



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

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## display platters

SERVES SMALL 4-8 | LARGE 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

**Sushi Platter** spicy tuna and tempura shrimp sushi rolls, sashimi, wakame, pickled ginger, soy sauce, wasabi \$70

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

**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

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

**Avocado, Cucumber & Carrot Sushi Rolls** \$2 per piece | \$24 per dozen

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



# lunch packages

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  
Almond Crusted Tilapia  
Salmon Salad

### Dessert

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

## 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

## plated apps

ENHANCE YOUR LUNCH PACKAGE  
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Iced Shellfish 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 \$45 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

Seared Georges Bank Sea Scallops

### Dessert Choice

Apple Croustade

Chocolate Lava Cake

Crème Brûlée

Mixed Fresh Berries

## PACKAGE TWO \$58 per person

### First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

### Entrée Choice

8 oz. Center Cut Filet

12 oz. KC Strip

Joyce Farms Chicken

Jumbo Lump Crab Cakes

Seared Georges Bank Sea Scallops

Seared Ahi Tuna or Seasonal Fresh Fish

### Dessert Choice

Apple Croustade

Chocolate Lava Cake

Crème Brûlée

Mixed Fresh Berries

## PACKAGE THREE \$75 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

Seared Ahi Tuna or Seasonal Fresh Fish

1/2 lb. Lobster Tail

6 oz. Filet with Georges Bank Sea Scallops

### Dessert Choice

Apple Croustade

Chocolate Lava Cake

Crème Brûlée

Carrot Cake

Mixed Fresh Berries

## PACKAGE FOUR \$89 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

Seared Ahi Tuna or Seasonal Fresh Fish

1/2 lb. Lobster Tail

6 oz. Filet with 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  
Tuna Tartare | Jumbo Shrimp Cocktail  
Jumbo Lump Crab Cakes  
Fried Calamari | Goat Cheese Bruschetta