



Pharmaceutical Menu

(Minimum of 10 People)

Appetizers

Ahi Tuna
Asparagus Tempura
Baked Brie with Raspberry

Beef Carpaccio
Tomato Bruschetta

Prosciutto Wrapped Shrimp
Shrimp Cocktail
Vegetarian Spring Roll

Salads:

Caesar Salad
*Fresh romaine lettuce, garlic croutons,
and parmesan cheese tossed with our
Homemade Caesar Dressing*

House Signature Salad
*Fresh field greens, tossed with our own
jalapeno lemon vinaigrette, garnished
with diced tomatoes, cucumbers,
artichoke hearts, feta cheese, and
toasted pumpkin seeds*

Entrées:

Filet and Shrimp
*Grilled Filet Mignon topped with A
rich veal demi glaze and Garlic
Shrimp Scampi*

Lollipop Pork Chop
*Grilled Pork Chop
with Peach Butter*

Mushroom Penne
*Roasted Peppers, Artichoke, and
Wild Mushrooms with Penne Pasta
in a Garlic Sauce*

Tuscan Chicken
*Sautéed Medallions of Chicken
Topped with Spinach, Sun Dried
Tomato, Mozzarella and Rosemary
Butter Sauce*

Stuffed Grouper
*Crab meat stuffed Grouper
with Hollandaise sauce*

Steak Oscar
*Grilled Filet Mignon topped with
lumped Crabmeat, fresh Asparagus,
and a Hollandaise Sauce*

Chef's Choice of Appropriate Accompaniment

Desserts:

Mixed Berry Tart

Lemon Cello

Crème Brulee

All Above Served Dinners Include:

*Warm Bavarian Bread with Citrus Butter,
Freshly Brewed Colombian Coffee, Iced Tea, and Iced Water*

Diamond Package - \$85.00 Inclusive per person

Includes: Choice of 3 Appetizers on Platter, 1 Salad, 3 Entrées, and 2 Desserts upon guest arrival

Gold Package - \$75.00 Inclusive per person

Includes: Choice of 2 Appetizers on Platters, 1 Salad, 2 Entrées, and 1 Dessert upon guest arrival

Silver Package - \$65.00 Inclusive per person

Includes: 1 Appetizer, 1 Salad, 2 Entrées, and 1 Dessert pre-selected

All Packages Include:

Dinner, Room Rental, Audio-Visual, 21% Service Charge, and 6.5% Sales Tax