

group cheer

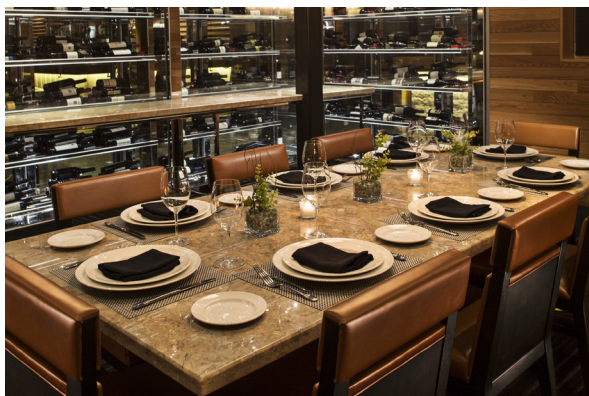
Whether you are looking to host a large dinner party or a smaller group for a special celebration, we invite you to consider Devon. We specialize in making all your private events – business lunches and dinners, company functions, special celebrations, holiday parties and more – unique and unforgettable.

For private events please contact: Ivette Day
privateevents179@devonseafood.com | 305.275.0226



main dining room

Seats up to 198 guests.



private dining room

Seats up to 28 guests.



alcove

Seats up to 8 guests.

patio

Seats up to 66 guests.

Some room requirements may apply.




the host with the most

We're delighted to accommodate special requests to elevate your special occasion. From floral arrangements, decorations, valet service, entertainment or audio visual equipment to off site catering and specialty cakes or desserts, our expert event planning staff will go the extra mile to give your party extra panache.

Private parties are also welcome to reserve our lounge, patio or the entire restaurant (accommodates up to 200 seated guests) with an agreed-upon food and beverage minimum.

Our in-house wine experts are at your disposal to propose the perfect wines and aperitifs to complement any course. We offer open bar, cash bar, liquor, beer, wine or a combination thereof. All alcoholic beverages are charged based on consumption and wine is priced per bottle. Corkage fees may apply.

We order all seafood, meats and produce specifically for your event; for this reason it may be necessary that your menu choices be selected in advance (depending on the size of your event). Our Executive Chef will be happy to assist you in tailoring a menu to your unique event. Special requests and specific dietary needs can be easily accommodated with advance notice. Our pre-selected menu options include soft drinks and coffee service.



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

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

Chipotle Grilled Shrimp \$2.75 per piece | \$33 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 \$3.5 per piece | \$42 per dozen

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

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

Vegetarian 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

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL
VEGETABLES AND YUKON MASHED POTATOES,
UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE \$22 per person

Host may choose the first course or the
dessert course to be offered with the Entrée

First Course Choice

Caesar Salad, Baby Greens

Entrée Choice

Grilled Atlantic Salmon
Grilled Chicken Breast
Lobster Mac-n-Cheese
Shrimp Salad

Dessert

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE \$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 TWO \$27 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

Joyce Farms Chicken
Grilled Atlantic Salmon
Lobster Cobb Salad

Dessert

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE FOUR \$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
Shared Sampler | 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 \$48 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 \$60 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

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

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 \$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

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
Tuna Tartare | Jumbo Shrimp Cocktail
Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta