



Thank you for your interest in Dickens 300 Prime to cater your special event! We are appreciative of this opportunity and would like to thank you by providing you with the most exceptional experience imaginable.

By choosing Dickens 300 Prime to cater your event, you can be confident that you will receive the absolute finest in quality, presentation, style and flavor.

Equally as important, our service is professional and of the highest standards. We are very flexible and can custom create any type of menu you are looking for. Just let us know if you have a "favorite" or idea that you do not see on our menus; we would be happy to accommodate any requests possible.

Thank you again and we look forward to serving you soon,

The Team at Dickens 300 Prime



Special Event Packages

Plated Dinner Menus

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Silver Package

Selection of up to (4) Hors d'oeuvres to be passed or displayed

Traditional Caesar or Mixed Greens Salad with Choice of Dressing

Assortment of Fresh Breads, Rolls and Butter

Your Choice of Chicken Main Entrée

Starch Selection

Vegetable Selection

\$44.95 per guest++

Silver Deluxe

Same menu as above with addition of Petit Grilled Sirloin with Main Entrée

\$47.95 per guest++

Gold Package

Selection of up to (4) Hors d'oeuvres to be passed or displayed

Traditional Caesar or Mixed Greens Salad with Choice of Dressing

Assortment of Fresh Breads, Rolls and Butter

Chicken and Fish (Duet) or Chicken and Beef (Duet)

Main Entrée

Starch Selection

Vegetable Selection

\$49.95 per guest++

Gold Deluxe

Same menu as above with any upgraded Fish or Beef Entrée Selection

\$51.95 per guest++

Platinum Package

Selection of up to (6) Hors d'oeuvres to be passed or displayed

Traditional Caesar, Mixed Greens or Mediterranean Salad with Choice of Dressing

Assortment of Fresh Breads, Rolls and Butter

Choice of (1) Upgraded Entrée Selection

Starch Selection

Vegetable Selection

Dessert of Your Choice

\$59.95 per guest++



Buffet Dinner Menus

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Silver Package

Selection of up to (4) Hors d'oeuvres to be passed or displayed

Traditional Caesar or Mixed Greens Salad with Choice of Dressing

Assortment of Fresh Breads, Rolls and Butter

Any Chicken Main Entrée

Starch Selection

Vegetable Selection

\$40.95 per guest++

Silver Deluxe

*Same menu as above with addition of Chef Attended Station
Choice of One: Boneless Roasted Turkey Breast or Virginia Glazed Ham*

\$44.95 per guest++

Gold Package

Selection of up to (4) Hors d'oeuvres to be passed or displayed

Traditional Caesar or Mixed Greens Salad with Choice of Dressing

Assortment of Fresh Breads, Rolls and Butter

Choice of (2) Main Entrée Selections – Fish, Chicken or Beef

Starch Selection

Vegetable Selection

\$45.95 per guest++

Gold Deluxe

*Same menu as above with addition of Chef Attended Station
Choice of One: Boneless Roasted Turkey Breast, Virginia Glazed Ham or Pasta Station*

\$49.95 per guest++

Platinum Package

Domestic and Imported Cheese and Crackers Display

Fresh Vegetable Crudité with Basil Ranch Dip

Selection of up to (4) Hors d'oeuvres to be passed or displayed

Traditional Caesar, Mixed Greens or Mediterranean Salad with Choice of Dressing

Assortment of Fresh Breads, Rolls and Butter

Choice of (1) Upgraded Entrée Selection

Starch Selection

Vegetable Selection

Dessert of Your Choice

\$55.95 per guest++

Platinum Deluxe

Same menu as above with addition of 2nd Upgraded Entrée Selection or Chef Attended Station – Pasta Station, Stir Fry Station, Herb Crusted Strip loin of Beef, Turkey or Ham

\$59.95 per guest++

Packages do not include:

*Service Personnel to staff your event
Chef(s) for action/carving stations*

8.5% State Sales Tax

20% Service Charge



Hors D'oeuvres

Fresh Vegetable Crudit  with Ranch Basil Dip
Imported and Domestic Cheese & Crackers Display
Crab and Spinach Dip with Pita Chips
Cuban Black Bean Dip with Pita Points
Shrimp and Artichoke Dip
Smoked Salmon Canap s
Marinated Grilled Portobello Mushroom Satay's
Bruschetta Classica
Portobello Bruschetta in a woven cheese basket
Mini Chicken Quesadilla
Assorted Mini Quiche
Spring Rolls with Plum Sauce
Tuscany Triangles
Spanakopita
Goat Cheese Stuffed Cherry Tomatoes and Pesto
Fried Cheese Ravioli with Marinara
Homemade Italian Meatballs
Chicken or Beef Sesame Satay's
Egg Rolls with Dipping Sauce
Mushrooms Stuffed with Crabmeat
Mini Trio Sliders on a Pretzel Bun
Mini Shrimp Tacos
Ahi Tuna wonton crisps
Frenched Wings (Choice of Flavor)
Deviled Eggs (Choice of Flavors)



