



Catering Menu

APPETIZER PLATTERS

- ARTISANAL CHEESE & FRUIT PLATE selection of cheeses and fresh seasonal fruits 55
- VEGETABLE CRUDITES selection of fresh seasonal vegetables, buttermilk ranch 55
- JUMBO SHRIMP COCKTAIL jumbo shrimp, cocktail sauce, creole remoulade 80
- BOURBON MAPLE SHRIMP grilled jumbo shrimp, pure maple bourbon glaze (dozen) 36
- CLASSIC SLIDERS* prime black angus beef, gouda cheese, grilled onions, our original steak sauce (dozen) 48
- FILET SLIDERS* watercress, shallot jam, blue cheese (dozen) 72
- CRAB STUFFED MUSHROOMS baked lump crab meat stuffed in mushroom caps, remoulade drizzle (dozen) 39
- MINI CRAB CAKES tropical salsa, remoulade, mustard aioli (dozen) 39
- SMOKED SALMON RILLETTE spread of house-smoked salmon, dill, chive, red onion, capers, egg & mustard with crostini & cornichons (dozen) 33
- BLUE CHEESE CHIPS hand cut potato chips, blue cheese sauce 40
- GRILLED & MARINATED VEGETABLE PLATTER selection of dressed and marinated vegetables 55

FAMILY-STYLE ENTRÉES

- (SERVES 4 | SERVES 8)**
All family-style entrées served with our sourdough bread and served with choice of two sides, unless otherwise noted.
- CHICKEN PENNE PASTA
roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto, served with choice of house or Caesar salad 65 | 130
 - LOBSTER MAC & CHEESE
white truffle bread crumbs, served with choice of house or Caesar salad 80 | 160
 - BBQ SPARE RIBS
Kansas City BBQ sauce 80 | 160
 - MESQUITE GRILLED CHICKEN BREAST
pineapple mango salsa 70 | 140
 - JUMBO LUMP CRAB CAKES
tropical salsa, remoulade, mustard aioli 85 | 170
 - SEAFOOD MIXED GRILL
4 oz. salmon fillets, shrimp, scallops 145 | 270
 - SURF AND TURF*
4 oz. filet served with your choice of a jumbo lump crab cake, scallops or bourbon maple shrimp 160 | 285
 - BONE-IN KANSAS CITY STRIP*
14 oz., rosemary demi-glace 196 | 392
 - CENTER-CUT FILET MIGNON*
rosemary demi-glace
4 oz. 128 | 256
6 oz. 148 | 296

À LA CARTE SIDES, SOUPS & SALADS

(SERVES 4 | SERVES 8)

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| YUKON MASHED POTATOES 16 32 | LOBSTER MAC & CHEESE 21 42 |
| ROASTED YUKON POTATOES 16 32 | CAESAR SALAD 25 45 |
| POBLANO AU GRATIN POTATOES 16 32 | HOUSE SALAD 25 45 |
| CREAMED CORN WITH BACON 16 32 | MARYLAND CRAB BISQUE (QUART) 50 |
| GRILLED ASPARAGUS 16 32 | CHICKEN TORTILLA SOUP (QUART) 35 |
| GREEN BEANS WITH PECANS 16 32 | |

HOUSEMADE DESSERTS

- CHOCOLATE VELVET CAKE 65 | CARROT CAKE† 75
- DESSERT PLATTER† chef's selection of assorted desserts 39

Pre-ordering encouraged. Delivery charges may apply. Inquire for details.

* 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. † We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.