

## PRIVATE DINING MENUS




## 3 COURSE MENU

SALADS

\{ choose one \}
WEDGE
iceburg. red onion. bacon. bleu cheese. ranch.
TPH
local greens. shaved veggies. parmesan. balsamic.
CAESAR
multi-grain croutons. asiago. black pepper caesar dressing.


ADDITIONS

## SIDES

\{ choose two for the table \}
LOCAL FARM VEGGIES MUSHROOMS AND ONIONS
haricot verts
ASPARAGUS
MASHED YUKON GOLD POTATOES
Fingerling potatoes
LOBSTER MAC \& CHEESE (8PP)
SEASONAL RISOTTO
BROCCOLINI

DESSERT
MOM'S CHEESECAKE
DOUBLE CHOCOLATE CAKE
CARROT CAKE

LOBSTER TAIL (29PP)
CRAB CAKES (22PP)


## 4 COURSE MENU

APPETIZERS
\{ choose three for the table \}
SESAME TUNA / SHRIMP COCKTAIL / LEMON-GARLIC SHRIMP gritued beef medallions / grilled sausage / pimento cheese beignets

SALADS<br>\{ choose one \}

WEDGE
iceburg. red onion. bacon. bleu cheese. ranch.

TPH
local greens. shaved veggies. parmesan. balsamic.

CAESAR multi-grain croutons. asiago. black pepper caesar dressing.


ADDITIONS
LOBSTER TAIL (29PP)
CRAB CAKES (22PP)

SIDES
\{ choose two for the table \}
LOCAL FARM VEGGIES
MUSHROOMS AND ONIONS HARICOT VERTS ASPARAGUS
MASHED YUKON GOLD POTATOES
FINGERLING POTATOES
LOBSTER MAC \& CHEESE (8PP)
SEASONAL RISOTTO
BROCCOLINI

DESSERT
MOM'S CHEESECAKE
dOUBLE CHOCOLATE CAKE
CARROT CAKE

## COCKTAIL PARTY MENU

PASSED APPETIZERS
\{ priced per piece \}
CHICKEN SATAY ..... $\$ 2$
MINI CRAB CAKES ..... $\$ 4.50$
bacon wrapped scallop ..... \$ 5
GRILLED SAUSAGES ..... $\$ 1.50$
AHI TUNA CRACKERS ..... $\$ 2.50$
SPICED BEEF MEDALLIONS ..... \$ 4
SHRIMP COCKTAIL ..... \$3
GOAT CHEESE CROSTINI ..... \$2
PIMENTO CHEESE CROSTINI ..... $\$ 2$
VEGETABLE KEBABS ..... \$2
TOMATO \& MOZZARELLA SKEWER ..... \$2
GROUP STATIONARY
SPINACH \& ARTICHOKE DIP ..... $\$ 75$
WHOLE BEEF TENDERLOIN ..... \$375
AHI TUNA PLATTER ..... \$150
LOBSTER TAILS (MIN 20 TAILS) ..... SMP
CHEESE \& FRUIT ..... \$4PP
CHARCUTERIE ..... \$10PP
Vegetable crudite ..... \$2PP

