

Enhance your event with our selection of passed or plated hors d'oeuvres, display or plated appetizers.

DISPLAY PLATTERS

SERVES SMALL 4-8 | LARGE 12-15

Artisanal Cheese & Fruit Display selection of cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries Small \$55 | Large \$95

Shellfish Sampler oysters, cocktail shrimp, lobster, king crab legs, cocktail sauce, creole remoulade \$199

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

Smoked Salmon Flatbread roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil \$38

Marinated Vegetable Platter selection of dressed and marinated vegetables \$55

Antipasto Platter salami, prosciutto, olives, fresh mozzarella, marinated artichokes, mushrooms, onions, asparagus, red peppers and zucchini \$85

Smoked Salmon Platter sesame crackers, red onion, caper, dill dressing \$79

Sushi Platter spicy tuna and tempura shrimp sushi rolls, sashimi, wakame, pickled ginger, soy sauce, wasabi \$70

Vegetable Flatbread fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette \$25

Dessert Platter chocolate covered strawberries, carrot cake, chocolate truffle cake, lemon ricotta, chocolate brownie and vanilla shortbread cookies \$39

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or plated hors d'oeuvres, display or plated appetizers.

PLATED OR PASSED
HORS D'OEUVRES

HOT SELECTIONS

Grilled Beef Tenderloin \$3.5 per piece | \$42 per dozen

Chicken Satay \$2.5 per piece | \$30 per dozen

Beef Satay \$3 per piece | \$36 per dozen

Crab Meat Stuffed Mushrooms \$3.25 per piece | \$39 per dozen

Mini Crab Cakes \$3.25 per piece | \$39 per dozen

Prosciutto Crusted Scallops \$3.5 per piece | \$42 per dozen

Classic Slider \$4 per piece | \$48 per dozen

Filet Slider \$6 per piece | \$72 per dozen

COLD SELECTIONS

Goat Cheese Bruschetta \$2 per piece | \$24 per dozen

Oysters on the Half Shell \$3 per piece | \$36 per dozen

Lobster Salad \$3.5 per piece | \$42 per dozen

Crab Springs Rolls \$3 per piece | \$36 per dozen

Vegetarian Spring Rolls \$2 per piece | \$24 per dozen

Avocado, Cucumber & Carrot Sushi Rolls \$2 per piece | \$24 per dozen

Lobster Roll Sliders \$5 per piece | \$60 per dozen

LUNCH PACKAGES

ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE

\$29 per person

First Course Choice

Baby Greens, Caesar Salad
or Lobster Bisque

Entrée Choice

Joyce Farms Chicken
Grilled Atlantic Salmon
Lobster Cobb Salad
Jumbo Lump Crab Cakes

Dessert

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO

\$37 per person

First Course Choice

Baby Greens, Caesar Salad
or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Grilled Atlantic Salmon
Jumbo Lump Crab Cakes
Lobster Cobb Salad

Dessert Choice

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE

\$42 per person

First Course Choice

Baby Greens, Caesar Salad
or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Seared Georges Bank
Sea Scallops
Seafood Mixed Grill
Seared Ahi Tuna
Seasonal Fresh Fish

Dessert Choice

Cookie Box
Frozen Flavors
Crème Brûlée
Mixed Fresh Berries

PLATED APPS

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Cold Seafood Platter
Tuna Tartare
Jumbo Shrimp Cocktail
Jumbo Lump Crab Cakes
Fried Calamari
Goat Cheese Bruschetta

DINNER PACKAGES

ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE

\$53 per person

First Course Choice

Baby Greens, Caesar Salad or
Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Grilled Atlantic Salmon
Seared Georges
Bank Sea Scallops

Dessert Choice

Seasonal Fruit Croustade
Chocolate Lava Cake
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO

\$62 per person

First Course Choice

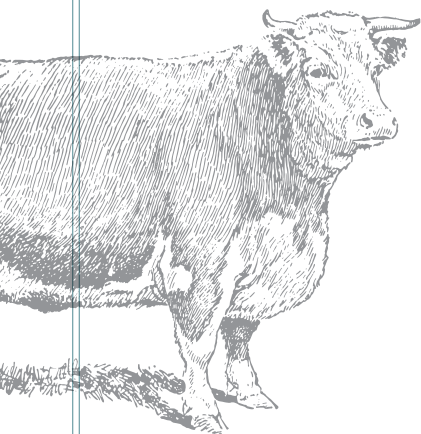
Baby Greens, Caesar Salad or
Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet
12 oz. KC Strip
Joyce Farms Chicken
Jumbo Lump Crab Cakes
Seared Georges
Bank Sea Scallops
Seasonal Fresh Fish

Dessert Choice

Seasonal Fruit Croustade
Chocolate Lava Cake
Crème Brûlée
Mixed Fresh Berries



PLATED APPS

ENHANCE YOUR DINNER PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Cold Seafood Platter
Tuna Tartare
Jumbo Shrimp Cocktail
Jumbo Lump Crab Cakes
Fried Calamari
Goat Cheese Bruschetta

DINNER PACKAGES

ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS
AND YUKON MASHED POTATOES UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE THREE

\$75 per person

First Course Choice

Baby Greens, Caesar Salad or
Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
12 oz. KC Strip
Joyce Farms Chicken
Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Seared
Georges Bank Sea Scallops

Dessert Choice

Seasonal Fruit Croustade
Chocolate Lava Cake
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

PACKAGE FOUR

\$89 per person

First Course

Iced Shellfish Platter

Second Course Choice

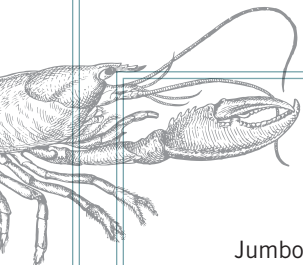
Baby Greens, Caesar Salad or
Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
12 oz. KC Strip
Joyce Farms Chicken
Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Seared
Georges Bank Sea Scallops

Dessert Choice

Seasonal Fruit Croustade
Chocolate Lava Cake
Crème Brûlée
Carrot Cake
Mixed Fresh Berries



PLATED APPS

ENHANCE YOUR DINNER PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Cold Seafood Platter | Tuna Tartare
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta