

HORS D'OEUVRES SELECTIONS

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All pricing is based on 25 pieces per selection unless otherwise noted

COLD

Bruschetta with Roma Tomatoes, Basil and Extra Virgin Olive Oil	\$45
Bruschetta with Roma Tomatoes, Basil and Bay Shrimp	\$55
Smoked Salmon with Dill Crème Fraiche on Sliced Cucumber	\$75
Jumbo Shrimp Cocktail	\$80
American Kobe Style Beef Carpaccio on a Crostini with Truffle Aioli	\$65
Roasted Red Pepper Hummus with Pita Points (For 25 guests)	\$45
Fresh Fruit and Cheese Display (For 25 guests)	\$100
Fresh Vegetable Crudité with Dip (For 25 guests)	\$65
Assorted Cold Water Oysters on the Half Shell	Market Price

HOT

Miniature American Kobe Style Beef Sliders	\$80
Shrimp Kisses	\$80
Miniature Crab Cakes with Tartar Sauce	\$90
Crab-Stuffed Mushrooms	\$60
Vegetable-Stuffed Mushrooms	\$55
Shrimp Quesadillas	\$55
Chicken Quesadillas with Avocado Sour Cream Sauce	\$45
Bacon Wrapped Scallops with Mango Barbeque Glaze	\$160
Grilled Prawns with Citrus Barbeque Sauce	\$75
Fried Calamari	\$60
Gulf Shrimp Tempura with Garlic Ginger Aioli	\$55
Chicken Tempura with a Honey Mustard Sauce	\$45
Seared Ahi ² with Mongolian Pepper Sauce	\$75

SWEET

Chefs Assortment of Miniature Desserts	\$85
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Prices and availability subject to change.

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

BRONZE MENU

2 COURSE LUNCH

We offer a wonderful selection of hors d'oeuvres, both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu!

SALAD

Turn this menu into a 3 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Parmesan Crusted Flounder/Sole

Lemon Butter Sauce, Crispy Capers

Chicken Piccata or Marsala

Almond Crusted Trout

Lemon Butter Sauce

Simply Grilled Salmon

Complement your fish by adding one of our famous "toppings" for an additional charge

Lump Crab with Lemon Butter \$7.99

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

Oscar Style \$8.99

Shrimp Scampi

Shrimp Sautéed with Lemon Garlic Butter

A LA CARTE DESSERT OPTION

Add our dessert option for an additional \$4

Crème Brûlée & Coffee

Fresh Berries

\$25.99 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

SILVER MENU

3 COURSE LUNCH

We offer a wonderful selection of hor d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu!

SALAD (CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Parmesan Crusted Flounder/Sole

Lemon Butter Sauce, Crispy Capers

Almond Crusted Trout

Lemon Butter Sauce

Chicken Piccata or Marsala

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SALMON OR SEASONAL MARKET SELECTION

Complement your fish by adding one of our famous "toppings" for an additional charge

Lump Crab with Lemon Butter \$7.99

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

Oscar Style \$8.99

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

DESSERT

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Substitute our Chocolate Bag for an additional \$5 per person

\$32.99 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

GOLD MENU

3 COURSE LUNCH

We offer a wonderful selection of hors d'oeuvres, both hot and cold, served individually or "platter style."
Ask for our recommendations to complement your menu!

SALAD (CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SWORDFISH, SALMON OR SEASONAL MARKET SELECTION

Complement your fish by adding one of our famous "toppings" for an additional charge

Lump Crab with Lemon Butter \$7.99

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

Oscar Style \$8.99

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Shrimp

Baked Crab and Shrimp Seafood Stuffed Shrimp

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

Lump Crab Cake

Lump Blue Crab and Poblano Tartar Sauce

DESSERT (CHOOSE ONE)

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Crème Brûlée

Fresh Berries

Upside Down Candied Walnut Apple Pie

Served with Cinnamon Ice Cream

Substitute our Chocolate Bag for an additional \$5 per person

\$41.99 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

PLATINUM MENU

3 COURSE LUNCH

We offer a wonderful selection of hors d'oeuvres, both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu!

SALAD (CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

Wedge Salad

Blue Cheese Dressing, Bacon

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Atlantic Salmon

Crab Shrimp and Brie Stuffing

Stuffed Shrimp

Baked Crab and Shrimp Seafood Stuffed Shrimp

Grilled Salmon & Shrimp Scampi

Finished with Garlic Herb Butter

6oz Center C.A.B. New York Strip Filet

Finished with Roasted Mushroom Demi

Substitute 6 oz. Filet Mignon for \$5

Lump Crab Cake

Lump Blue Crab and Poblano Tartar Sauce

DESSERT (CHOOSE ONE)

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Chef's Seasonal Cheesecake

Upside Down Candied Walnut Apple Pie

Served with Cinnamon Ice Cream

Substitute our Chocolate Bag for an additional \$5 per person

\$49.99 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)