



DINNER MENU OPTIONS

Pre-set menus are required for groups larger than 20 guests and for luncheon events on days that we are not open for daytime service. All menu selections are required 10-days prior to your event date. Menus can be customized to meet group needs. Substitutions for dietary restrictions/allergies will be made on a by-need basis.

Dinner Menu 1 Available Sunday-Thursday Only

Dinner Menu 1 & 2 are not offered during the month of December

DINNER MENU 1

SALAD

- **Sensation**— Romaine, Pistachios, Crispy Prosciutto, English Cucumbers, Tangy Gorgonzola Vinaigrette

ENTRÉE OPTIONS

Choose 4 for entire party

- **Lasagna**— Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce
- **Grilled Chicken**— Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes
- **Fresh Gulf Fish**— Fresh Gulf Fish of the Day, Lemon Butter Sauce, Mashed Potatoes
- **Chicken Sorrento**— Boneless Chicken Breast, Vodka Tomato Cream, Capellini
- **Spaghetti & Meatballs**— House-Made Meatballs, Ruffino's Red Sauce

DESSERT

- **Italian Cheesecake**— Cream Cheese and Ricotta Cheesecake, Graham Cracker Crust, Sweetened Sour Cream Glaze, Raspberry Sauce

\$42/person

*Includes Iced Tea, Water, Coffee, Soft Drinks
(10.5% Tax and 20% Gratuity Added Day of)*



DINNER MENU 2

SALAD

Choose 1 for entire party

- **Sensation**— Romaine, Pistachios, Crispy Prosciutto, English Cucumbers, Tangy Gorgonzola Vinaigrette
- **Caesar**— Romaine, Homemade Croutons, Parmesan Cheese, Caesar Dressing
- **Lettuce Wedge**— Baby Iceberg, Bacon, Cherry Tomatoes, Blue Cheese Dressing and Crumble
- **Celebration**— Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

ENTRÉE OPTIONS

- **Grilled Chicken**— Boneless Chicken Breast, Pesto, Balsamic Glaze, Mashed Potatoes
- **Fresh Gulf Fish**— Fresh Gulf Fish of the Day, Lemon Butter Sauce, Mashed Potatoes
- **Sirloin**— USDA Choice 8 oz. Sirloin (Cooked Medium), Mashed Potatoes
- **Lasagna**— Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce

DESSERT

Choose 1 for entire party

- **Italian Cheesecake**— Cream Cheese and Ricotta Cheesecake, Graham Cracker Crust, Sweetened Sour Cream Glaze, Raspberry Sauce
- **White Chocolate Bread Pudding**— A Fun Twist On A Southern Classic, Served With Crème Anglaise

\$52/person

*Includes Iced Tea, Water, Coffee, Soft Drinks
(10.5% Tax and 20% Gratuity Added Day of)*



DINNER MENU 3

SOUP

- **Corn & Crabmeat Bisque**— Crabmeat, Cream, Sweet Corn, Green Onions

SALAD

- **Sensation**— Romaine, Pistachios, Crispy Prosciutto, English Cucumbers, Tangy Gorgonzola Vinaigrette

ENTRÉE OPTIONS

- **Ribeye**— USDA Choice 16 oz. Ribeye (Cooked Medium), Mashed Potatoes
- **Chicken Parmesan**— Boneless Chicken Breast, Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini
- **Fish Pecan**— Fresh Gulf Fish of the Day, Creole Meuniere Sauce, Roasted Pecans, Mashed Potatoes
- **Sirloin**— USDA Choice 8 oz Sirloin (Cooked Medium), Mashed Potatoes

DESSERT

Choose 1 for entire party

- **Italian Cheesecake**— Cream Cheese and Ricotta Cheesecake, Graham Cracker Crust, Sweetened Sour Cream Glaze, Raspberry Sauce
- **White Chocolate Bread Pudding**— A Fun Twist On A Southern Classic, Served With Crème Anglaise

\$62/person

*Includes Iced Tea, Water, Coffee, Soft Drinks
(10.5% Tax and 20% Gratuity Added Day of)*



DINNER MENU 4

SOUP

- **Corn & Crabmeat Bisque**— Crabmeat, Cream, Sweet Corn, Green Onions

SALAD

Choose 1 for entire party

- **Sensation**— Romaine, Pistachios, Crispy Prosciutto, English Cucumbers, Tangy Gorgonzola Vinaigrette
- **Caesar**— Romaine, Homemade Croutons, Parmesan Cheese, Ceaser Dressing
- **Lettuce Wedge**— Baby Iceberg, Bacon, Cherry Tomatoes, Blue Cheese Dressing and Crumble
- **Celebration**— Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

ENTRÉE OPTIONS

- **Ribeye Gamberi**— USDA 16oz. Ribeye (Cooked Medium) Topped with Shrimp Gamberi, Mashed Potatoes
- **Veal Piccata**— Veal Medallions, Lemon and Caper Butter Sauce, Capellini
- **Fish Katie**— Fresh Gulf Fish of the Day, Jumbo Lump Crabmeat, Creole Meuniere, Hollandaise, Mashed Potatoes
- **Filet Imperial**— USDA Choice 8 oz. Filet (Cooked Medium), Jumbo Lump Crabmeat, Imperial Sauce, Mashed Potatoes

