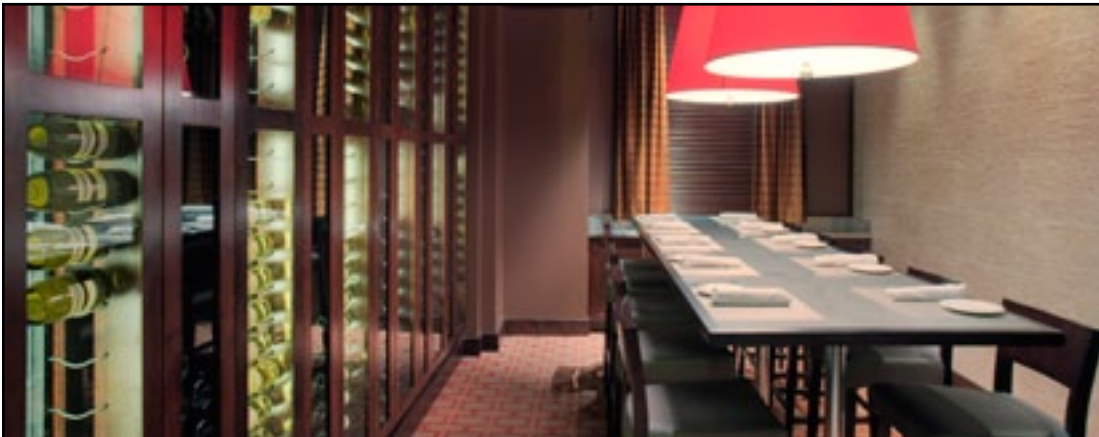


# group cheer

Whether you're planning a corporate dinner, society function or holiday party, you can relax knowing our professional banquet and culinary staffs are here to make your gathering a success. Within this brochure are lunch and dinner banquet options. Please call us if we can answer any additional questions. We look forward to making your special occasion an affair to remember.

- Affordable package menu selections
- Outstanding service
- Personal attention from our staff



## wine room

Seats up to 12 guests.



## banquet room

Seats up to 40 guests. Holds 50 guests for cocktail reception.  
Opens to a private patio that holds 25-30 guests

Some room requirements may apply.




## special services

- Complimentary wireless internet available
- Private lunches available
- Complimentary audio visual screens and other equipment available
- Groups may buy-out the bar, partial or entire restaurant. No dining room buy-outs available on Friday or Saturday evenings
- Guests will receive personal attention from Stacey Lucas, Director of Sales to specialize events or pair wines.
- Corkage fees may apply

## booking info

- Packages are not required. However, packages must be selected one week prior to event
- Groups may customize dinner package selections and menu heading message
- Prices are listed without tax and gratuity
- Final number of guests is due 24 hours prior to the event



Enhance your event with our selection of passed or plated hors d'oeuvres, display or plated appetizers.

---

## display platters

SERVES 12 – 15

**Artisanal Cheese & Fruit Display** selection of domestic & imported cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries \$75

**Shellfish Sampler** oysters, jumbo lump crabmeat, cocktail shrimp, lobster, tuna tartare. Served with cocktail sauce, remoulade, wasabi vinaigrette \$210

**Fried Calamari** sweet & sour sauce, creole remoulade \$50

**Vegetable Crudités** selection of fresh seasonal vegetable served raw or grilled accompanied by tarragon ranch, sweet & sour dipping sauce, avocado crema, sesame crackers, focaccia crisps \$70

**Jumbo Shrimp Cocktail** cocktail sauce, creole remoulade \$78

**Assorted Smoked Fish & Shellfish** salmon, mackerel, trout, bay scallops, mussels with traditional accompaniments \$100

