

# **BANQUET MENU**

All of our menus can be customized. If there is a particular item you would like offered, please don't hesitate to ask. Some additional charges may apply for certain selections.

~Prices subject to 18% Service charge and 6% Sales tax~

## **3 Course Package**

This package includes one nonalcoholic beverage, fresh baked rolls, salad, entrée, starch, vegetable du jour, and dessert.

**Starch Choices:** (pre-select 1) baked potato, mashed potatoes, steamed rice, or risotto (add \$1 pp)

**Dessert Choices:** (pre-select 2) Chocolate cake, Carrot cake, Cheesecake (add \$1pp), Vanilla ice cream, or Chocolate ice cream

**Salad Dressing Choices:** (pre-select 2) Mimosa Vinaigrette, Bleu Cheese, Buttermilk Ranch and Sweet Fig Balsamic Vinaigrette

## **Appetizers**

Spinach & Feta Cheese Puffs  
Spinach & Artichoke Rangoon  
(25 pieces \$40/ 50 pieces \$80)

Bruschetta with Sea Salt Toast  
Crab & Artichoke Dip  
(Serves approximately 25 people)  
\$40

Scallops wrapped in Bacon  
Stuffed Mushrooms  
Philly Cheesesteak Sliders  
Clams Casino  
Shrimp Cocktail  
Coconut Shrimp  
(25 pieces \$60/ 50 pieces \$120)

\$60  
Cheese & Cracker Tray  
Vegetable & Dip Tray  
Fresh Fruit Tray  
(Serves approximately 25 people)

## **Soup**

Our Famous Seafood Bisque Add \$4 pp

## **Entrees (pre-select 3)**

**Add a Crab Cake or Lobster Tail to any entrée -Add \$18**

### **Broiled Haddock**

Mild, flakey white fish baked and drizzled with brown butter \$26

### **Chicken Marsala**

Chicken tenders, mushrooms, Marsala wine and cream \$28

### **Maryland Crab Cake**

Award Winning! Served with our house made tartar sauce  
Single \$29/ Twin \$36

### **Chicken Piccata**

Chicken tenders, capers, tomatoes, garlic, and white wine lemon butter \$28

### **Broiled Scallops**

Perfectly broiled \$34

### **Farmers Salmon**

Applewood bacon & shallot crusted, wilted spinach, charred corn \$32

### **Filet Mignon**

Most tender cut, served medium  
Petite \$29/Regular \$38

### **Broiled Seafood Combination**

Shrimp, sea scallops & crab imperial, broiled to perfection \$34

### **New York Strip Steak**

Slight firmness, nicely marbled, served medium \$38  
Add sautéed mushrooms and onions \$2

### **Bronzed Chilean Sea Bass**

Sweet basil garlic butter \$38

### **South African Cold Water Lobster Tail**

Considered the best Lobster in the world, served with brown butter  
4.5 oz. \$32/ 8 oz. \$46

**\*All menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness.**

**Additional Fees: Bartender Fee \$35, Set up Fee \$35, Linen Fee based on number & sizes needed.**