



## Private Dining

**\$90 PER GUEST**

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### **STARTER**

Charcuterie Table

### **MAIN EVENT**

Fillet Mignon - Perfectly seasoned with our signature marinade, served over a bed of creamy smashed potatoes.

Garlic Parmesan Salmon - Encrusted with a flavorful blend of garlic and herbs, served with creamy smashed potatoes.

Garlic Herb Chicken Breast - Tender grilled chicken topped with rich savory house made garlic parmesan butter, served with creamy smashed potatoes.

Enhancements - (included in price)

3 - Jumbo U10 Shrimp delicately sauteed and topped with our signature garlic parmesan butter sauce, creating a perfect balance of flavors.

### **FRESH SIDES**

(Host's choice of two, served family style)

Oven roasted brussels sprout

Fresh steamed broccoli

Creamy gouda grits

Mom's baked beans

### **HOUSE-MADE DESSERT**

Key lime Cheesecake

Chocolate Mousse

Chocolate Eclair Cake

*\*\*On site meal includes unlimited soft drinks, tea and fresh coffee. Tax and gratuity is NOT included in the "per person" price.*



*Private Dining*

**\$80 PER GUEST**

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**STARTER**

Charcuterie Table

**MAIN EVENT**

Filet Mignon - Perfectly seasoned with our signature marinade, served over a bed of creamy smashed potatoes.

Garlic Parmesan Salmon - Encrusted with a flavorful blend of garlic and herbs, served with creamy smashed potatoes.

Garlic Herb Chicken Breast - Tender grilled chicken topped with rich savory house made garlic parmesan butter, served with creamy smashed potatoes.

**FRESH SIDES**

(Host's choice of two, served family style)

Oven roasted brussels sprout

Fresh steamed broccoli

Creamy gouda grits

Mom's baked beans

**HOUSE-MADE DESSERT**

Key lime Cheesecake

Chocolate Mousse

Chocolate Eclair Cake

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## Private Dining

**\$70 PER GUEST**

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### **STARTER**

Shrimp Ceviche

Fresh shrimp marinated in tangy citrus juice mixed with fresh tomatoes, onions, cilantro, cucumbers and avocado. Served with crispy tortilla chips

### **MAIN EVENT**

Filet Mignon - Perfectly seasoned with our signature marinade, served over a bed of creamy smashed potatoes.

Garlic Parmesan Salmon - Encrusted with a flavorful blend of garlic and herbs, served with creamy smashed potatoes.

Garlic Herb Chicken Breast - Tender grilled chicken topped with rich savory house made garlic parmesan butter served with creamy smashed potatoes.

### **FRESH SIDES**

(Host's choice of two, served family style)

Oven roasted brussels sprout

Fresh steamed broccoli

Creamy gouda grits

Mom's baked beans

### **HOUSE-MADE DESSERT**

Key lime Cheesecake

Chocolate Mousse

Chocolate Eclair Cake

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*Private Dining*

**\$60 PER GUEST**

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**STARTER**

Shrimp Ceviche

Fresh shrimp marinated in tangy citrus juice mixed with fresh tomatoes, onions, cilantro, cucumbers and avocado. Served with crispy tortilla chips

**MAIN EVENT**

Filet Mignon

Tender filet mignon, perfectly seasoned with our signature marinade, served over a bed of creamy smashed potatoes.

Garlic Parmesan Salmon

Fresh salmon fillet encrusted with a flavorful blend of garlic and herbs, served with creamy smashed potatoes.

**FRESH SIDES**

(Host's choice of two, served family style)

Oven roasted brussels sprout

Fresh steamed broccoli

Creamy gouda grits

Mom's baked beans

**HOUSE-MADE DESSERT**

Key lime Cheesecake

Chocolate Mousse

Chocolate Eclair Cake

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**\$50 PER GUEST**

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**STARTER**

House made bread basket

House Salad - Iceburg lettuce, chopped tomatoes, red and yellow peppers, chopped red onion and egg.

**MAIN EVENT**

Filet Mignon

Tender filet mignon, perfectly seasoned with our signature marinade, served over a bed of creamy smashed potatoes.

Garlic Parmesan Salmon

Fresh salmon fillet encrusted with a flavorful blend of garlic and herbs, served with creamy smashed potatoes.

**FRESH SIDES**

(Served family style)

Oven roasted brussels sprout

Fresh steamed broccoli

**HOUSE-MADE DESSERT**

Key lime Cheesecake

Chocolate Mousse

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*Private Dining*

**\$30 PER GUEST**

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## **MAIN EVENT**

Shrimp and Steak Taco Bar

Local beef and wild caught shrimp perfectly seasoned and sautéed with blend of spices to enhance natural flavors.

Soft flour tortillas and traditional corn tortillas

Fresh Salsa bursting with vibrant flavors from tomatoes, onions, and cilantro

Creamy rich guacamole made from ripe avocados, season with lime juice, cilantro and a dash of salt

Sour Cream, cool and tangy, perfect for balancing the heat of salsas

Cheeses included: Crumbled queso fresco, shredded cheddar and mozzarella

Fresh vegetables: Crisp lettuce, diced tomatoes and crunchy cabbage

TSP Crabcake sauce, hot sauces

Fluffy fragrant season rice

Tortilla Chips and salsa

## **HOUSE-MADE DESSERT**

Key lime Cheesecake

Chocolate Mousse

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## ***SHRIMP BOIL***

Shrimp boil is a beloved Southern tradition, a communal feast that brings friends and family together.

Shrimp are wild caught Argentina Pinks or Gulf 16/20 (size)  
Sweet corn cobbetts  
Baby red potatoes  
Local Andouille sausage

All cooked together or served as you request.

## ***HOUSE-MADE DESSERT***

Key lime Cheesecake  
Chocolate Mousse

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## ***Baked Potato Bar***

A baked potato bar is a fun and customizable meal option that's perfect for gatherings, parties or casual dinners.

### **Classic toppings:**

Creamy butter  
Sour Cream  
Chives  
Bacon Bits

Cheeses: Cheddar and Mozzarella

### **Creative Toppings:**

Guacamole  
Salsa  
Steamed Broccoli  
Chili

Protein: Shredded Chicken, Cajun Shrimp, Thinly sliced steak

### **Sauces:**

BBQ Sauce  
Ranch Dressing  
Hot Sauce  
TSP Signature Crabcake sauce

## ***HOUSE-MADE DESSERT***

Key lime Cheesecake  
Chocolate Mousse

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