



Black Bass Hotel

Three Course Luncheon Menu

For 15 guests or more

Choice of Soup or Salad | Please choose 2

- **Mixed Baby Field Greens**
with raspberry vinaigrette, goat cheese and toasted almonds
- **Classic Caesar Salad**
- **House Salad**
Artesian lettuce mix with grape tomatoes, red onions and sliced cucumbers served with balsamic vinaigrette
- **Seasonal Soup**
With fresh seasonal ingredients from Chef's repertoire

Choice of Entrées | Please choose 4

- **Charleston Meeting Street Crab, Our Signature Dish!**
Classic crabmeat au gratin with triple cream, sherry and sharp cheddar cheese
- **Potato Crusted Tilapia**
Served with sautéed spinach and house-smoked salmon beurre blanc
- **Sautéed Chicken Breast**
In a pesto cream sauce; served with penne pasta, garnished with fresh roasted tomatoes
- **Lemon Rosemary Grilled Chicken Breast**
With roasted red bliss potatoes and fresh seasonal vegetables
- **Grilled Petit Filet**
With Stags' Leap Merlot demi-glace; served with mashed potatoes and seasonal vegetables
- **Molasses Rum and Pepper Painted Salmon Fillet**
With sweet potato pancake and banana salsa
- **Sautéed Shrimp with Fresh Fettuccini**
In roasted tomato cream sauce with Italian hot sausage, arugula and Locatelli cheese
- **Cabernet Braised Short Ribs**
Marinated and slow-cooked; served with mashed potato and sautéed spinach
- **Wild Mushroom Ravioli**
In roasted garlic cream sauce
- **Grilled Vegetarian Plate**
Marinated and grilled vegetables; served with hummus and cucumber raita

Choice of Desserts | Please choose 2

- **Bass't Decadent Signature Mousse Cake** (Gluten-Free)
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
- **Salted Caramel Chocolate Tart**
Chocolate tart filled with salted caramel and layered with chocolate ganache and sea salt
- **Strawberry Shortcake Verrine**
Vanilla bean angel food cake layered with pastry cream, fresh strawberries and whipped cream
- **Crème Brûlée** (Gluten-Free)
Creamy crème brûlée served with fresh seasonal fruit and gluten free honey biscotti

Coffee and tea service included