

Theme: It's Your Party!!

Starter:	Caesar Salad (Suggested Wine: Pinot Grigio)
Side Dish:	Oven-Roasted Wild Mushrooms w/Goat Cheese & Chili Oil ~or~ Pan Roasted Shrimp with Toasted Garlic (Suggested Wine: Pinot Grigio)
Main Course:	Beijing Chicken Wings ~or~ Grilled Salmon with Peanut Hoisin Sauce
Dessert:	Chocolate Orange Cheesecakes

Theme: Comfort Foods

Starter:	Spinach & Mesclun Salad w/Strawberries and Pecans
Side Dish:	Not Yo' Mommas Mac & Cheese
Main Course:	Herbed Beef Short Ribs & Cheddar Dill Cornbread
Dessert:	Individual Georgia Peach Cobblers

Theme...Time for a Zin Experience

Soup:	Cannelloni Bean & Escarole with pancetta, garlic & onions.
Side Dish:	Roasted Asparagus w/a Creamy Garlic & Lemon Sauce
Main Dish:	Seared Loin Lamb Chops and an herbed brown butter & lemon sauce.
Dessert:	Mini Black Bottom Cheese Cakes with delectable Orange Liqueur flavored raspberry preserves.

Theme: It's a White Affair!

Welcome:	Exotic Fruit Sangria
Starter:	Salad with Green Goddess Dressing
Side Dish:	Herbed Rice
Main Course:	Roasted Chicken
Dessert:	Macerated Fruit w/Lemon Poppy-seed Pound Cake

Theme: Steak Lover's Dream

Appetizer:	Herbed Goad Cheese & Proscuitto wrapped Shrimp on a stick.
Dinner Entrée:	Perfectly Seasoned Grilled Ribeye Steaks with Bleu Cheese & Shallot Herb Butter and a Mushroom & Shallot Ragu
Dinner Sides:	Sugar Snap Peas with Ginger & Garlic and Basmati Rice Pilaf
Dessert:	Colossal Chocolate Cake

Theme: The Ultimate Champagne Celebration

Welcome to the Celebration:

Roasted Herb & Garlic Shrimp Cocktail served with a spicy dipping Sauce
Appetizer Palette: Crabmeat Imperial stuffed baby portabella mushrooms; Pear & Pancetta Crisps with Goat Cheese & Crab; and Oyster Rockefeller
Side Dish: Creamy Seafood Risotto (Shrimp, Lump, Clams, Mussels & Crawfish)
Main Course: Broiled Lobster (with a Garlic, Butter & Wine Reduction)
Served with: Green Beans (tossed in a warm Champagne, Shallot & Walnut Vinaigrette)

Theme: Under the Tuscan Sun / Our Visit to Tuscany

Starter: Fried Ravioli – served with a Thick Hearty Pomodoro Sauce
Side Dish: Tuscan Salad
Main Dish: Tuscan Bake - Rigatoni Pasta & Spicy Sausage
Dessert: Lemon – Rosemary Cheese Cake
Served Family Style

Theme: Don't Cry for me Argentina 'cause it's Chile Outside

Starter: HOT Mexican Queso Dip – served with Tostidos, Salsa Verde, and Pico de Gallo.
Side Dish: Shredded Peruvian Chicken Pockets
Main Dish: Carne Guisada, Black Beans, Yellow Rice and Fried Plantains
Dessert: Flan

Theme: A Tale of Two Pinots

Welcome: Gourmet Cheeses & Dips
Starter: Creole Shrimp with Garlic and Lemon
Main Course: Herb Crusted Baked Salmon served
Side Dish : Lemon & Asparagus Pasta
Dessert: Red Velvet Cheesecake Parfaits

Theme: Spanish Tapas

Welcome: Crudite & Dips
Aperitivo número uno:
Oven Fried Fish Albondigas
Aperitivo número dos:
Spanish Chicken Wings
Aperitivo número tres:
Empanadas ([Ground Beef](#))
Plato principal: Spanish Paella
Postre: Churros with 3 Dipping Sauces

Theme: A Visit to Emerald City

Welcome: Mussels steamed in Garlic, Wine & Butter and Shrimp Cocktails to

be enjoyed at our Martini Bar.