Chicken Entrée Selections

Herb Crusted Chicken

Fresh Herbs – Oregano, Thyme, Sage, Rosemary, & Garlic

Chicken Marsala

Sautéed Mushrooms in Marsala Wine Demi
with garlic & parsley

Mojo Chicken

Caribbean seasoned Mojo marinated chicken breast

BBQ Jerked Chicken

Jamaican Jerk Barbecue Sauce

Chicken Piccata

Sautéed Chicken breast with chicken velouté, lemon & capers

Chicken Asiago

Chicken stuffed with Asiago, Sundried tomatoes & fresh herbs

Chicken Cacciatore

Braised chicken with onions, peppers, & spicy stewed tomatoes

Southern Comfort BBQ Chicken

Marinated in Sweet & Spicy BBQ Sauce and a touch of
Southern Comfort

Chicken Cancun

Blackened Chicken topped with Jack & Cheddar Cheese
finished with a Black Bean Salsa & Roasted Tri-colored
Peppers

Chicken Teriyaki

With Grilled Pineapple served over Sticky Rice

Hoisin Glazed Chicken

Sesame Seed Crusted & Hoisin Glazed Chicken

Herb Crusted Airline Breast of Chicken

Seared Breast of Chicken with a Wild Mushroom Demi
& Garnished with Onion Crisps

Chicken Scaloppini

Sautéed Medallions of Chicken with tomatoes, peppers, onions
& fresh mozzarella cheese

Lemon Burre Blanc Chicken

Seasoned & Seared Chicken breast with a
Lemon & Cilantro Burre Blanc

Creamy Tarragon Chicken

Sautéed Chicken finished with a Cream of
Tarragon Sauce

Fish Entrée Selections

Roasted Honey Glazed Peppered Salmon

Roasted Salmon Steak Glazed with a Peppered Honey Sauce

Stuffed Trout

With Braised Fennel & served with a Tomato Dill Burre Blanc,
garnished with Fried Leeks

Herb Crusted Salmon

Seasoned with sage, marjoram & thyme with an underlay of
Lobster Sauce

Salmon En-Croute

Sautéed Spinach, Caramelized Onions & Roasted Peppers
wrapped in Filo Dough & served with a Beet Puree. Garnished
with Micro Greens & finished with a Dill Fume

Stuffed Flounder

Stuffed with Crabmeat & topped with a Mornay sauce

Grilled Tilapia

With a Tequila Lime Burre Blanc

Snapper Vera Cruz

Blue & Yellow Cornmeal crusted, topped with a Langostino
Hollandaise Sauce

Grilled Halibut

With a Cointreau & Cilantro butter, sautéed Swiss chard garni

Beef Entrée Selections – 8 oz. Portions

Grilled or Blackened Ribeye

Roasted Sirloin

Prime Rib

Pepper Roasted New York Strip

London Broil with a Mushroom Demi

Starches

White Rice

Yellow Rice

Caribbean Rice

Rice Pilaf

Basmati Rice

Roasted Red Bliss Potatoes

Chef's Herb Potatoes

Yukon Garlic Mashed Potatoes

Wasabi Mashed Potatoes

Sweet Potatoes

Risotto or Risotto Cakes

Polenta

Penne Pasta

Angel Hair Pasta with diced tomato, garlic & Parmesan

Vegetables

Seasonal Steamed Vegetable Medley

Steamed Broccoli with Herb Butter

Green Beans

Baby Carrots

Brussels

Sautéed Spinach

Sautéed Mushrooms

Bok Choy

Asparagus

Squash & Zucchini Casserole



Upgraded Entrée Selections

Fish

Stuffed Swordfish

With Lobster and Boursin Cheese and finished with a Balsamic Demi

Hoisin Seared Sea Bass

Hoisin Glazed Chilean Sea Bass garnished and topped with a Seaweed Salad Garni

Pan Seared Scallops

With Saffron Emulsion and Paprika Oil and garnished with Micro Greens

Sesame Seared Ahi Tuna

Sesame Seared Fresh Ahi Tuna garnished with Oriental Vegetables and Ponzu

Key West Black Grouper

*Grilled or blackened with Montego Bay Sauce - Myers Rum, Lump Crabmeat,
Mushroom and Artichokes*

Pompano En Papillote

Cooked in a Parchment Bag with Herb Butter and White Wine with a Julienne Vegetable Garni

Seafood

Jumbo Jamaican Jerk Grilled Shrimp

Shrimp or Scallops Spedini

Jumbo Grilled Shrimp or Jumbo Scallops wrapped in Bacon and Fresh Sage

Caribbean Jerk BBQ Shrimp

Sweet and spicy BBQ marinated Jumbo Gulf Shrimp

Pepper Seared Scallops

With a Saffron Cream Sauce

Maryland Jumbo Lump Crab Cake

One Maryland Style Jumbo Lump Crab Cake

Beef

Herb Crusted Filet Mignon – 8 oz. portion

Sauce Béarnaise, Mushroom Demi

Pepper Roasted New York Strip – 10 oz. portion

With Choron Sauce, Rosemary Demi

Grilled 12 oz. Porterhouse

Cowboy Steak – 10 oz. portion