



BANQUET

BANQUET: PACKAGE 1

All Hot and Cold Beverages

(soda, coffee, tea, etc., excluding pelegirino and espresso)

Fresh Baked French Baguettes

Our House Mixed Greens Salad

Tossed in a honey basil balsamic vinaigrette

APPETIZERS

Choose any three, served family style

Bleu Steak and Bacon Bites

With a horseradish sour cream dipping sauce

Lightly Battered Fried Calamari with Marinara

Spinach and Artichoke Crab Dip with Pita Chips

Bite Sized Crab Miniatures

With a creole lobster bisque dipping sauce

Jumbo Shrimp Stuffed with Crab Meat

Honey Goat Cheese and Spinach Bites

With aged balsamic vinegar

Chicken Bruschetta

Garlic crostini and fresh basil

ENTREES

Choose any three entree selections. All served with our roasted garlic mashed potatoes and vegetable du jour

Center Cut Filet Mignon and Jumbo Lump Crab Cakes

Served with a roasted red pepper aioli

Pork Tenderloin Roulades

Stuffed with crab, spinach, and mushrooms

1/2 pound Lobster Tail Stuffed with Crab Meat

Broiled and then stuffed to the "gills"

Stuffed Fillet of Salmon

Honey goat cheese, fire roasted red bell peppers, spinach

Honey Jalapeno Scallops Stuffed with Crab Meat

Finished with fresh lime

Shrimp and Crab Tossed in a Red Pepper Cream Sauce

Finished with smoked bacon over linguine

12 oz Center Cut New York Strip Steak Stuffed with Crab

Blackened and finished in a beefy mushroom stock

\$51 PER PERSON

20% gratuity and 7% sales tax not included

Ask about our homemade desserts available at an additional \$4 per person a la carte

BANQUET: PACKAGE 2

All Hot and Cold Beverages

(soda, coffee, tea, etc., excluding pelegirino and espresso)

Fresh Baked French Baguettes

Our House Mixed Greens Salad

Tossed in a honey basil balsamic vinaigrette

APPETIZERS

Choose any three, served family style

Lightly Battered Fried Calamari with Marinara

Spinach and Artichoke Crab Dip with Pita Chips

Bacon Wrapped Sea Scallops

Sesame Chicken Strips

With ginger soy dipping broth

Mushroom Caps Stuffed with Crab Meat

Chicken Bruschetta

Garlic crostini and fresh basil

ENTREES

Choose any three entree selections. All served with our roasted garlic mashed potatoes and vegetable du jour

1/2 Pound Sashimi Style Wasabi Tuna

Pan seared medium rare, with ginger soy dipping sauce

Honey Jalapeno Shrimp Stuffed with Crab Meat

Served over cool cucumber slices

Fillet of Flounder Stuffed with Crabmeat

Fluke fillet stuffed with jumbo lump

Jumbo Shrimp and Scallop Primavera

Served over rigatoni, loaded with roasted vegetables in a garlic broth

Stuffed Chicken Breast

Honey goat cheese, fire roasted red bell peppers, sauteed spinach, garlic & oil

Asian BBQ Style Pork Tenderloin

Finished in a chile honey oil drizzle

\$37 PER PERSON

20% gratuity and 7% sales tax not included

Ask about our homemade desserts available at an additional \$4 per person a la carte

BANQUET: PACKAGE 3

All Hot and Cold Beverages

(soda, coffee, tea, etc., excluding pelegrino and espresso)

Fresh Baked French Baguettes

Our House Mixed Greens Salad

Tossed in a honey basil balsamic vinaigrette

APPETIZERS

Choose any three, served family style

Lightly Battered Fried Calamari with Marinara

Baked Vegetable Casserole with Pita Chips

Chicken Bruschetta

Garlic crostini and fresh basil

Sesame Asian Chicken Tenderloin

ENTREES

Choose any three entree selections. All served with our roasted garlic mashed potatoes and vegetable du jour

Pistachio and Basil Butter Cursted Salmon Fillet

Baked salmon with a crispy basil coating

Fresh Dry Pack Sea Scallop Primavera

Served over rigatoni, loaded with roasted vegetables in a garlic broth

Parmesan Encrusted Chicken Breast

Topped in a lemon caper berry butter sauce

Blackened Ahi Tuna Steak

Served with a creole mustard sauce

\$31 PER PERSON

20% gratuity and 7% sales tax not included

Ask about our homemade desserts available at an additional \$4 per person a la carte