

***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 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
LOBSTER SALAD CRUSTINI	\$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 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 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 2 – \$48***

FIRST COURSE House Salad, Caesar Salad or 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 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 Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet* Grilled Atlantic Salmon Seared Georges Bank Sea Scallops Mesquite Grilled Half Chicken Jumbo Lump Crab Cakes 12 oz. Kansas City Strip* 4 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon
DESSERT	Chocolate Velvet Cake, 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 3 – \$86***

FIRST COURSE	House Salad, Caesar Salad, Wedge Salad or 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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