

FRIDAY  
JULY 17 2020  
6 TO 9 PM

## MARTY AND LINDA ROSEMANN

### STARTERS:

#### CRAB AND SHRIMP DIP ON HANDCRAFTED PURPLE CHIP

Tender chunks of Gulf shrimp and sweet lump crabmeat tossed with celery, crunchy water chestnuts, and lightly dressed with a house crafted lemon and caper aioli spiked with a touch of Horseradish. Served with a mix of handcrafted purple chips and herbed crostinis.

#### REFRESHING MELON CAPRESE SKEWER

Skewers of fresh cantaloupe, honeydew, watermelon and basil-wrapped mozzarella balls.

### DINNER:

#### SUMMER CHOPPED SALAD

Crisp romaine, grape tomatoes, hearts of palm, artichoke hearts, ripe olives, red and yellow peppers, and green onion. Served with honey lime-avocado vinaigrette dressing.

#### BEEF TENDERLOIN

Hand cut beef tenderloin filets rubbed with crushed garlic, Kosher salt and cracked black pepper then grilled to medium rare. Accompanied by Inspired Occasions' classic cabernet sauce.

#### MELANGE OF GRILLED GARDEN VEGETABLES

Fresh baby carrots, green beans, yellow squash, zucchini, potatoes, red and yellow peppers and red onion. Grilled and roasted to crisp tender and seasoned with kosher salt and cracked black pepper.

#### BREAD BASKET

Parmesan and pepper lavosh & freshly baked chive and gruyere gougeres.

### ALTERNATE ENTRÉE:

#### BREAST OF CHICKEN STUFFED WITH OVEN ROASTED PLUM TOMATOES

Breast of chicken flattened and topped with a slice of prosciutto and a savory mixture of oven roasted plum tomatoes, seasoned breadcrumbs, garlic, thyme and freshly grated parmesan. Rolled and oven roasted then sliced. Fresh basil cream will be included.

#### GRILLED ASPARAGUS

### SWEET FINISH:



#### LIMONCELLO TIRAMISU SEMIFREDO

Served semi frozen, drizzled with limoncello syrup, fresh strawberries, raspberries and blueberries. Garnished with fresh mint and a duo chocolate straw.