

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

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

## DISPLAY PLATTERS

CHEESE & FRUIT DISPLAY selection of cheeses and fresh seasonal fruits 55

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

BLUE CHEESE POTATO CHIPS hand-cut potato chips, blue cheese sauce 40

GRILLED & MARINATED VEGETABLE PLATTER selection of dressed and marinated vegetables 55

SHELLFISH SAMPLER\* oysters, jumbo cocktail shrimp, lobster claws, king crab legs, cocktail sauce, creole remoulade 199 // serves 10-12

DESSERT PLATTER chef's selection of assorted desserts 39

## HORS D'OEUVRES

GRILLED TENDERLOIN*	\$22 per ½ dozen // \$42 per dozen
CHICKEN SATAY	\$16 per ½ dozen // \$30 per dozen
BEEF SATAY*	\$19 per ½ dozen // \$36 per dozen
BOURBON MAPLE SHRIMP	\$19 per ½ dozen // \$36 per dozen
CLASSIC SLIDER*	\$25 per ½ dozen // \$48 per dozen
FILET SLIDER*	\$37 per ½ dozen // \$72 per dozen
CRAB MEAT STUFFED MUSHROOMS	\$20.5 per ½ dozen // \$39 per dozen
PROSCIUTTO CRUSTED SCALLOPS	\$22 per ½ dozen // \$42 per dozen
MINI CRAB CAKES	\$20.5 per ½ dozen // \$39 per dozen
BRUSCHETTA	\$13 per ½ dozen // \$24 per dozen
LOBSTER SALAD	\$22 per ½ dozen // \$42 per dozen
OYSTERS ROCKEFELLER	\$19 per ½ dozen // \$36 per dozen

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# 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  
5 oz. Prime Top Sirloin\*  
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

## ***Lunch Package 2 - \$38***

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

## ***Lunch Package 3 - \$45***

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

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# DINNER PACKAGES

ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND  
YUKON MASHED POTATOES.

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

## ***Dinner Package 1 - \$60***

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, Berries & Cream or Crème Brûlée

## ***Dinner Package 2 - \$70***

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

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# DINNER PACKAGES

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YUKON MASHED POTATOES.

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

## ***Dinner Package 3 - \$80***

- 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, Berries & Cream or Crème Brûlée

## ***Dinner Package 4 - \$94***

- FIRST COURSE Iced Shellfish Platter\*
- SECOND 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, Berries & Cream or Crème Brûlée

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