

# Plated Dinner

## APPETIZERS - CHOOSE 1

Mahi Ceviche

*served with home made tortilla or plantain chips*

Tuna Toast

*bruschetta topped with sashimi style ahi tuna with a touch of teriyaki*

Crispy Calamari

*Panko fried calamari served with a wasabi aioli sauce*

Tuna Tower

*layers of sashimi tuna, cucumber and avocado in a wasabi aioli*

Patacones

*topped with refried beans, shredded cabbage, pico de gallo, avocado and your choice of chicken or shrimp*

Bruschetta

*One each of steak & caramelized onion, prosciutto & goat cheese and Buffalo mozzarella, tomato & fried basil*

## SALADS - CHOOSE ONE

Playa Grande Garden Salad

*seasonal veggies, red beets & feta cheese in a coconut lime dressing*

Caesar Salad

*Kale & Romaine lettuce with homemade croutons and fresh parmesan cheese*

Spinach, Beet & Feta Salad

*with our homemade honey balsamic dressing*

Shrimp & Avocado Salad

*Caribbean flavored shrimp on Romaine with cherry tomato, red onion & avocado in a cilantro pesto dressing*

Caprese Salad

*Buffalo mozzarella, tomato and basil with your choice of honey balsamic or basil pesto drizzle*



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## ENTREES - CHOOSE 3

*guest will choose their final selection*

### Stuffed Chicken Breast

*ricotta cheese & spinach in a red pepper sauce, served with seasonal veggies and grilled polenta*

### 1/4 BBQ Rotisserie Chicken

*served with roasted potatoes, corn bread & seasonal veggies*

### Garlic Lime Chicken

*served with baked sweet plantains over a black bean & feta salsa*

### Grilled Mahi Mahi in a Rum Beurre Blanc Sauce

*with roasted potatoes & seasonal veggie*

### Panko Coconut Seabass

*in a fire roasted tomato sauce served with pineapple rice and veggies*

### Hot Garlic Shrimp

*served with homemade garlic hummus & garlic bread*

### Sesame Crusted Seared Tuna

*with seasonal veggies & a blend of brown rice, asian bean sprouts & truffle oil*

### Lobster & Goat Cheese Ravioli

*served in a basil cream sauce*

### Vegan Ravioli

*loaded with veggies and served in our homemade Pomodoro sauce*

### Beef Filet

*grilled & topped with caramelized onions and served with garlic chimichurri & roasted potatoes*

### Vegetarian Lasagna

*no pasta - gluten free*

*\$40 per person plus taxes*

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