



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 Scampi**— USDA 16oz. Ribeye (Cooked Medium), Gulf Shrimp, Chili Scampi Butter, 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 Scampi**— USDA 16oz. Ribeye (Cooked Medium), Gulf Shrimp, Chili Scampi Butter, 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

APPETIZER

Choose 2 for entire party.

- **Crabmeat Cheesecake**
- **Seafood Arancini**
- **Seasonal Whipped Ricotta**
- **Seasonal Polpette**

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

- **Veal Piccata** - Veal Medallions, Lemon and Caper Butter Sauce, Capellini
- **Ribeye Scampi**— USDA 16oz. Ribeye (Cooked Medium), Gulf Shrimp, Chili Scampi Butter, Mashed Potatoes
- **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)