

DINNER

Bank Vault (for 20-35 Guests)

**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 the host.

Limited Open Bar

**Featured Red and White Wine, Sparkling Wine, Imported Beers
Cordials, Coffee, Tea, and Soft Drinks will be provided for your event**

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

**Open Bar and Half Hour of Hand Passed Hors D'Oeuvres
Premium Liquor, Featured Red and White Wine, Sparkling Wine, Imported Beers
Cordials, Coffee, Tea, and Soft Drinks will be provided for your event**

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

Appetizers

Four of the Below Options Will be Available for Your Guests to Choose From

Please Select One

Soup of the Day

Lobster Bisque, Lobster and Corn Salsa

Please Select One

Bamboo Steamed Shrimp Dumplings, Spicy Asian Dipping Sauce

Maryland Crab Cake, Old Bay Chips, Lemon Emulsion

Please Select One

Classic Caesar Salad, Ficelle Croutons

**Local Beet, Goat Cheese and Arugula Salad, Toasted Almond
Vinaigrette**

Please Select One

**Pad Thai Maki Roll, Shrimp and Spicy Yellow Tail, Toasted Peanuts
Spicy Tuna Roll, Soy Sauce, Ginger, Wasabi**

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 ***

Please Select Three

Soy Lacquered Chilean Sea Bass, Chinese Broccoli, Sticky Rice, Wasabi Vinaigrette

Scottish Salmon, Long Island Corn, Green Tomato Relish

Big Eye Tuna, Japanese Eggplant, King Oyster Mushrooms, Miso Black Garlic Vinaigrette

10 oz. Grilled Filet Mignon, Grilled Red Bliss Potatoes, Smoked Cherry BBQ Sauce

Please Select One

Mahi Mahi, Laughing Bird Shrimp, Basmati Rice, Coconut Broth

Roasted & Grilled Seasonal Farmers Market Vegetable Plate

Grilled Shrimp & Scallops, Broccoli Rabe, Cherry Tomatoes

Included as an Option

Roasted All Natural Chicken, Ricotta Gnocchi, English Peas, Leek Verjus Emulsion

Desserts

All Three Options Included

Chef's Crème Brulée

Warm Molten Chocolate Cake, Malt Crunch Ice Cream, Bitter Chocolate Crisp
Selection of Seasonal Sorbets

OR

YOU CAN PERSONALIZE A CAKE!

Choice of Chocolate Mousse Cake, White Cake with Vanilla Icing or
Strawberry Shortcake

Inscription: _____

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

ONE HALF HOUR OF HAND PASSED HORS D'OEUVRES
IN OUR PRIVATE ROOM

Please Select Six

Shrimp Lollipops, Tomato Horseradish Glaze
Crispy Oysters "Rockafella", Truffle Spinach, Lemon Aioli
East Coast oyster Ceviche, American Caviar
Scottish Salmon Crudo, yuzu soy vinaigrette
Big Eye Tuna Sukiyaki, Ginger Sticks
Chipotle Buffalo Sliders, Cheddar, BBQ Glaze
Maine Lobster Sliders, Avocado, Smoked Bacon
Maryland Crab "Poppers", Presidente Brie, Hand Ground Mustard Emulsion
Big Eye Tuna Skewers ala Plancha, Aji Panca Marinade
Spicy Tuna Spring Rolls, Japanese Aioli
Chicken and Cremini Mushroom "Cigars" Gorgonzola Rémoulade
Truffled Porcini Mushroom Bisque Tasting, Parmesan Foam
Farmers' Market Martini, "Caprese" Skewer
Fig and Gorgonzola Tartlets, Aged Balsamic
Filet Mignon Pinwheels, Sundried Tomato Pesto

SHRIMP, LOBSTER, CLAMS & OYSTERS

3 Tier Shellfish Castle - For 6-8 Guests to Enjoy

1lb. Lobster, 6 Jumbo Shrimp, 8 Oysters, 6 Littleneck Clams, ½ lb Mussels
4 Louisiana Crawfish, 3 King Crab Claws, Bay Scallop Ceviche

Shellfish Sampler Platter - For 4 Guests to Enjoy

½ lb. Lobster, 4 Jumbo Shrimp, 4 Oysters, 2 Littleneck Clams, 2 Cherrystone Clams

Chilled Shellfish Chateau

2lb. Lobster, 8 Jumbo Shrimp, 16 Oysters, 8 Little Neck Clams, 1lb Mussels,
4 Louisiana Crawfish, 6 King Crab Claws, Bay Scallop Ceviche

MAKI/SUSHI SAMPLER

1 piece each of Tuna Sushi, Yellowtail Sushi, Salmon Sushi,
1 each of Spicy Tuna Roll, Crab California Roll, Tempura BBQ Eel & Crab Roll,
Avocado, Basil
for 4 Guests to Enjoy

MAKI/SUSHI DELUXE

2 pieces each of Toro and Salmon Sushi,
1 piece each of Tuna, White Tuna, Yellowtail, and Fluke Sushi,
1 piece each of Spicy Tuna Roll, Tempura BBQ Eel & Crab Roll, Avocado, Basil,
Shrimp Summer Roll, Cilantro, Jicama, Orange Miso Sauce

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for 6 Guests to Enjoy

PARTY PLATTER

3 pieces each of Toro Sushi, Yellowtail Sushi, Tuna Sushi, Salmon Sushi
1 piece each of Spicy Tuna Roll, Shrimp Summer Roll, Cilantro, Jicama, Orange Miso
Sauce, Red Bull Roll, Yellowtail, Jalapeno, Cilantro Topped with Tuna, Spice Thai
Yellowtail Roll, Crab California Roll
for 6-8 Guests to Enjoy

CHILLED JUMBO SHRIMP COCKTAIL

¼ lb. - 4 Jumbo Shrimp
½ lb. - 8 Jumbo Shrimp
1 lb. - 16 Jumbo Shrimp

CHILLED KING CRAB CLAWS

½ lb.
1 lb.

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