

Imperial Swan Hotel and Suites Plated Dinner Selections

Chicken Picatta

Breast of Chicken sautéed with lemon
Sherry & Capers, Artichoke Hearts & Sun dried Tomatoes

\$22.95pp++

Chicken Cordon Bleu

Grilled Chicken stuffed with Ham, Swiss
Cheese, and a Parmesan Cheese Sauce

\$22.95pp++

Chicken Italiano

Grilled Chicken topped with fresh mozzarella and tomato basil salsa

\$22.95pp++

Chicken Marsala

Breast of Chicken sautéed with mushrooms,
Prepared in a Marsala wine sauce

\$23.95pp++

Fresh Gulf Coast Fish

(Choice of Grouper, Salmon, Halibut)

Prepared Blackened or Broiled Served with
Chefs' special sauce

\$market price pp++

Roasted Pork with Honey Mustard Sauce

\$23.95PP++

Prime Rib w/au jus

Cooked Med, served w/horseradish sauce

9 oz: \$24.95pp++

12 oz: \$26.95pp++

**A 20% Service Charge and 7% Sales Tax will be applied to all
Food and beverage.**

PLATED DUO PLATE SELECTIONS

Filet Mignon & Grilled Salmon

*Filet Mignon Marinated and wrapped in bacon & Grilled Salmon
served with lemon dill butter sauce*

\$30.00pp++

Filet Mignon & Grilled Shrimp

Cooked over an open flame

\$29.00pp++

Filet & Lobster Tail

Cooked over open flame, served w/butter

MARKET PRICE

ALL DINNER ENTRÉE'S INCLUDE FRESH GARDEN SALAD, CHOICE OF POTATO OR RICE, VEGETABLE, WARM ROLLS & BUTTER, DESSERT, COFFEE, ICED TEA, WATER

RICE AND POTATO CHOICES:

(ROASTED RED POTATOES, GARLIC MASHED RED POTATOES, TWICE BAKED POTATOES, RICE PILAF, YELLOW RICE, RICE CASSEROLE (CHEESE AND BROCOLLI)

VEGETABLE CHOICES:

CORN ON THE COB, GREEN BEANS ALMONDINE, ROASTED SQUASH MEDLEY, GLAZED CARROTS, BAHAMA BLEND MEDLEY

DESSERT CHOICES:

CHOCOLATE CAKE, CARROT CAKE, STRAWBERRY OR CHOCOLATE MOUSSE PRESENTED IN A CHOCOLATE CUP

****ADD A SPECTACULAR DESSERT CREATED BY OUR CHEF \$2.95 PER PERSON**

A 20% Service Charge and 7% Sales Tax will be applied to all food and beverage.

Imperial Swan Hotel and Suites plated dinner enhancements

**IMPORTED AND DOMESTIC FRUIT AND CHEESE
DISPLAY @\$3.00 PER PERSON**

**A SPECTACULAR DESSERT CREATED BY OUR CHEF \$4.95
PER PERSON**

**AN ICE CARVING WITH SHRIMP COCKTAIL SERVED
WITH LEMON WHEELS, COCKTAIL SAUCE
@\$150.00 (PER 100 SHRIMP)
\$125.00 (ICE CARVING)**

**PUNCH BOWL SERVED WITH FRUIT PUNCH OR WHITE
GRAPE PUNCH @\$22.00/GALLON**

**PUNCH FOUNTAIN WITH FRUIT PUNCH OR WHITE
GRAPE PUNCH @\$22.00/GALLON and \$50.00 for fountain**

**CHOCOLATE FOUNTAINS WITH WHITE AND DARK
CHOCOLATE @\$75.00 RENTAL
\$3.00 PER PERSON FOR CHOCOLATE AND FRUIT
(FRUIT CHOICES-STRAWBERRIES, BANANAS,
PINEAPPLE) WE CAN ALSO INCLUDE PRETZELS,
COOKIES, CAKE, ETC.....**