

banquet menus



RIVER CRAB
BLUE WATER INN

1337 River Road • St. Clair, MI 48079 • 810.329.2261

appetizers

cold selections

Cocktail Shrimp 25 pieces	\$75
Oysters on the Half Shell 25 pieces	\$75
Fresh Fruit Tray serves approximately 25 guests	\$60
Vegetable Crudites serves approximately 25 guests	\$55
Assorted Cheese & Crackers serves approximately 25 guests	\$70
Gazpacho Shooters 25 shooters; seasonal availability	\$25

hot selections

Baked Brie en Croute 2.2# wheel	\$70
Calamari Frito Misto serves approximately 25 guests	\$60
Buffalo Rock Shrimp serves approximately 10 guests	\$30
Coconut Shrimp 25 pieces	\$60
Dynamite Scallops 25 pieces	\$75
Chicken Tenders 25 pieces	\$28
Lobster Bisque Shooters 25 shooters; seasonal availability	\$25

Inquire about
a la carte appetizers.

lunch

includes choice of soft drink, iced tea, or coffee

tier I

\$25 per guest (2 courses)

\$30 per guest (3 courses)

starter

Ask About Our Seasonally Inspired Soups

entrées

Chicken Cape Codder Salad
pine nuts, blue cheese, red leaf, bibb,
red onion, raspberry vinaigrette, grilled chicken

Blackened Salmon Caesar Salad
house made dressing, croutons, parmesan

Grilled Shrimp Caesar Salad
house made dressing, croutons, parmesan

desserts

Artisan Cheesecake • Key Lime Pie • Hot Fudge Sundae



lunch

includes choice of soft drink, iced tea, or coffee

starters

(select two)

Martha's Vineyard Salad • Classic Caesar

Ask About Our Seasonally Inspired Soup

entrée tiers

(select one)

tier II

\$27 per guest (2 courses)

\$32 per guest (3 courses)

Coconut Shrimp

mango salsa, sweet thai chili butter;
coconut ginger rice, fresh vegetables

Bronzed Salmon

dry spice rubbed, fresh vegetables,
coconut ginger rice

Lemon Chicken

artichoke hearts, mushrooms,
lemon beurre blanc, whipped potatoes

Shrimp & Artichoke Linguine

provançale tomato sauce

tier III

\$31 per guest (2 courses)

\$36 per guest (3 courses)

Cedar Planked Salmon

tarragon mustard glaze,
whipped potatoes, asparagus

Chicken Milanese

parmesan crusted, provançale tomato sauce,
linguine & fresh basil

Parmesan Snapper

fresh vegetables, whipped potatoes

Cajun Chicken Tortellini

blackened chicken, mushrooms,
tomato, cilantro, cream sauce

desserts

Artisan Cheesecake • Key Lime Pie • Hot Fudge Sundae

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Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff.
Prices are subject to change without notice until event contract is signed and menu is selected.

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includes choice of soft drink, iced tea, or coffee

starters

(select two)

Martha's Vineyard Salad • Classic Caesar • Charley's Chowder

entrée tiers

(select one)

tier I \$42 per guest

Mango BBQ Salmon
seared, mango salsa, sriracha glaze,
smashed redskins

Coconut Shrimp
mango salsa, sweet thai chili butter,
coconut ginger rice, fresh vegetables

Cajun Chicken Tortellini
blackened chicken, mushrooms,
tomato, cilantro, cream sauce

Roasted Vegetable Ravioli
provançale tomato sauce, shaved parmesan

tier II \$52 per guest

Filet Mignon
6oz, whipped potatoes, asparagus

Lemon Chicken
artichoke hearts, mushrooms,
lemon beurre blanc, whipped potatoes

Lobster + Shrimp Stuffed Salmon
red pepper béarnaise, whipped potatoes,
fresh asparagus

Parmesan Snapper + Shrimp
encrusted snapper fillet, garlic-herb sautéed shrimp,
coconut ginger rice, asparagus

tier III \$62 per guest

Filet Mignon
8oz, whipped potatoes, asparagus

Chicken Milanese
parmesan crusted, provançale tomato sauce,
linguine & fresh basil

Salmon Oscar
lump crab meat,
red pepper béarnaise,
whipped potatoes, asparagus

Coldwater Lobster Tail + Scampi
6oz tail, baked, drawn butter,
whipped potatoes, fresh vegetables
(optional selection; +\$5 per guest)

desserts

(select two)

