



## **WINE ROOM**

*Seats up to 36 guests*



## **UPPERDECK — SEMI PRIVATE**

*Seats up to 65 guests,  
holds 50 guests for  
a cocktail reception*



## **ALCOVES**

*2 semi private alcoves  
Seat between 6-10  
guests each*



Some requirements may apply.

# SPECIAL SERVICES

Complimentary wireless internet

Available for private lunches with \$300 minimum spend

Complimentary AV screens

Guests will receive personal attention from  
Private Events Manager Karl Voltz to specialize events  
or pair wines

Corkage fees may apply



# SPECIFICS & BOOKING INFORMATION

Packages are not required. However, packages must be selected  
one week prior to event

Groups may customize dinner package selections and  
menu headings message

Prices are listed without tax and gratuity

Final number of guests is due 24 hours prior to the event

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

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



## DISPLAY PLATTERS Serves 12-15

**ARTISANAL CHEESE & FRUIT DISPLAY** selection of domestic & imported cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries Small \$55 | Large \$79

**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

**BLEU CHEESE POTATO CHIPS** \$40

**GRILLED & MARINATED VEGETABLE PLATTER** \$55

**ANTIPASTO PLATTER** salami, prosciutto, spicy copa, olives, fresh mozzarella, marinated artichokes, mushrooms and onions, grilled asparagus, red peppers, and zucchini \$85

**SHELLFISH SAMPLER** oysters, cocktail shrimp, lobster, king crab legs, cocktail sauce, creole remoulade \$199

## HORS D'OEUVRES Plated or passed

|   |                  |                |
|---|------------------|----------------|
| GRILLED TENDERLOIN RED PEPPER PESTO, CROSTINI | \$3 per piece    | \$36 per dozen |
| CHICKEN SATAY                                 | \$2.5 per piece  | \$30 per dozen |
| BEEF SATAY                                    | \$3 per piece    | \$36 per dozen |
| BOURBON MAPLE SHRIMP                          | \$3 per piece    | \$36 per dozen |
| CLASSIC SLIDER                                | \$4 per piece    | \$48 per dozen |
| FILET SLIDER                                  | \$6 per piece    | \$72 per dozen |
| CRAB MEAT STUFFED MUSHROOMS                   | \$3.25 per piece | \$39 per dozen |
| PROSCIUTTO CRUSTED SCALLOPS                   | \$3.5 per piece  | \$42 per dozen |
| MINI CRAB CAKES                               | \$3.25 per piece | \$39 per dozen |
| BRUSCHETTA                                    | \$2 per piece    | \$24 per dozen |
| SALMON RILLETTE                               | \$2.75 per piece | \$33 per dozen |
| LOBSTER SALAD                                 | \$3.5 per piece  | \$42 per dozen |
| OYSTERS ON THE HALF SHELL                     | \$3 per piece    | \$36 per dozen |

# 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<br>Joyce Farms Chicken<br>Lobster Cobb Salad<br>Steak and Frites |
| DESSERT      | Chocolate Velvet Cake, Berries & Cream or Crème Brûlée   |

## **Lunch Package 2 - \$36**

|              |   |
|--------------|---|
| FIRST COURSE | House Salad, Caesar Salad or Crab Bisque  |
| ENTRÉE       | 10 oz. Prime Top Sirloin<br>Grilled Salmon<br>Joyce Farms Chicken<br>Lobster Cobb Salad |
| DESSERT      | Chocolate Velvet Cake, Berries & Cream or Crème Brûlée                                  |

## **Lunch Package 3 - \$40**

|              |   |
|--------------|---|
| FIRST COURSE | House Salad, Caesar Salad or Crab Bisque  |
| ENTRÉE       | Joyce Farms Chicken<br>6 oz. Center Cut Filet<br>Jumbo Lump Crab Cakes<br>Seared Georges Bank Sea Scallops with Risotto<br>10 oz. Prime Top Sirloin |
| DESSERT      | Chocolate Velvet Cake, Berries & Cream or Crème Brûlée  |

## PLATED APPETIZERS

*Enhance your lunch package by selecting a plated appetizer.*

SERVES 3 - 4 | MENU PRICE

ICED SHELLFISH PLATTER | SMOKED SALMON RILLETTE | SHRIMP COCKTAIL  
JUMBO LUMP CRAB CAKES | FRIED CALAMARI  
CHARCUTERIE & CHEESE BOARD | BLEU CHEESE CHIPS

# DINNER PACKAGES



ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES.  
VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

## ***Dinner Package 1 - \$48***

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 - \$60***

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  
Seasonal Fresh Fish  
DESSERT Chocolate Velvet Cake, Cheesecake, Berries & Cream  
or Crème Brûlée

### PLATED APPETIZERS

*Enhance your dinner package by selecting a plated appetizer.*

SERVES 3 – 4 | MENU PRICE

ICED SHELLFISH PLATTER | SMOKED SALMON RILLETTE | SHRIMP COCKTAIL  
JUMBO LUMP CRAB CAKES | FRIED CALAMARI  
CHARCUTERIE & CHEESE BOARD | BLEU CHEESE CHIPS

# DINNER PACKAGES



ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES.  
VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

## ***Dinner Package 3 - \$75***

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 - \$89***

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, Crème Brûlée

### PLATED APPETIZERS

*Enhance your dinner package by selecting a plated appetizer.*

SERVES 3 – 4 | MENU PRICE

ICED SHELLFISH PLATTER | SMOKED SALMON RILLETTE | SHRIMP COCKTAIL  
JUMBO LUMP CRAB CAKES | FRIED CALAMARI  
CHARCUTERIE & CHEESE BOARD | BLEU CHEESE CHIPS