

Seville Quarter Banquet Dinner Menu

Roast Prime Rib	18.95
<i>A 10 oz cut of prime rib, roasted to perfection with au jus (Over 50 people served medium)</i>	
Rosie's Ribeye	18.95
<i>A 10 oz cut of beef, charbroiled to perfection. (Over 50 people served medium)</i>	
Marinated Sirloin	16.95
<i>A 10 oz marinated sirloin served with a onion red wine gravy. (Over 50 people served medium)</i>	
Grilled Flank Steak	15.95
<i>A 8 oz flank steak marinated with roasted garlic and rosemary</i>	
Ancho-chili and Honey glazed Pork Loin	15.95
Chicken Seville	17.95
<i>8 oz chicken breast baked and topped with a shrimp, crab meat & scallop cream sauce</i>	
Chicken Marsala	14.95
<i>Grilled 8 oz chicken breast topped with mushrooms & onions with a Marsala wine sauce</i>	
Chicken Piccata	14.95
<i>chicken breast baked and topped with sauteed shallots, capers & a lemon white wine sauce</i>	
Seafood EnCroute	19.95
<i>Catch of the day, crab meat, shrimp, scallops in a sherry cream sauce baked in a phyllo crust baked</i>	
Pecan Crusted Fresh Fish	18.95
<i>8 oz fish fillet rolled in crushed pecans, baked and topped with a classic menieure sauce</i>	
Crab Cake Dinner	17.95
<i>Two of our signature crab cakes and topped with New Orleans style remoulade sauce</i>	
Pensacola Fried Favorite	16.95
<i>Any two</i>	17.95
<i>Select one of the following: shrimp, oysters, scallops or fresh fish. Served with hush puppies</i>	

Dinner selections are served with our House Salad, our choice of seasonal vegetables and starch, dinner rolls, butter and iced tea or coffee

Appetizers

Cup of Seafood Gumbo.....4.00	Almond Chicken Puffs.....4.00
Housemade Soup of Day.....3.00	Mini Crab Cakes (3 cakes).....7.00
Shrimp Cocktail (5 shrimp).....7.00	Mushroom Toasts.....4.00

Please add 7.5% state sales tax and 18% service charge