DESSERT

Choose 1 for entire party

- **Italian Cheesecake**— Cream Cheese and Ricotta Cheesecake, Graham Cracker Crust, Sweetened Sour Cream Glaze, Raspberry Sauce
- **White Chocolate Bread Pudding**— A Fun Twist On A Southern Classic, Served With Crème Anglaise

\$75/person

*Includes Iced Tea, Water, Coffee, Soft Drinks
(10.5% Tax and 20% Gratuity Added Day of)*



DINNER MENU 5

APPETIZER

- **Seafood Arancini**— Gulf Shrimp and Blue Crab Risotto, Mozzarella and Parmesan Cheese, Vodka Tomato Cream

SOUP

- **Corn & Crabmeat Bisque**— Crabmeat, Cream, Sweet Corn, Green Onions

SALAD

Choose 1 for entire party

- **Sensation**— Romaine, Pistachios, Crispy Prosciutto, English Cucumbers, Tangy Gorgonzola Vinaigrette
- **Caesar**— Romaine, Homemade Croutons, Parmesan Cheese, Ceaser Dressing
- **Lettuce Wedge**— Baby Iceberg, Bacon, Cherry Tomatoes, Blue Cheese Dressing and Crumble
- **Celebration**— Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

ENTRÉE OPTIONS

Choose 4 for entire party

- **Ribeye Gamberi**— USDA 16oz Ribeye (Cooked Medium) Topped with Shrimp Gamberi, Mashed Potatoes
- **Veal Piccata**— Veal Medallions, Lemon and Caper Butter Sauce, Capellini
- **Fish Katie**— Fresh Gulf Fish of the Day, Jumbo Lump Crabmeat, Creole Meuniere, Hollandaise, Mashed Potatoes
- **Filet Imperial**— USDA Choice 8 oz. Filet (Cooked Medium), Jumbo Lump Crabmeat, Imperial Sauce, Mashed Potatoes
- **Chicken Parmesan**— Boneless Chicken Breast, Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini

DESSERT

Choose 1 for entire party

- **Italian Cheesecake**— Cream Cheese and Ricotta Cheesecake, Graham Cracker Crust, Sweetened Sour Cream Glaze, Raspberry Sauce
- **White Chocolate Bread Pudding**— A Fun Twist On A Southern Classic, Served With Crème Anglaise

\$80/person

Includes Iced Tea, Water, Coffee, Soft Drinks
(10.5% Tax and 20% Gratuity Added Day of)



DINNER MENU 6

Guests will make their choice of appetizer, salad, and entrée on arrival. Soup and dessert will be uniform for the group. Please narrow down the options for each accordingly.

APPETIZER

Choose 2 for entire party

- **Crabmeat Cheesecake**
- **Seasonal Warm Burrata**
- **Seafood Arancini**
- **Seasonal Pork Belly**

SOUP

- **Corn & Crabmeat Bisque**— Crabmeat, Cream, Sweet Corn, Green Onions

SALAD

Choose 2 for entire party

- **Sensation**— Romaine, Pistachios, Crispy Prosciutto, English Cucumbers, Tangy Gorgonzola Vinaigrette
- **Caesar**— Romaine, Homemade Croutons, Parmesan Cheese, Ceaser Dressing
- **Lettuce Wedge**— Baby Iceberg, Bacon, Cherry Tomatoes, Blue Cheese Dressing and Crumble
- **Celebration**— Spinach, Candied Pecans, Red Onions, Cherry Tomatoes, Feta Cheese, Balsamic Vinaigrette

ENTRÉE OPTIONS

Choose 4 for entire party

- **Ribeye Gamberi**— USDA 16oz Ribeye (Cooked Medium) Topped with Shrimp Gamberi, Mashed Potatoes
- **Veal Piccata**— Veal Medallions, Lemon and Caper Butter Sauce, Capellini
- **Fish Katie**— Fresh Gulf Fish of the Day, Jumbo Lump Crabmeat, Creole Meuniere, Hollandaise, Mashed Potatoes
- **Filet Imperial**— USDA Choice 8 oz. Filet (Cooked Medium), Jumbo Lump Crabmeat, Imperial Sauce, Mashed Potatoes
- **Chicken Parmesan**— Boneless Chicken Breast, Breadcrumbs, Marinara, Provolone Cheese, Side of Capellini
- **Lasagna**— Fresh Pasta Sheets Layered with Meat Sauce, Ricotta, Parmigiano, Provolone Cheeses, Ruffino's Sauce

DESSERT

Choose 1 for entire party

- **Italian Cheesecake**— Cream Cheese and Ricotta Cheesecake, Graham Cracker Crust, Sweetened Sour Cream Glaze, Raspberry Sauce
- **White Chocolate Bread Pudding**— A Fun Twist On A Southern Classic, Served With Crème Anglaise

\$82/person

Includes Iced Tea, Water, Coffee, Soft Drinks | (10.5% Tax and 20% Gratuity Added Day of)