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

MAYTAG 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
LOBSTER SALAD	$3.5 per piece	$42 per dozen
OYSTERS ON THE HALF SHELL	$3 per piece	$36 per dozen

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WOOD-FIRED STEAKS & SEAFOOD

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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	Baby Greens, Caesar Salad or Crab Bisque
ENTRÉE	Joyce Farms Chicken
	Blackened Chicken Penne
	Lobster Cobb Salad
	Steak Frites
DESSERT	Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

Lunch Package 2 – $36

FIRST COURSE	Baby Greens, 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	Baby Greens, 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 | SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES | FRIED CALAMARI
CHARCUTERIE & CHEESE BOARD | BLUE 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 – $45

FIRST COURSE	Baby Greens, 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 – $58

FIRST COURSE	Baby Greens, 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 | SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES | FRIED CALAMARI
CHARCUTERIE & CHEESE BOARD | BLUE 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 3 – $75

FIRST COURSE	Baby Greens, 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	Baby Greens, 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 | SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES | FRIED CALAMARI
CHARCUTERIE & CHEESE BOARD | BLUE CHEESE POTATO CHIPS

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