



SATURDAY FEBRUARY 14, 2009

DINNER MENU

( KINDLY CHOOSE ONE )  
INCLUDES A COMPLIMENTARY GLASS OF CHAMPAGNE

APPETIZERS

~ SPATS SIGNATURE COCKTAIL ~

SLICED MEDALLIONS OF LOBSTER TAIL, SHRIMP AND JUMBO CRABMEAT  
SERVED WITH CREOLE COCKTAIL SAUCE

~ ANTIPASTO FOR TWO ~

A SELECTION OF IMPORTED ITALIAN CURED MEATS, CHEESE AND MARINATED  
VEGETABLES,  
SERVED WITH OUR GARLIC HERB VINAIGRETTE

~ MOZZARELLA EN CARROZZA ~

THREE TIERS OF ITALIAN BREAD AND MOZZARELLA CHEESE LIGHTLY BATTERED AND  
FRIED CRISP ON THE OUTSIDE AND WONDERFULLY MELTED INSIDE, SERVED WITH  
CHEF'S PINK MARINARA SAUCE.

SALADS

~ INSALATA DI CASA ~

CRISP FIELD GREENS, VINE-RIPE SLICED TOMATOES, BERMUDA ONIONS, BLACK AND  
GREEN OLIVES, SERVED WITH ITALIAN HERB VINAIGRETTE

~ CAESAR SALAD ~

CRISP ROMAINE LETTUCE, GARLIC AND HERB CROUTONS AND PARMESAN CHEESE,  
SERVED WITH TRADITIONAL CAESAR DRESSING

ENTRÉES

~ CAPELLINI SANTA MARGHERITA ~

ANGEL HAIR PASTA TOSSED WITH FRESH TOMATO, ASPARAGUS, GARLIC, AND  
DRIZZLED WITH TRUFFLE OIL

~ POLLO SAN RICARDO ~

SAUTÉED BREAST OF CHICKEN TOPPED WITH EGGPLANT COVERED WITH MUSHROOM  
MARINARA SAUCE AND MELTED MOZZARELLA CHEESE SERVED OVER LINGUINI

~ STEAK AU POIVE ~

SAUTÉ'ED TWIN PETITE FILETS WITH A PEPPERCORN, SHALLOT AND COGNAC DEMI-  
GLACE

~ SEA BASS VALENTINO ~

CHILEAN SEA BASS PAN SEARED IN LEMON JUICE, WHITE WINE, AND LOBSTER ESSENCE  
BUTTER

DESSERT

~ CHEF'S GOURMET SPECIALTY LOVERS DESSERT ~

~ FRESHLY BREWED COLOMBIAN COFFEE – REGULAR AND DECAFFEINATED AND  
HERBAL TEAS  
\$125.00 PER COUPLE  
(TAX AND GRATUITY ADDITIONAL)