

# BANQUET MENU

## 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, 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)** Orange & Ginger Vinaigrette, Bleu Cheese, Buttermilk Ranch and Sweet Fig Balsamic Vinaigrette

## Appetizers

<p><u>Choose 1</u> Spinach &amp; Feta Cheese Puffs or Spinach &amp; Artichoke Rangoon (25 pieces \$40/ 50 pieces \$80)</p> <p><u>Choose 1</u> Bruschetta with Sea Salt Toast or Crab &amp; Artichoke Dip (Serves approximately 25 people) \$40</p>	<p><u>Choose 1</u> Scallops wrapped in Bacon, Stuffed Mushrooms, Philly Cheesesteak Sliders, Clams Casino, Shrimp Cocktail or Coconut Shrimp (25 pieces \$60/ 50 pieces \$120)</p>	<p><u>Choose 1</u> \$60 Cheese &amp; Cracker Tray, Vegetable &amp; Dip Tray or Fresh Fruit Tray (Serves approximately 25 people)</p>
--	--	--

## 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 Cod**

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

### **Grilled Salmon**

Charred Tomato & bacon jam \$32

### **Filet Mignon**

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

### **Broiled Seafood Combination**

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

### **Ribeye**

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 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~

\*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.**