jumbo Lump Crab, Citrus Remoulade, Dill Oil*

– PRE-SELECTED SALAD –

*Shadows House Salad* or *Traditional Caesar Salad*

– CHOICE OF THE FOLLOWING –

### *Porcini-Dusted Filet Mignon*

Roasted Wild Mushrooms and Merlot Reduction served with Chef's Choice of Potato and Seasonal Vegetables

### *Stuffed French-Cut Breast of Chicken*

Stuffed with Wild Rice and a Truffle Cream Sauce

### *Seared Red Snapper*

Cilantro & Coconut Cream Sauce

– DESSERT –

### *Shadows Signature Dessert Sampler*

Dark Chocolate Mousse, Tiramisu, Crème Brûlée, Cheesecake

\$120 Per Person