

*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

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

**j. gilbert's**<sup>®</sup>  
WOOD-FIRED STEAKS & SEAFOOD

# 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 Midwest-style House Salad, Caesar Salad or Crab Bisque  
ENTRÉE Blackened Chicken Penne Pasta  
Joyce Farms Chicken  
Lobster Cobb Salad  
Steak and Frites  
DESSERT Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

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

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

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

FIRST COURSE Midwest-style 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

### 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 POTATO CHIPS

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# 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 Midwest-style 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 Midwest-style House Salad, Caesar Salad, Wedge Salad or Crab Bisque  
ENTRÉE 8 oz. Center Cut Filet  
Seared Georges Bank Sea Scallops with Risotto  
Joyce Farms Chicken  
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 POTATO CHIPS

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# 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 Midwest-style 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 Midwest-style 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 POTATO CHIPS

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