

Reception Enhancements

CHEF ATTENDED-CARVED TO ORDER

Wasabi And Sesame Crusted Loin Of Tuna
ponzu, white soy, ginger-scallion crème fraiche
\$30.00

Rosemary & Garlic Brined Whole Roasted Turkey
giblet gravy cranberry-orange chutney
\$25.00

Black Angus Tenderloin Of Beef
bernaise sauce, horseradish cream cabernet demi-glace
\$40.00

COLD DISPLAYS

Smoked Salmon Display
Capers, shaved onion, hard cooked egg, sliced tomato,
dill crème fraiche pumpernickel toast points
\$19.00

From The Sea
Chef's selection of east and west coast oysters, clams on
the half shell, jumbo shrimp, Jonah crab claws
Pastrami salmon, smoked fish dip, saltine crackers,
appropriate condiments
\$\$-Market price

BUTLER PASSED

Lobster Salad
Thai basil, meyer lemon, brioche
\$5.00

Blue Crab
citus aioli, cucumber
\$5.00

Prime Rib Of Beef
smoked onion jam, house made mustard, horseradish cream
\$35.00

Mustard Crusted Rack Of Lamb
rosemary yogurt, cabernet demi-glace
\$40.00

Ceviche Bar
Bay scallop with cilantro & lime, tuna with ginger, green
onions & soy, Peruvian style fish ceviche
Shrimp with mango, avocado & citrus, Vegetarian hearts
of palm ceviche
\$22.00

Crab Cakes
papaya mustard
\$5.00

Scallops
pecan wood bacon wrapped
\$7.00

*Enhancements are priced per person
Add 22% administrative fee and 6.35% sales tax to above pricing*

Prices as of June 1, 2018. All prices subject to change.

Dinner Enhancements

FIRST COURSE ENHANCEMENTS

Crab Brandade

potato and celery root, herb toasted breadcrumbs,
focaccia crostini
\$8.00

THIRD COURSE ENHANCEMENTS

Striped Bass

citrus & miso marinated, red rice, coconut-orange beurre
blanc, steamed asparagus
\$10.00

Atlantic Halibut

English pea puree, braised root vegetables, spiced orange
vinaigrette
\$15.00

DESSERT ENHANCEMENTS

Ice Cream Bar

chef prepared sundae's to your liking
\$5.00

Sharing Plates

chef's choice of seasonal mini tarts, cakes, maccarons
\$5.00

BEVERAGE PACKAGE ENHANCEMENT

Deluxe Bar Package | \$15.00

Liquors:

Vodka: Ketel One
Rum: Mt. Gay
Gin: Tanqueray
Bourbon: Makers Mark
Whiskey: Crown Royal
Scotch: Johnny Walker Red
Tequila: Jose Cuervo
Cognac: Remy Martin VSOP

Spot Prawns

char grilled with mint pesto, pickled radish, watercress
\$10.00

New Zealand Lamb Chops

crispy new potatoes, blackberry tamarind sauce, haricot
vert
\$12.00

Bone-In Rib Eye

pommes puree, beurre noisette, wilted spinach
\$15.00

Trio Of Sorbet

seasonally inspired sorbet's
\$5.00

Wines:

Trinity Oaks (Cabernet Sauvignon, Merlot, Chardonnay and
Pinot Grigio)

Bottled Beer:

Budweiser, Bud Light and Corona
Choice of 2: Microbrews

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