

*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*         | \$25 per ½ dozen // \$45 per dozen   |
| CHICKEN SATAY               | \$18 per ½ dozen // \$32 per dozen   |
| BOURBON MAPLE SHRIMP        | \$19 per ½ dozen // \$36 per dozen   |
| CLASSIC SLIDER*             | \$25 per ½ dozen // \$48 per dozen   |
| FILET SLIDER*               | \$42 per ½ dozen // \$80 per dozen   |
| CRAB MEAT STUFFED MUSHROOMS | \$20.5 per ½ dozen // \$39 per dozen |
| PROSCIUTTO CRUSTED SCALLOPS | \$24 per ½ dozen // \$44 per dozen   |
| MINI CRAB CAKES             | \$22 per ½ dozen // \$44 per dozen   |
| BRUSCHETTA                  | \$13 per ½ dozen // \$24 per dozen   |
| SALMON RILLETTE             | \$17.5 per ½ dozen // \$33 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 - \$31***

FIRST COURSE House Salad, Caesar Salad or Crab Bisque  
ENTRÉE Lobster Mac & Cheese  
Joyce Farms Chicken  
Steak and Frites\*  
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

## ***Lunch Package 2 - \$40***

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 - \$47***

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

\*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.

# DINNER PACKAGES

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

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

## ***Dinner Package 1 - \$63***

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 - \$72***

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\*  
DESSERT Chocolate Velvet Cake, Cheesecake, Berries & Cream  
or Crème Brûlée

\*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.

# DINNER PACKAGES

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

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

## ***Dinner Package 3 - \$84***

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 - \$95***

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  
or Crème Brûlée

\*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.