Side Dish: Creamy Pasta Primavera
Main Course: Our Take on a Steak House Classic - Steak Diane; Twice Baked Potatoes; and Creamed Spinach & Swiss Chard

Theme: Our visit to the Caribbean Islands!

Welcome: Dips, Chips & Crudites
Starter: HOT Codfish Cakes with a Roasted Garlic, Lime & Cilantro Aioli
Side Dish: Tossed Salad with Creamy Green Goddess Dressing
Main Dish: Jerked Tilapia Pockets with a cool Mango Salsa & Caribbean Rice
Dessert: Key Lime Pie & Banana Pudding

Theme: The road to Italy - Our Visit to Sicily ***...the Southern-most region in Italy***

Starter: Antipasti Platter
Side Dish: Pasta Two Ways
Main Dish: Chicken Marsala
Dessert: Lemon Rosemary Cheesecake

Theme: SOTV Tackles Merlot

Welcome: HOT Spinach & Artichoke Dip Salsa & Chips
Enjoyed with Lemon Drop Martinis
Side Dish: Tossed Salad with a homemade Creamy Cilantro Dressing
Main Course: Cuban Spiced Chicken with Rice & Beef Chorizo Sausage
Dessert: Banana Pudding & Peach Cobbler and Sorbet

Theme: Vive La France

Welcome: Clams Casino with a Spread of various crackers and cheeses
Starter: Tossed Salad with a Creamy Homemade Ranch Buttermilk Dressing
Appetizer: Creamy Crab and Corn Chowder
Main Course: Classic Coq au Vin served with savory Oven Roasted Butternut Squash and Oven Roasted Broccoli Florets
Dessert: Louisa's Homemade SOTV Anniversary Cake

Theme: My Big Fat Greek Wine Club

Welcome: Our Take on Greek Antipasti
Enjoyed with Moon Dance Martinis
Starter: Sausage & Feta Stuffed Mushrooms served with a Creamy Cucumber Sauce
Main Course: Grilled Lamb Gyros with homemade Tzatziki Sauce & Greek Salad Penne Pasta
Dessert: Baklava and Sorbet Served with Coffee, Tea and a variety of Liqueurs

Theme: Comfort Foods II

Welcome: Mixed Cheese plate with a creamy dip, breads, & crackers. Served with a Champagne Martini

Soup: Chicken Sausage, Gnocchi, and Spinach Soup

Salad: Traditional Spinach Salad with Warm Beef Bacon vinaigrette

Main Course: Rigatoni with Shredded Beef and Bleu Cheese

Dessert: Mini Goopy Cakes; Sorbet/Sherbet and Coffee/Tea and various liqueurs

Theme: Light & Airy

Welcome: Pucker Lemonade Lust Vodka Cocktails & Mini Antipasti Platter (per table)

Appetizer: Seafood Salad on Holland Toast Rounds

Salad: Crisp Salad with a homemade Creamy Garlic & Bleu Cheese Dressing

Main Course: Blackened Fish w/a Mango Salsa over Savory Confetti Rice

Dessert: Coffee, Liqueurs, and a Gourmet Cupcake Bar

Theme: The Road to Italy

Welcome: Antipasti Platter & Italian Cocktails

Starter: Italian Wedding Soup – *seasoned with homemade mini Italian meatballs, Baby Spinach & Parmesan Cheese.*

Main Course: Stuffed Shells topped with an Zesty Ragout of turkey sausage and roasted vegetables

Dessert: Dessert Bar, Coffee, Teas, and Liqueurs

Theme: A Scallion, Really?!?!?

