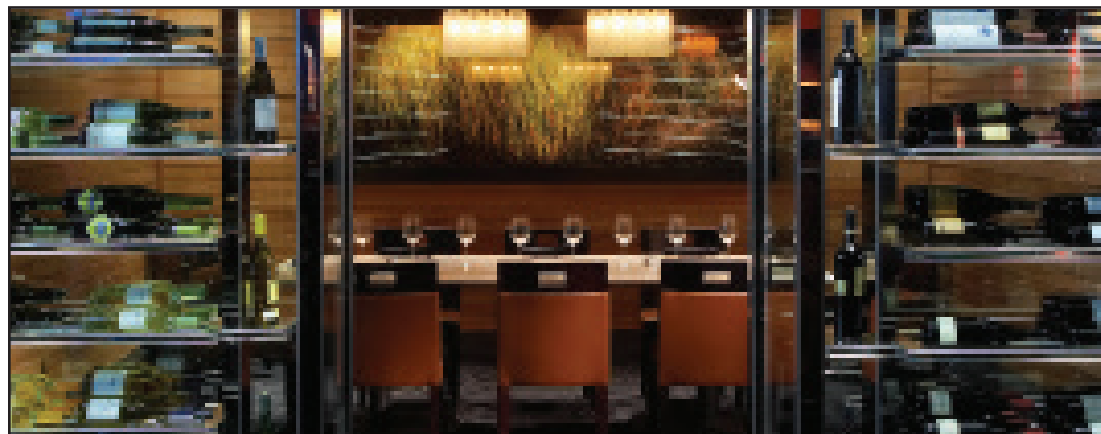


group cheer

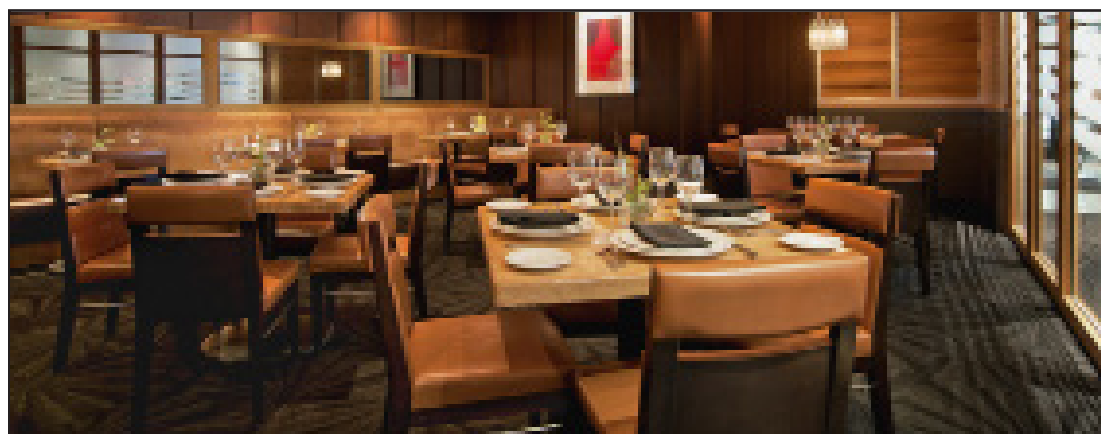
Whether you're planning a corporate dinner, society function or holiday party, you can relax knowing our professional banquet and culinary staffs are here to make your gathering a success. Within this brochure are lunch and dinner banquet options. Please call us if we can answer any additional questions.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

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



kauffman room

Seats up to 14 guests.



banquet room

Seats up to 50 guests. Holds 65 guests for cocktail reception.

Some room requirements may apply.




special services

- Complimentary wireless internet
- Complimentary A/V screens and projector available in the banquet room
- Groups may buy out the bar, partial or entire restaurant. No dining room buy-outs available on Friday or Saturday evenings
- Guests will receive personal attention from Private Events Coordinator, Rochelle Neddo, to specialize events or pair wines
- Off-site catering available

booking info

- Packages are not required. However, packages 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 guest count 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 and fresh seasonal fruits, 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
- Vegetable Flatbread** fig barbeque, fontina, provolone, gorgonzola, red onion, granny smith apple, sage vinaigrette \$25
- Dessert Platter** chocolate covered strawberries, carrot cake, chocolate truffle cake, lemon ricotta, chocolate brownie and vanilla shortbread cookies \$39

PLATED OR
PASSED

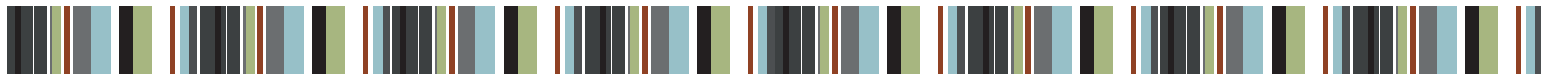
hors d'oeuvres

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
- Crab Springs Rolls** \$3 per piece | \$36 per dozen
- Vegetarian Spring Rolls** \$2 per piece | \$24 per dozen
- Avocado, Cucumber & Carrot Sushi Rolls** \$2 per piece | \$24 per dozen
- Lobster Roll Sliders** \$5 per piece | \$60 per dozen



lunch packages

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

PACKAGE ONE \$29 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 TWO \$35 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 THREE \$40 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 \$48 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
Chocolate Lava Cake
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO \$60 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
Seasonal Fresh Fish

Dessert Choice

Apple Croustade
Chocolate Lava Cake
Crème Brûlée
Mixed Fresh Berries

PACKAGE THREE \$75 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 Seared Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Chocolate Lava Cake
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

PACKAGE FOUR \$89 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 Seared Georges Bank Sea Scallops

Dessert Choice

Apple Croustade
Chocolate Lava Cake
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