

## Passed Hors d'oeuvres

Spicy Tuna Tartare  
Mini Crab Cake / Tartare Sauce  
Rock Shrimp Arancini / Basil Pesto  
Spicy Lamb Tenderloin / Tomato Chutney  
Peppered Beef Filet / Mustard Tarragon Butter  
Grilled Chicken / Yogurt Curry Lime Sauce  
Veal Hanger Crostini / Lemon-Rosemary  
Basil Pesto Marinated Grape Tomatoes  
Mini Grilled Cheese / Truffle Oil  
Stuffed Mushroom Caps

Choice of 4

\$18 per person for ½ an hour

\$25 per person for 1 hour

## Stationary Platters

*(based on ½ hour)*

Shrimp Cocktail

\$12 per person

Chef's Selection of Oysters

\$8 per person

Charcuterie

*(Chef's Assortment from Salumeria Biellese)*

\$12 per person

Cheese Platter

*(American Artisanal Cheese Assortment from Murray's)*

\$15 per person

Chef's Selection

*(all of the above items)*

\$30 per person

Seafood Platter

oysters, clams, shrimp, crab claws, 1 ½ lobster

*(serves approximately 8-10 people)*

\$108 per platter

## Beverage Service

Beverages are kept on a consumption tab or a beverage package  
can be added for \$15.00 per person per ½ hour.

This package will include mixed drinks, red and white wine, beer, and soda.

Coffee, Tea, and Bottled water are not included.

## Option #1

3 Course Sit-down / \$80.00 Per Person / *All menu items are served to the center of the table conducive to sharing.*

Roasted **Beef** Salad / Fresh Goat Cheese / Walnut-Watercress Salad  
**Caesar** Salad / Spicy Parmesan Crouton  
Baby **Spinach** Salad/ Maytag Blue Cheese / Bacon Vinaigrette

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Grilled Beef **Hanger** Steak / Green Peppercorn Sauce  
Roasted Organic Farm Raised **Chicken** / Lemon-Rosemary Stuffing  
Spiced Grilled **Tuna** / Preserved Lemon / Harissa Vinaigrette

Served with: French Fries, Sautéed Hen of the Woods, Creamy Spinach

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**Carrot** Cake / Ginger Ice Cream  
**Peanut Butter Chocolate** Mousse / Banana Ice Cream  
**Lemon-Cassis** Meringue Pie / Lemon Sorbet



## Option #2

3 Course Sit-down / \$95.00 Per Person / *All menu items are served to the center of the table conducive to sharing.*

Bluefin **Tuna** Tartare / Crispy Shallots / Soy Vinaigrette  
**Caesar** Salad / Spicy Parmesan Crouton  
**Crab Cake** / Meyer Lemon / Radish Salad

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Grilled **New York Strip** Steak / Green Peppercorn Sauce  
Herb Crusted **Rack of Lamb** / Bearnaise Sauce  
Tomato-Caper Braised **Swordfish** / Chorizo / Green Olive

Served with: Blue Cheese Tater-Tots, Sautéed Hen of the Woods, Green Beans

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**Lemon-Cassis** Meringue Pie / Lemon Sorbet  
**Peanut Butter Chocolate** Mousse / Banana Ice Cream  
Caramelized "NY" **Cheesecake** / Berry Soup



### Option #3

3 Course Sit-down / \$125.00 Per Person / *All menu items are served to the center of the table conducive to sharing.*

**Shrimp** Cocktail

**Tuna** Tartare / Crispy Shallots / Soy Vinaigrette

Baby **Spinach** Salad / Maytag Blue Cheese / Bacon Vinaigrette

Poached **Lobster** "Cobb" Salad

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Roasted Prime Dry-Aged **Rib Eye** / Red Wine Sauce

Tomato-Caper Braised **Swordfish** / Chorizo / Green Olive

Roasted Organic Farm Raised **Chicken** / Lemon-Rosemary Stuffing

Slowly Braised **Short Ribs** / Thyme-Garlic

Served with: Potato Gratin, Sautéed Hen of the Woods, Grilled Asparagus,  
Roasted Tomatoes

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**Crêpe Soufflée** / Passion Fruit Sauce

Tri-Star **Strawberry** Sundae

**Peanut Butter Chocolate** Mousse / Banana Ice Cream

**Lemon-Cassis** Meringue Pie / Lemon Sorbet



### Option #4

3 Course Sit-down / \$150.00 Per Person / *All menu items are served to the center of the table conducive to sharing.*

**Caesar** Salad / Spicy Parmesan Crouton

**Crab Cake** / Meyer Lemon / Radish Salad

**Tomato & Cucumber** Salad / Watermelon / Ricota Salata

Grilled Double Cut **Bacon**

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Roasted Prime Dry-Aged **Rib Eye\*** / Red Wine Sauce

"BLT" Cut / Bone in **Double Sirloin**

Slowly Braised **Short Ribs** / Thyme-Garlic

Tomato-Caper Braised **Swordfish** / Chorizo / Green Olive

Served with: Creamy Spinach, Onion Rings, Mashed Potatoes, Roasted Tomatoes,  
Sautéed Hen of the Woods

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Caramelized "NY" **Cheesecake** / Berry Soup

Tri-Star **Strawberry** Sundae

**Peanut Butter Chocolate** Mousse / Banana Ice Cream

**Lemon-Cassis** Meringue Pie / Lemon Sorbet

