

SPECIAL SERVICES

Complimentary wireless internet

Available for private lunches with \$500 minimum spend

Complimentary AV screens

Guests will receive personal attention from
Private Events Manager Aaron Richardson to specialize events
or pair wines

Corkage fees may apply



SPECIFICS & BOOKING INFORMATION

Packages are not required. However, packages must be selected
one week prior to event

Groups may customize dinner package selections and
menu headings message

Prices are listed without tax and gratuity

Final number of guests is due 24 hours prior to the event

Enhance your event by selecting display platters, passed or plated hors d'oeuvres or plated appetizers.

(Please provide 48 hour notice for display platters and hors d'oeuvres.)



DISPLAY PLATTERS Serves 12-15

ARTISANAL CHEESE & FRUIT DISPLAY selection of domestic & imported cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries Small \$55 | Large \$79

FRIED CALAMARI sweet & sour sauce, creole remoulade \$42

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch \$55

JUMBO SHRIMP COCKTAIL cocktail sauce, creole remoulade \$80

BLEU CHEESE POTATO CHIPS \$40

GRILLED & MARINATED VEGETABLE PLATTER \$55

ANTIPASTO PLATTER salami, prosciutto, spicy copa, olives, fresh mozzarella, marinated artichokes, mushrooms and onions, grilled asparagus, red peppers, and zucchini \$85

SHELLFISH SAMPLER oysters, cocktail shrimp, lobster, king crab legs, cocktail sauce, creole remoulade \$199

HORS D'OEUVRES Plated or passed

GRILLED TENDERLOIN RED PEPPER PESTO, CROSTINI	\$3 per piece	\$36 per dozen
CHICKEN SATAY	\$2.5 per piece	\$30 per dozen
BEEF SATAY	\$3 per piece	\$36 per dozen
BOURBON MAPLE SHRIMP	\$3 per piece	\$36 per dozen
CLASSIC SLIDER	\$4 per piece	\$48 per dozen
FILET SLIDER	\$6 per piece	\$72 per dozen
CRAB MEAT STUFFED MUSHROOMS	\$3.25 per piece	\$39 per dozen
PROSCIUTTO CRUSTED SCALLOPS	\$3.5 per piece	\$42 per dozen
MINI CRAB CAKES	\$3.25 per piece	\$39 per dozen
BRUSCHETTA	\$2 per piece	\$24 per dozen
SALMON RILLETTE	\$2.75 per piece	\$33 per dozen
LOBSTER SALAD	\$3.5 per piece	\$42 per dozen
OYSTERS ON THE HALF SHELL	\$3 per piece	\$36 per dozen

LUNCH PACKAGES



MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS
AND YUKON MASHED POTATOES, INQUIRE FOR DETAILS.

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

Lunch Package 1 - \$29

- FIRST COURSE House Salad, Caesar Salad or Crab Bisque
ENTRÉE Blackened Chicken Penne Pasta
Joyce Farms Chicken
Lobster Cobb Salad
Steak and Frites
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

Lunch Package 2 - \$36

- FIRST COURSE House Salad, Caesar Salad or Crab Bisque
ENTRÉE 10 oz. Prime Top Sirloin
Grilled Salmon
Joyce Farms Chicken
Lobster Cobb Salad
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

Lunch Package 3 - \$40

- FIRST COURSE House Salad, Caesar Salad or Crab Bisque
ENTRÉE Joyce Farms Chicken
6 oz. Center Cut Filet
Jumbo Lump Crab Cakes
Seared Georges Bank Sea Scallops with Risotto
10 oz. Prime Top Sirloin
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

PLATED APPETIZERS

Enhance your lunch package by selecting a plated appetizer.

SERVES 3 – 4 | MENU PRICE

ICED SHELLFISH PLATTER | HOT SMOKED SALMON | SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES | FRIED CALAMARI
CHARCUTERIE & CHEESE BOARD | BLUE CHEESE CHIPS

DINNER PACKAGES



ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES.
VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

Dinner Package 1 - \$48

FIRST COURSE House Salad, Caesar Salad, Wedge Salad or Crab Bisque
ENTRÉE 6 oz. Center Cut Filet
Joyce Farms Chicken
Grilled Atlantic Salmon
4 oz. Filet with Jumbo Lump Crab Cake
DESSERT Chocolate Velvet Cake, Cheesecake, Berries & Cream
or Crème Brûlée

Dinner Package 2 - \$60

FIRST COURSE House Salad, Caesar Salad, Wedge Salad or Crab Bisque
ENTRÉE 8 oz. Center Cut Filet
Joyce Farms Chicken
Seared Georges Bank Sea Scallops with Risotto
Jumbo Lump Crab Cakes
12 oz. Kansas City Strip
Seasonal Fresh Fish
DESSERT Chocolate Velvet Cake, Cheesecake, Berries & Cream
or Crème Brûlée

PLATED APPETIZERS

Enhance your dinner package by selecting a plated appetizer.

SERVES 3 – 4 | MENU PRICE

ICED SHELLFISH PLATTER | HOT SMOKED SALMON | SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES | FRIED CALAMARI
CHARCUTERIE & CHEESE BOARD | BLUE CHEESE CHIPS

DINNER PACKAGES



ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES.
VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

Dinner Package 3 - \$75

FIRST COURSE House Salad, Caesar Salad, Wedge Salad or Crab Bisque
ENTRÉE 8 oz. Center Cut Filet Oscar
Joyce Farms Chicken
12 oz. Kansas City Strip
½ lb. Lobster Tail
6 oz. Filet with Seared Georges Bank Sea Scallops
DESSERT Chocolate Velvet Cake, Cheesecake, Berries & Cream
or Crème Brûlée

Dinner Package 4 - \$89

FIRST COURSE Iced Shellfish Platter
SECOND COURSE House Salad, Caesar Salad, Wedge Salad, Crab Bisque
ENTRÉE 8 oz. Center Cut Filet Oscar
Joyce Farms Chicken
12 oz. Kansas City Strip
½ lb. Lobster Tail
6 oz. Filet with Seared Georges
Bank Sea Scallops
DESSERT Chocolate Velvet Cake, Cheesecake,
Berries & Cream, Crème Brûlée

PLATED APPETIZERS

Enhance your dinner package by selecting a plated appetizer.

SERVES 3 – 4 | MENU PRICE

ICED SHELLFISH PLATTER | HOT SMOKED SALMON | SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES | FRIED CALAMARI
CHARCUTERIE & CHEESE BOARD | BLUE CHEESE CHIPS