Artisan Cheesecake • Vanilla Bean Crème Brûlée
Traditional Key Lime Pie • Hot Fudge Sundae

wedding luncheon

must conclude by 5:30pm • available on select days

\$49 per guest

appetizers

Fresh Vegetable Crudites
Domestic Cheese & Crackers

starters

+\$3 per guest to offer soup and salad as separate courses

Seasonally Inspired Soups
Martha's Vineyard Salad
Classic Caesar

entrées

each served with fresh vegetables and smashed redskins

Bronzed Salmon
Parmesan Snapper + Shrimp
Petite Filet Mignon 6oz
Lemon Chicken
Roasted Vegetable Ravioli

Complimentary Champagne Toast

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alcoholic beverages

hosted consumption bar

Cocktails are charged on a consumption basis and billed on the main tab.
The host may specify offerings and timeframe to suit the needs of the event.

cash bar

Guests are charged per drink as it is served; banquet fee is added to the host's check.
A bartender may be required for an additional \$50 fee.

open bar packages

For the safety of our guests, and to ensure a pleasant event, we do NOT offer shot service on open bars. Minimum of 50 guests.

beer + wine

House Red + White Wines,
Draft + Bottled Beer

Hourly Pricing

2 hours • \$15 per guest
3 hours • \$19 per guest
4 hours • \$22 per guest
5 hours • \$26 per guest

standard

House Brand Vodka, Gin, Rum,
Tequila, Bourbon, Scotch,
Red + White Wine, Select Domestic
Beers (Budweiser, Miller Lite, etc.)

Hourly Pricing

2 hours • \$18 per guest
3 hours • \$22 per guest
4 hours • \$25 per guest
5 hours • \$30 per guest

premium

includes all standard items plus:

Stolichnaya, Absolut, Beefeater,
Tanqueray, Johnnie Walker Red,
Seagram's 7/VO, Crown Royal,
Jose Cuervo Gold, Hennessy VS,
Jack Daniel's, Bacardi,
Captain Morgan, Select Import
Beers (Heineken, Corona, etc.)

Hourly Pricing

2 hours • \$20 per guest
3 hours • \$24 per guest
4 hours • \$28 per guest
5 hours • \$32 per guest

deluxe

includes all premium items plus:

Grey Goose, Belvedere,
Bombay Sapphire,
Johnnie Walker Black,
Glenlivet 12 Yr., Maker's Mark,
Sauza Blue Silver, 1800,
Remy Martin VSOP

Hourly Pricing

2 hours • \$24 per guest
3 hours • \$27 per guest
4 hours • \$30 per guest
5 hours • \$35 per guest

terms & conditions

The Mezzanine accommodates 60 guests. The North Porch accommodates up to 36 guests, and the Fireside Lounge accommodates up to 40 guests. Seasonally, our deck can be an additional option to accommodate 130 guests by the water.

All capacities are subject to change based on social distancing regulations.

MENU SELECTIONS

Our chefs prepared these menus for your convenience. We will be happy to work with you on any special requests you may have. Certain requests may result in additional fees. We ask that you finalize your menu selections at least fourteen (14) days prior to your event date to ensure proper quantities will be available; otherwise, substitutions may be necessary at an additional charge.

PRICING

All menu package prices are per guest. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff. Additional charges may be added for miscellaneous items, such as equipment rentals, special orders, bar service, etc. Should you wish to change the suggested gratuity at the time of the event, please inform a manager when presented the final bill.

GUARANTEES

An agreed upon guest minimum or an equivalent food and beverage purchase is required when reserving our banquet facilities. To ensure the best possible service, River Crab requires notification of the guaranteed number of guests three (3) business days in advance of your function. If a guarantee is not provided, the expected number at the time of the original booking will represent the minimum billing. We will be prepared to serve 10% over the guarantee. If the food and beverage total falls below the minimum, the difference will be charged in room rental.

RESPONSIBILITIES

River Crab does not assume responsibility for the damage or loss of items left unattended. Any use of audio/visual equipment is the sole responsibility of the patron and must be inspected by River Crab at time of set up. Failure to comply with this waives River Crab of responsibility for any damage to equipment or personal injury that may occur. All cords must be run from equipment in a way that does not interfere with walkways and must be secured to the floor. You may add table decorations (excluding confetti, glitter, and silly string). No decorations may be taped to walls. It is the policy of River Crab to prohibit anyone from bringing food and/or beverage products from outside the restaurant without prior consent.

BILLING

We require a deposit at the time the banquet space is reserved. The deposit is refundable in full with sufficient cancellation prior to your event. A completed contract is also required to guarantee your reservation. Payment in full, equivalent to the food and beverage minimum is due three (3) days prior to your event, and the remaining balance at the completion of your event. We do not offer direct billing.

This packet is designed to assist in ease of planning your event. If you would like additional options, please discuss with your sales person, and let River Crab make it happen.

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