Welcome: Peach Mojitos & Hot Hor'duerves

Salad: Crisp Salad with a Creamy Scallion & Oregano Dressing

Appetizer: Sweet Thai Chili Shrimp with a Remoulade Dipping Sauce

Main Course: Chipotle & Teriyaki Glazed Salmon over a bed of Sesame & Scallion Rice

Dessert: Toasted Coconut Cheesecake Bars with Liqueurs, Coffee, and Tea

Theme: Our 5th Mother's Day

Welcome: SOTV Raspberry & Peach Champagne Martini Cocktail & Mini Antipasti Platter (per table)

Appetizer: Pear & Turkey Ham Crisps with Herbed Goat Cheese

Salad: Jumbo Roasted Garlic Shrimp atop a Caesar Salad with Flatbread Crisps

Main Course: Grilled Steaks, Creamy Mushroom, Herb & Parmesan Risotto with Oven Roasted Parmesan Broccoli bites

Dessert: Bajan Black Cake, Homemade Carrot Cake, Coffee & Tea with Liqueurs

Theme: SOTV Takes on South America

Welcome:	Homemade Guacamole, Pico de Gallo, Chips and cool refreshing Lime-a-Ritas
Appetizer:	SOTV'iche (<i>Various fish & seafood, blended with citrus, herbs & spices</i>)
Salad:	Salad with a Cool & Creamy Avocado, Chipotle Pepper & Lime Dressing
Main Course:	Grilled Cuban Spiced Chicken Served atop a bed of Beef Chorizo, Red Beans & Rice
Dessert	Tres Leches & Pina Colada Cupcakes with Coffee, Tea & Liqueurs

Theme: A Summer Day

Welcome:	Sangria with a spread of Fruits and Cheeses
Salad:	Roasted Beets With Golden Tomatoes, Goat Cheese & Mixed Greens Tossed In Vinaigrette
Appetizer:	Salmon Sliders with a Traditional Tzatziki Sauce
Main Course:	Grilled Chicken Atop Pesto Pasta
Dessert:	Gourmet Cup Cakes Coffee/Tea and various liqueurs

Theme: Our Feast of the Seven Fishes

Salad:	Roasted Sweet Potato & Walnut Salad with a Maple Balsamic Vinaigrette
Soup:	Fisherman's Chowder & Crispy Bread
Main Course:	Shrimp, Mussels & Creamy Parmesan Grits
Dessert:	A spread of mini desserts with Herbal Teas, Coffee, & Liqueurs

Theme: 50 Shades of RED

Welcome:	Welcome dish
Salad:	Strawberry Fields Salad
Main Course:	Steak House Classic with a Sautéed Shitake Mushroom and Onion Demi-Glace, Creamed Spinach & Rosemary & Thyme Roasted Rainbow Potatoes.
Dessert:	A spread of SEXY desserts with Herbal Teas, Coffee, & Liqueurs

Theme: South of the Boarder

Make your own Taco/Burrito	
	Pollo Guisada (Shredded Grilled chicken)
	Baja Fish Tacos (Grilled Tilapia)
Taco/Burrito Fixings Bar	– Lettuce, Jalapenos, Scallions, Grated Cheeses, Pico De Gallo, Salsa, Nachos/Chips and Cilantro Lime Mexican Créma.
Homemade Mexican Slaw & Guacamole	
Mexican Black beans and Cilantro Rice	
Fried Plantains w/Cilantro Lime Mexican Créma	

Theme: Surf & Turf

HOT Shrimp & Crawfish Dip – Appetizer

Grilled Dinner Meats:

Turf: Rib Eyes Steaks Basted with Thyme & Rosemary Butter

Surf: Roasted Rockfish stuffed with Crab

Roasted Asparagus with Hollandaise Sauce

Green Goddess Jasmine Rice Pilaf

Lemon Tart with a Ginger Snap Crust

Theme: American Bistro

Grilled Clams with Beef Chorizo Butter - Appetizer

Grilled Dinner Meats:

Spicy Sweet & Sour Grilled Chicken

Korean BBQ Short Ribs (Beef)

Grilled Corn with Cilantro Lime Butter

Mixed Green Salad w/Romaine, Mesclun Greens, Dried Cranberries, Blue Cheese and Walnuts tossed in a Lite Raspberry Vinaigrette

HOT Buttery Pound Cake with Strawberries & Whipped Topping
