

PABOYS PRIVATE EXPERIENCE (DINNER)

SALADS

Classic Caesar Salad

Crisp romaine lettuce, aged Parmesan cheese & rosemary croutons

Feta Berry Salad

Feta cheese, strawberries, blueberries, and praline pecans over a bed of mixed greens.
Accompanied by a raspberry vinaigrette

Spinach Salad
Baby spinach with crisp bacon, blue cheese shaved red onions & pomegranate vinaigrette

APPETIZERS

Jumbo Shrimp Cocktail
Stuffed Shrimp
Fried or Grilled
Crabcakes
Mussels in White Wine Sauce
Fried Green Tomatoes

Crab Stuffed Mushrooms

MAIN COURSE ENTREES

Lobster Linguine

Seafood Scampi Pasta

Filet Mignon Includes two side items

Ribeye Steak Includes two sides

Shrimp & Grits

Includes Scallops, Shrimp, & Beef Sausage

Stuffed Chicken Breast Includes Two Sides

Apple Chutney Thick Cut Pork Chop Includes Two Sides

> Stuffed Salmon Filet Includes Two Sides

Georgia Peach Glazed Cornish Hens Includes Two Sides

> Jerk Lamb Chops Includes Two Sides

Hot Honey Glazed Blackened Salmon Filet Includes Two Sides

Lemon Herb Crusted Half Chicken Includes Two Sides

Surf & Turf: Oscar Style Filet Mignon

*\$25 upcharge
Includes Two Sides

Surf & Turf: Lemon Butter Lobster Tail & Ribeye Steak

*\$25 upcharge

* * substitute boneless ribeye for a cowboy ribeye for an additional

Includes Two Sides

SIDE OPTIONS

Smoked Gouda Garlic Mashed Potatoes
Five Cheese Baked Macaroni
Garlic Parmesan Asparagus
Sauteed Spinach
Creamed Spinach
Balsamic Bacon Brussel Sprouts
Sauteed Seasonal Vegetables
Sauteed Mushrooms
Loaded Twice Baked Potato

DESSERTS

Hennessey Banana Foster Pudding
Sweet Potato Bread Pudding w/
Vanilla Bourbon Sauce
Strawberry Shortcake Pound Cake
Chocolate Chunk Chocolate Chip
Cookie Sundae

\$300 BOOKING FEE:

FEE INCLUDES SHOPPING, TRAVEL (UP TO 25 MILES), CLEANING, SETUP, AND BREAKDOWN.

THREE COURSE MEAL-\$150/PER PERSON

FOUR COURSE MEAL- \$175/PER PERSON