

DINNER IN OUR PRIVATE DINING ROOM
RED ROOM - (20-25)
EAST ROOM - (30-40)

Soft Drinks, Coffee and Tea Selections Included.
All Other Beverages Charged Upon Consumption

*All other beverages including juice, bottled water, cappuccino, espresso, gourmet teas and cocktails will be charged upon consumption unless otherwise restricted by host.

Featured Red and White Wines, Sparkling Wines, Imported Beer,
Soft Drinks, Coffee and Tea Selections Included.
All Other Beverages Charged Upon Consumption

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Premium Liquor, Featured Red and White Wines, Sparkling Wines, Imported Beer,
Soft Drinks, Coffee and Tea Selections Included.
All Other Beverages Charged Upon Consumption

*All other beverages including juice, bottled water, cappuccino, espresso, gourmet teas and cocktails will be charged upon consumption unless otherwise restricted by host.

Raw Bar Platters Included
lobster tail, oysters, clam, and shrimp

Appetizers

Four of the below options will be available for your guests to choose from
Included

Maine Lobster & Shrimp Bisque / Brioche Croutons

Please Choose One

Caesar / Hearts of Romaine / Ficelle Croutons / Parmigiano Reggiano

**Organic Mixed Greens / Muscat Grapes / Maytag Blue Cheese / Toasted Sunflower Seeds /
Champagne Vinaigrette**

Goat Cheese Salad / Ruby Red Beets / Macadamia Nuts / Baby Greens / Balsamic Vinaigrette

Please Choose One

Tuna Tartar / Wonton Crackers / Sesame / Ginger / Avocado / Sriracha

Crab Cake / Sweet & Sour Cucumber Salad / Toasted Peanuts / Cilantro Aioli

Sesame Shrimp Roll / Curry Sauce

Please Choose One

Spicy Tuna Roll / Thai Chili Dipping Sauce

Spicy Crab Tempura Roll / Lump Crabmeat / Tempura Flakes / Spicy Aioli

MENU ITEMS SUBJECT TO CHANGE

RECEIPT OF THIS SAMPLE MENU DOES NOT GUARANTEE A RESERVATION. IF YOU WOULD LIKE TO BOOK A RESERVATION PLEASE CONTACT THE SPECIAL EVENTS DEPARTMENT TO REQUEST A CONTRACT. ALL RESERVATIONS ARE ACCOMODATED ON A FIRST-COME, FIRST-SERVE BASIS ONCE A COMPLETED CONTRACT IS RECEIVED BY THE SPECIAL EVENTS DEPARTMENT AND YOU RECEIVE CONFIRMATION FOR YOUR RESERVATION.

Entrees

Five of the below options will be available for your guests to choose from

Included

Grilled Filet Mignon / Buttermilk Onion Rings / Glazed Vegetables / Stilton Butter

Roasted Organic Chicken / Buttermilk Whipped Potatoes / Roasted Artichokes /

Natural Pan Gravy

East Coast Halibut / Lemon Herb Gnocchi / Petite Portobello Mushrooms / Jumbo Lump Crab

Please Choose Two

Atlantic Cod / Baby Zucchini / Spinach / Sweet Onions / Tomato Confit / Eggplant

Sesame Crusted Big Eye Tuna / Shitake Mushrooms / Jasmine Rice / Carrots / Snow Peas / Ginger Soy

Wild Striped Bass / Baby Shrimp / Clams / Chorizo / Melted Leeks / Lobster Saffron Broth

Crispy Skin Salmon / Morel Mushrooms / Fava Beans / Roasted Asparagus / New Potatoes / Sauce Nantua

Grilled Branzini / Sun-dried Tomatoes / White Beans / Olives / Capers / Escarole / Preserved Lemon

Desserts

All of the below options will be available for your guests to choose from

Smores / Chocolate Cake / Chocolate Mousse / Graham Cracker Ice Cream

Raspberry Creme Brulee / Raspberry Turnover

Blackberry Cheesecake / White Peach Verbena Sorbet / Hazelnut Sable

Trio of Ice Creams or Sorbets

**Make your Event Extra Special with
Additional Selections for your Guest's Enjoyment!**

One Half Hour of Hand Passed or Plated Hors D'oeuvres

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HAND PASSED HORS D'OEUVRES

Host to Select 7 of the below options of Hors D'oeuvres, spoons, soup-shots & sushi

Mini Kobe Beef Hamburgers
Bbq Pulled Pork Sandwich, Crisp Shallots
Mini Oyster Po Boy Sandwiches, Old Bay Mayonnaise
Miniature Maine Crab Cakes, Cilantro
Mini Maine Lobster Roll
Jumbo Shrimp Cocktail
Chicken Milanese Sliders
Shrimp Tempura, Sweet Chili
Shaved Beef Carpaccio, Arugula Pesto, Parmesan Reggiano
Truffle Short Rib Tartlets, Polenta, Sour Cream
Steamed Shrimp Dumpling
Fresh Mozzarella and Prosciutto, Balsamic Reduction
Mini Crab Empanadas, Black Bean, Pico De Gallo
Fresh Wasabi Tuna Tartar, Crisp Wonton Cracker
Chicken & Mango Crisp Wonton
Mini French Fries, Malt Vinegar
Ratatouille, Parmesan Profiteroles
American Caviar, Potato, Parsley Crème Frachie

HAND PASSED SUSHI

Fresh Crabmeat California Roll
Fresh Salmon & Fresh Tuna
Yellowtail Scallion Roll, Lime Ponzu
Cucumber Avocado Roll
Bbq Eel Dragon Roll
Chipolte Filet of Beef Roll, Tomato Salsa
Miso Shrimp Roll
Lobster Yuzu Roll
Spicy Tuna, Thai Chili Dipping Sauce

Warm or Chilled Mini Soup

Warm Carrot & Ginger, Grilled Lemon Shrimp
Chilled Tomato Basil, Fleur De Sel Bread Stick
Chilled Gazpacho, Crab Salad
Warm White Bean, Butter Poached Lobster

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Shellfish Platters

Chilled Shellfish Platters

Lobster, Shrimp, Clams, Oysters, Mussels, Crab Claws & Cray Fish
4 Tier Shellfish Castle for 6-8 guests
5 Tier Shellfish Palace for 10-14 guest

Chilled Jumbo Shrimp Cocktail

4 Jumbo Shrimp
8 Jumbo Shrimp
16 Jumbo Shrimp

Caviar Tasting 1oz

Buckwheat Blinis, Toast Points, Crème Fraiche Traditional Garnishes
Russian Sevruga
American Sturgeon

Sushi Platters

Party Platter 6-8 guests

8 pieces of Tuna
6 pieces each of Yellowtail and Bar-Be-Que Eel
1 California Roll, 1 Spicy Tuna Roll, 1 Sesame Crusted Shrimp Roll

West Side Platter 8-12 guests

8 pieces of Salmon Sushi
6 pieces each of Tuna, Fluke, Amber Jack Sushi
2 Lobster Rolls, 2 Miso Chilean Sea Bass Rolls

East Side Platter 12-16 guest

8 pieces of Shrimp
6 pieces each of Uni Santa Barbara, Spicy Tuna, Toro
2 pieces each of Rainbow Rolls, Hamachi Scallion Rolls, Dragon Eel Roll

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