

group cheer

Whether you're planning a corporate dinner, society function or holiday party, you can relax knowing our professional banquet and culinary staffs are here to make your gathering a success. Within this brochure are lunch and dinner banquet options. Please call us if we can answer any additional questions. We look forward to making your special occasion an affair to remember.

- Affordable package menu selections
- Outstanding service
- Personal attention from our staff



winghaven room

Seats up to 20 guests.



west banquet room

Semi private room seats up to 40 guests, holds 60 guests for cocktail reception.
May reserve front and back banquet rooms for 40 – 80 guests.
Holds up to 120 guest for cocktail reception.

Some room requirements may apply.




special services

- Complimentary wireless internet
- Private lunches available
- Groups may buy-out partial or entire restaurant
- Guests will receive personal attention from banquet manager to specialize events or pair wines
- Pristine white tablecloths available upon request
- Corkage fees may apply
- Off-site catering available

booking info

- Packages are not required. However, recommended for parties of 20 or more. All packages are three courses and must be selected one week prior to event
- Groups may customize dinner package selections and menu heading message
- Prices are listed without tax and gratuity
- Final number of guests is due 24 hours prior to the event



Enhance your event with our selection of passed
or plated hors d'oeuvres, display or plated appetizers.

display platters

SERVES 12 – 15

Artisanal Cheese & Fruit Display selection of cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries Small \$55 | Large \$95

Shellfish Sampler oysters, cocktail shrimp, lobster, king crab legs, cocktail sauce, creole remoulade \$199

Fried Calamari sweet & sour sauce, creole remoulade \$42

Vegetable Crudités selection of fresh seasonal vegetables, buttermilk ranch \$55

Jumbo Shrimp Cocktail cocktail sauce, creole remoulade \$80

Smoked Salmon Flatbread roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil \$38

Marinated Vegetable Platter selection of dressed and marinated vegetables \$55

Antipasto Platter salami, prosciutto, olives, fresh mozzarella, marinated artichokes, mushrooms, onions, asparagus, red peppers and zucchini \$85

Smoked Salmon Platter sesame crackers, red onion, caper, dill dressing \$79

Sushi Platter spicy tuna and tempura shrimp sushi rolls, sashimi, wakame, pickled ginger, soy sauce, wasabi \$70

Dessert Platter chocolate covered strawberries, carrot cake, chocolate truffle cake, lemon ricotta, chocolate brownie and vanilla shortbread cookies \$39

PLATED OR
PASSED

hors d'oeuvres

HOT SELECTIONS

Grilled Beef Tenderloin \$3.5 per piece | \$42 per dozen

Chicken Satay \$2.5 per piece | \$30 per dozen

Beef Satay \$3 per piece | \$36 per dozen

Crab Meat Stuffed Mushrooms \$3.25 per piece | \$39 per dozen

Mini Crab Cakes \$3.25 per piece | \$39 per dozen

Prosciutto Crusted Scallops \$3.5 per piece | \$42 per dozen

Classic Slider \$4 per piece | \$48 per dozen

Filet Slider \$6 per piece | \$72 per dozen

COLD SELECTIONS

Goat Cheese Bruschetta \$2 per piece | \$24 per dozen

Oysters on the Half Shell \$3 per piece | \$36 per dozen

Lobster Salad \$3.5 per piece | \$42 per dozen

Avocado, Cucumber & Carrot Sushi Rolls \$2 per piece | \$24 per dozen

Lobster Roll Sliders \$5 per piece | \$60 per dozen



lunch packages

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL
VEGATABLES AND YUKON MASHED POTATOES,
UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE \$22 per person

Host may choose the first course or the
dessert course to be offered with the Entrée

First Course Choice

Caesar Salad, Baby Greens

Entrée Choice

Grilled Atlantic Salmon
Grilled Chicken Breast
Lobster Mac-n-Cheese
Shrimp Salad

Dessert

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE \$32 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Grilled Atlantic Salmon
Jumbo Lump Crab Cakes
Lobster Cobb Salad

Dessert Choice

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO \$27 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

Joyce Farms Chicken
Grilled Atlantic Salmon
Lobster Cobb Salad
Jumbo Lump Crab Cakes

Dessert

Cookie Box
Crème Brûlée
Mixed Fresh Berries

PACKAGE FOUR \$38 per person

Salad Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Seared Georges Bank Sea Scallops
Seafood Mixed Grill
Seared Ahi Tuna or Seasonal Fresh Fish

Dessert Choice

Cookie Box
Crème Brûlée
Mixed Fresh Berries

plated apps

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Iced Shellfish Platter
Shared Sampler | Jumbo Shrimp Cocktail
Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta



dinner packages

ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS
AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

PACKAGE ONE \$45 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Joyce Farms Chicken
Grilled Atlantic Salmon
Seared Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO \$58 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet
12 oz. KC Strip
Joyce Farms Chicken
Jumbo Lump Crab Cakes
Seared Georges Bank Sea Scallops
Seasonal Fresh Fish

Dessert Choice

Apple Croustade
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE \$70 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
12 oz. KC Strip
Joyce Farms Chicken
Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

PACKAGE FOUR \$84 per person

First Course

Iced Shellfish Platter

Second Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
12 oz. KC Strip
Joyce Farms Chicken
Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

plated apps

ENHANCE YOUR DINNER PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Iced Shellfish Platter | Shared Sampler
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta