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, and fresh seasonal fruits  
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

**DESSERT PLATTER**

chocolate dipped almond tuille, NY style cheesecake bites, 7 layer coconut cake bites $39

**BLUE 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  Lobster Mac n’ Cheese
Joyce Farms Chicken
Lobster Cobb Salad
Steak and Frites
DESSERT  Chocolate Velvet Cake, Berries & Cream or Crème Brûlée

Lunch Package 2 – $37
FIRST COURSE  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 – $42
FIRST COURSE  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  |  BLUE CHEESE POTATO 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 – $53

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 – $65

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  |  SHRIMP COCKTAIL
JUMBO LUMP CRAB CAKES  |  BLUE CHEESE CHIPS
FRIED CALAMARI  |  SMOKED SALMON RILLETTE
CHARCUTERIE & CHEESE BOARD
DINNER PACKAGES

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

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

**Dinner Package 3 – $78**

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 – $90**

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 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 | BLUE CHEESE CHIPS
FRIED CALAMARI | SMOKED SALMON RILLETTE
CHARCUTERIE & CHEESE BOARD