

REYNOLDS TAVERN

Event Menu #1, \$55.00 per person plus tax and gratuity



HORS D'OEUVRES (CHOOSE TWO FOR THE GROUP)

FRUIT PLATTER

Fresh Seasonal Fruits, stationary platter

PUFF PASTRY WITH BRIE AND FRUIT

Served warm, passed hors d'oeuvre

VEGETABLE CRUDITE PLATTER

Seasonal vegetables with dipping sauce

CHEESE PLATTER

Chef selected cheeses served with house made crostini bread and garnishes

MINI CRAB CAKES

Our house recipe mini crab cakes

SALAD (CHOOSE ONE FOR THE GROUP)

GOAT CHEESE SALAD

Wild greens with Champagne vinaigrette, brandy reconstituted blueberries and crumbled goat cheese

REYNOLDS CAESAR SALAD

Romaine, Caesar dressing, garlic croutons and shaved parmesan cheese

MEDITERRANEAN SALAD

Mixed greens with champagne vinaigrette, grape tomato, cucumber, black olives, roasted red pepper, feta cheese

ENTREE SELECTIONS (CHOOSE TWO FOR THE GROUP)

SHRIMP PASTA

Roasted tomato, Asparagus, baby organic spinach, shaved Parmesan, with seasoned pan seared Gulf Shrimp

BRIE STUFFED SALMON

Salmon stuffed with brie and spinach; finished with citrus beurre blanc

HUNTERS CHICKEN

Grilled Chicken breast topped with a rich sauce with wild mushrooms, sausage and red wine

STEAK AU POIVRE

Grilled Flat Iron Steak, green pepper corn demi

DESSERT (CHOOSE ONE SELECTION FOR THE GROUP)

CHAMBORD CHOCOLATE MOUSSE

CHEESECAKE WITH BERRIES

BROWN SUGAR AND PECAN BREAD PUDDING