

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

DISPLAY PLATTERS

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

FRIED CALAMARI sweet & sour sauce, creole remoulade 52

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

JUMBO SHRIMP COCKTAIL cocktail sauce, creole remoulade 88

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 229 // serves 10-12

HORS D'OEUVRES

GRILLED TENDERLOIN*	\$57 per dozen
CHICKEN SATAY	\$39 per dozen
BOURBON MAPLE SHRIMP	\$45 per dozen
CLASSIC SLIDER*	\$57 per dozen
FILET SLIDER*	\$81 per dozen
CRAB MEAT STUFFED MUSHROOMS	\$39 per dozen
PROSCIUTTO CRUSTED SCALLOPS	\$48 per dozen
MINI CRAB CAKES	\$48 per dozen
BRUSCHETTA	\$30 per dozen
SALMON RILLETTE	\$33 per dozen
LOBSTER SALAD CROSTINI	\$45 per dozen
OYSTERS ROCKEFELLER	\$42 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.

-VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST-

Lunch Package 1 – \$38

FIRST COURSE House Salad, Caesar Salad or Maryland Crab Bisque
ENTRÉE 10 oz. Prime Top Sirloin*
Grilled Atlantic Salmon
Blackened Chicken Penne
Mesquite Grilled Half Chicken

Lunch Package 2 – \$42

FIRST COURSE House Salad, Caesar Salad or Maryland Crab Bisque
ENTRÉE 10 oz. Prime Top Sirloin*
Grilled Atlantic Salmon
Blackened Chicken Penne
Mesquite Grilled Half Chicken
DESSERT Berries & Cream or Crème Brûlée

Lunch Package 3 – \$48

FIRST COURSE House Salad, Caesar Salad or Maryland Crab Bisque
ENTRÉE Mesquite Grilled Half Chicken
6 oz. Center-Cut Filet*
Jumbo Lump Crab Cakes
Seared Georges Bank Sea Scallops
10 oz. Prime Top Sirloin*
DESSERT Berries & Cream or Crème Brûlée

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DINNER PACKAGES

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

-VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST-

Dinner Package 1 – \$66

FIRST COURSE House Salad, Caesar Salad, Wedge Salad or Maryland Crab Bisque
ENTRÉE 6 oz. Center-Cut Filet*
Blackened Chicken Penne
Mesquite Grilled Half Chicken
Grilled Atlantic Salmon
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

Dinner Package 2 – \$76

FIRST COURSE House Salad, Caesar Salad, Wedge Salad or Maryland Crab Bisque
ENTRÉE 8 oz. Center-Cut Filet*
Grilled Atlantic Salmon
Mesquite Grilled Half Chicken
Seared Georges Bank Sea Scallops
Jumbo Lump Crab Cakes
4 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

Dinner Package 3 – \$86

FIRST COURSE House Salad, Caesar Salad, Wedge Salad or Maryland Crab Bisque
ENTRÉE 8 oz. Center-Cut Filet Oscar*
Grilled Atlantic Salmon
Mesquite Grilled Half Chicken
12 oz. Kansas City Strip*
Twin Lobster Tails
6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Georges Bank Sea Scallops
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

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