## PLATED OR PASSED hors d'oeuvres

### HOT SELECTIONS

**Grilled Beef Tenderloin** red pepper pesto, crostini \$3 per piece | \$36 per dozen

**Chicken Satay** \$2.75 per piece | \$33 per dozen

**Smoked Salmon Flatbread** \$3 per piece | \$36 per dozen

**Roasted Duck Flatbread** \$3 per piece | \$36 per dozen

**Crab Meat Stuffed Mushrooms** \$3.5 per piece | \$42 per dozen

**Mini Crab Cakes** \$3.5 per piece | \$42 per dozen

**Prosciutto Crusted Scallops** \$3.5 per piece | \$42 per dozen

### COLD SELECTIONS

**Goat Cheese Bruschetta** \$2 per piece | \$24 per dozen

**Oysters on the Half Shell** \$3 per piece | \$36 per dozen

**Ahi Tuna Tartare** \$3 per piece | \$36 per dozen

**Lobster Salad** \$3 per piece | \$36 per dozen

**Ahi Tuna or Shrimp Sushi Rolls** \$2.5 per piece | \$30 per dozen

**Crab Springs Rolls** \$3 per piece | \$36 per dozen

**Vegetarian Spring Rolls** \$2 per piece | \$24 per dozen

**Chipotle Grilled Shrimp** with mango chutney

\$2.75 per piece | \$33 per dozen

**Jumbo Shrimp Cocktail** \$2.75 per piece | \$33 per dozen



# lunch packages

MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS  
AND YUKON MASHED POTATOES, INQUIRE FOR DETAILS.

## PACKAGE ONE \$20 per person

### First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

### Entrée Choice

Mesquite Grilled Chicken Breast

Almond Crusted Tilapia

Salmon Salad

### Dessert

Cookie Box

Frozen Flavors

## PACKAGE TWO \$24 per person

### First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

### Entrée Choice

6 oz. Center Cut Filet

Grilled Atlantic Salmon

Jumbo Lump Crab Cakes

Lobster Cobb Salad

### Dessert Choice

Cookie Box

Frozen Flavors

## PACKAGE THREE \$30 per person

### Salad Choice

Baby Greens, Caesar Salad or Lobster Bisque

### Entrée Choice

6 oz. Center Cut Filet

Seared Georges Bank Sea Scallops with Risotto

Seafood Mixed Grill

Seared Ahi Tuna or Seasonal Fresh Fish

### Dessert Choice

Cookie Box

Frozen Flavors

Crème Brûlée

## plated apps

ENHANCE YOUR LUNCH PACKAGE  
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Shared Sampler | Cold Seafood Platter | Tuna Tartare  
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes  
Fried Calamari | Goat Cheese Bruschetta



# dinner packages

ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS  
AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

**PACKAGE ONE** \$35 per person

**First Course Choice**

Baby Greens, Caesar Salad or Lobster Bisque

**Entrée Choice**

6 oz. Center Cut Filet  
Tanglewood Farms Chicken  
Grilled Atlantic Salmon  
Seared Georges Bank Sea Scallops with Risotto

**Dessert Choice**

Petite Lemon Meringue Pie  
Chocolate Orange Tart  
Crème Brûlée

**PACKAGE THREE** \$55 per person

**First Course Choice**

Baby Greens, Caesar Salad or Lobster Bisque

**Entrée Choice**

8 oz. Center Cut Filet Oscar  
Seared Ahi Tuna or Seasonal Fresh Fish  
1/2 lb. Lobster Tail  
6 oz. Filet with Seared Georges Bank Sea Scallops

**Dessert Choice**

Petite Lemon Meringue Pie  
Chocolate Orange Tart  
Crème Brûlée  
Carrot Cake

**PACKAGE TWO** \$45 per person

**First Course Choice**

Baby Greens, Caesar Salad or Lobster Bisque

**Entrée Choice**

8 oz. Center Cut Filet  
Tanglewood Farms Chicken  
Jumbo Lump Crab Cakes  
Seared Ahi Tuna or Seasonal Fresh Fish

**Dessert Choice**

Petite Lemon Meringue Pie  
Chocolate Orange Tart  
Crème Brûlée

## plated apps

ENHANCE YOUR LUNCH PACKAGE  
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Shared Sampler | Cold Seafood Platter | Tuna Tartare  
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes  
Fried Calamari | Goat Cheese Bruschetta