



# 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.

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## 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