



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 22 guests.



bernardine room

Seats up to 80 guests. Holds 110 for cocktail reception.

Some room requirements may apply.



special services

FLORAL ARRANGEMENTS

From \$50 – \$120 per arrangement. Flowers, color and style tailored to preference

CELEBRATION CAKES

Chocolate Velvet Cake (contains alcohol) \$50


Three Layer Spiced Carrot Cake with pecan praline \$59

SPECIAL SERVICES

- Audio visual
- Other equipment available for a small usage fee
- Groups may buy-out the lounge, partial or entire restaurant. No dining room buy-outs available on Friday or Saturday evenings
- Private bar and bartender are available for \$100. Drinks are charged by consumption
- Bring your own wine or cake. Corkage and cutting fees may apply
- Pristine white table cloths available upon request

booking

- Packages not required. However, must be selected three weeks prior to event
- Groups may customize dinner package selections and menu heading message
- Prices are listed without tax and gratuity
- A credit card number is required to guarantee your reservation, no deposit is necessary
- A room hold will reserve a room for up to one week without a credit card number
- Room fees are not charged unless minimum food and beverage guarantee is not met



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 cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries Small \$55 | Large \$95

Shellfish Sampler oysters, cocktail shrimp, lobster, king crab legs, cocktail sauce, creole remoulade \$199

Fried Calamari sweet & sour sauce, creole remoulade \$42

Vegetable Crudités selection of fresh seasonal vegetables, buttermilk ranch \$55

Jumbo Shrimp Cocktail cocktail sauce, creole remoulade \$80

Smoked Salmon Flatbread roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil \$38

Marinated Vegetable Platter selection of dressed and marinated vegetables \$55

Antipasto Platter salami, prosciutto, olives, fresh mozzarella, marinated artichokes, mushrooms, onions, asparagus, red peppers and zucchini \$85

Smoked Salmon Platter sesame crackers, red onion, caper, dill dressing \$79

Vegetable Flatbread fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette \$25

Shrimp Ceviche black beans, sweet potatoes, cilantro \$55

Beef Carpaccio arugula, parmigiano reggiano, truffle aioli \$65

Dessert Platter chocolate covered strawberries, carrot cake, chocolate truffle cake, lemon ricotta, chocolate brownie and vanilla shortbread cookies \$39

PLATED OR PASSED hors d'oeuvres

HOT SELECTIONS

Grilled Beef Tenderloin \$3.5 per piece | \$42 per dozen

Chicken Satay \$2.5 per piece | \$30 per dozen

Beef Satay \$3 per piece | \$36 per dozen

Crab Meat Stuffed Mushrooms \$3.25 per piece | \$39 per dozen

Mini Crab Cakes \$3.25 per piece | \$39 per dozen

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

Classic Slider \$4 per piece | \$48 per dozen

Filet Slider \$6 per piece | \$72 per dozen

COLD SELECTIONS

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

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

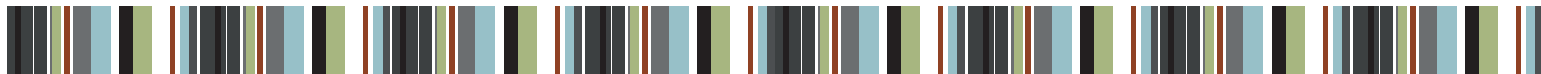
Lobster Salad \$3.5 per piece | \$42 per dozen

Lobster Roll Sliders \$5 per piece | \$60 per dozen

Oyster Sliders \$4 per piece | \$48 per dozen

Salmon Rillet on toast points \$2.5 per piece | \$30 per dozen

Beef Carpaccio \$2.5 per piece | \$30 per dozen



lunch packages

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

PACKAGE ONE \$29 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

Joyce Farms Chicken
Grilled Atlantic Salmon
Lobster Cobb Salad
Jumbo Lump Crab Cakes

Dessert

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE \$40 per person

Salad Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Seared Georges Bank Sea Scallops
Seafood Mixed Grill
Seared Ahi Tuna or Seasonal Fresh Fish

Dessert Choice

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO \$35 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Grilled Atlantic Salmon
Jumbo Lump Crab Cakes
Lobster Cobb Salad

Dessert Choice

Cookie Box
Crème Brûlée
Mixed Fresh Berries

plated apps

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Iced Shellfish Platter | 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 \$55 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet
Chicken Picatta
Jumbo Lump Crab Cakes
Seasonal Fresh Fish
Seared Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Chocolate Lava Cake
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO \$65 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet
12 oz. KC Strip
Chicken Picatta
Seasonal Fresh Fish
1/2 lb. Lobster Tail

Dessert Choice

Apple Croustade
Chocolate Lava Cake
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE \$80 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
12 oz. KC Strip
Joyce Farms Chicken
Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Seared Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Chocolate Lava Cake
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

PACKAGE FOUR \$95 per person

First Course

Iced Shellfish Platter

Second Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
12 oz. KC Strip
Joyce Farms Chicken
Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Seared Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Chocolate Lava Cake
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

plated apps

ENHANCE YOUR DINNER PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Iced Shellfish Platter | Jumbo Shrimp Cocktail
Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta