



THE MENUS

DISPLAY HORS D'OEUVRES

Allows your guests to eat at their own pace. We offer an assortment of appetizers, entrées and desserts displayed in a style that matches your event.

Priced per guest | 20 guest minimum

GARDEN & PANTRY

FRUIT PLATTER

*strawberries, grapes, honeydew,
cantaloupe, pineapple*

\$79.95 | SERVES 20 (€4 PER GUEST)

CHEESE PLATTER

*chef's selection of imported
& domestic cheeses*

\$159.95 | SERVES 20 (€8 PER GUEST)

VEGETABLE CRUDITE

*celery, carrots, broccoli, cauliflower,
tomato, bleu cheese dressing*

\$59.95 | SERVES 20 (€3 PER GUEST)

SUSHI & CHILLED SEAFOOD

ASSORTED SUSHI PLATTER*

*assorted sushi rolls with wasabi & ginger,
served with seaweed salad*

\$15 PER GUEST (7-8 PIECES PER GUEST)

COLD SEAFOOD PLATTER*

*raw oysters on the half shell, raw clams
& jumbo shrimp cocktail*

\$20 PER GUEST

FROM THE SEA

FRIED CALAMARI

served with hot & sweet, hot mustard

\$69.95 SERVES 20 (€3.50 PER GUEST)

CRAB DIP

crab, spinach, fontina

\$165 SERVES 20

FRIED OYSTERS*

asian slaw, spicy mayo, sesame seeds

\$1.50 PER PIECE

MINI CRABCAKES

lemon aioli, baby arugula, toast points

\$4 PER PIECE

FROM THE LAND

SPRING ROLLS

*shrimp & pork, nuoc cham,
thai peanut sauce*

\$1.50 PER PIECE

CHICKEN SATAY

*curry coconut marinade
served with peanut sauce*

\$2 PER PIECE

*Denotes items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



THE MENUS

BUFFET-STYLE PRIVATE EVENTS

\$34.95 per guest | 20 guest minimum

SALADS

choose one

CAESAR*

*romaine, parmesan, croûtons,
caesar dressing*

CHOPPED

*tomatoes, olives, capers, cucumber, croûtons,
artichoke hearts, feta & lemon vinaigrette*

ENTREES

choose 2

CHICKEN PICCATA

lemon, white wine, capers

GRILLED MAHI

FRIED FLOUNDER

SHRIMP & GRITS

*pancetta, mushrooms,
roasted tomatoes, cheddar grits*

SHRIMP & SCALLOP PASTA

*mushrooms, peas, pancetta,
white cream sauce*

CHICKEN FRANCAISE

egg battered, lemon, white wine

GRILLED SALMON*

PASTA PRIMAVERA (VEGETARIAN)

penne, seasonal vegetables, red sauce

SIDES

choose 2

HARICOTS VERTS
MACARONI & CHEESE
HAND CUT FRIES
POTATO GRATIN

HUSH PUPPIES
QUINOA SALAD
SAUTÉED SPINACH

DESSERT

CHEF'S SELECTION OF FAMILY STYLE
MINIATURE DESSERTS

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PLATED DINNER

\$34.95 per guest | 3 Courses

SALADS

choose one

CAESAR*

*romaine, parmesan, croûtons,
caesar dressing*

CHOPPED

*tomatoes, olives, capers, cucumber, croûtons,
artichoke hearts, feta & lemon vinaigrette*

ENTREES

40 guests or less | choose 3 entrees
41 guests or more | choose 2 entrees

CHICKEN PICCATA

sautéed spinach, yukon gold potatoes

GRILLED MAHI

*lemon basmati rice, creamed spinach purée,
paprika oil, pickled shallot*

SHRIMP & SCALLOP PASTA

mushrooms, peas, pancetta, white cream sauce

CHICKEN FRANCAISE

sautéed spinach, yukon gold potatoes

FRIED SEAFOOD PLATTER

*flounder, shrimp, oysters,
hush puppies, coleslaw*

PASTA PRIMAVERA (VEGETARIAN)

penne, seasonal vegetables, red sauce

GRILLED SALMON*

*vegetable quinoa avocado salad,
tomato vinaigrette*

SHRIMP & GRITS

*pancetta, mushrooms,
roasted tomatoes, cheddar grits*

HANGER STEAK*

smashed potatoes, haricots verts

FILET* | +\$10 per person*

potato gratin, haricots verts

DESSERT

CHEF'S SELECTION OF FAMILY STYLE
MINIATURE DESSERTS

\$34.95 per guest
3 Courses

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