

DELUXE MENU \$80

FIRST COURSE

(choice of)

Classic Caesar Salad

Chopped Salad

MAIN COURSE

(choice of)

Hanger Steak Au Poivre

roasted baby vegetables and au gratin potatoes

Porcini Ravioli

pea purée and truffle cream

Pan-Seared Flounder

caper butter, confit marble potatoes, and creamed spinach

DESSERT

Key Lime Tart

ROYALE MENU \$95

FIRST COURSE

(choose two - served for the table)

Hanger Steak en Croute with Horseradish Crema

Poached Rock Shrimp Cornets with Lemon Basil Emulsion

Lump Crab Croquette with Caper Remoulade

Pork Belly in Puff Pastry with Roasted Red Pepper Jam

Caramelized Onion & Goat Cheese-Stuffed Bbay Beets

SECOND COURSE

(choice of)

Lobster Bisque with Sherry Cream

Classic Caesar Salad

Caprese & Pearls Salad

MAIN COURSE

(choice of)

Sous Vide Filet — mushroom demi-glace, au gratin potatoes, french beans & baby squash

Pan Seared Salmon — spinach and sorrel cream, basil oil, cirspy mushrooms, french beans & confit potatoes

Lemon Pepper Cornish Game Hen — leek puree, chorizo stuffing & cranberry demi

Porcini Ravioli — split pea puree, roasted squash & black truffle

DESSERT

(choose one to present to your guests)

Raspberry Blondie

Key Lime Tart

Coffee Crunch

GRAND MENU \$129

FIRST COURSE

(choose three - served for the table)

Hanger Steak en Croute with Horseradish Crema

Poached Rock Shrimp Cornets with Lemon Basil Emulsion

Lump Crab Croquette with Caper Remoulade

Pork Belly in Puff Pastry with Roasted Red Pepper Jam

Caramelized Onion & Goat Cheese-Stuffed Bbay Beets

AMUSE-BOUCHE

Chef's Choice

SECOND COURSE

(choice of)

Lobster Bisque with Sherry Cream

Manhattan Clam Chowder

THIRD COURSE

(choice of)

Rock Shrimp Cocktail

Big Fin Jumbo Lump Crab Cake with Basil Remoulade

Glazed Pork Belly with Roasted Red Pepper Jam & Carrot-Apple Slaw

Chickpea Fritters with Garlic Aioli, Kale & Cranberry Salad

MAIN COURSE

(choice of)

Sous Vide Filet — mushroom demi-glace, roasted baby vegetables & potato au gratin

Pan Seared Halibut — split pea & horseradish risotto, port wine reduction

Pork Osso Buco — boursin whipped potatoes & caramelized carrots

Butternut Squash Gnocchi — wild mushrooms & candied walnuts

DESSERT

(choose one to present to your guests)

Raspberry Blondie

Key Lime Tart

Coffee Crunch

Peach Pie



DISPLAY | PLATTERS

SEAFOOD PLATTERS

*Little Fin Seafood Platter — 6 oysters, 6 shrimp, 8 mussels, 8 clams,
½ lb snow crab*

65

*Big Fin Seafood Platter — 12 oysters, 12 shrimp, 8 mussels, 8 clams,
whole lobster, 1lb snow crab*

165

OTHER PLATTERS

Cheese | Crudite | Antipasto Station

15 per person

PASSED OR STATION HORS D'OEUVRES

Hanger Steak en Croute with Horseradish Crema

Poached Rock Shrimp Cornets with Lemon Basil Emulsion

Lump Crab Croquette with Caper Remoulade

Pork Belly in Puff Pastry with Roasted Red Pepper Jam

Caramelized Onion & Goat Cheese-Stuffed Bbay Beets

***Passed or station hors d'oeuvres are available upon request and
can be fully customized based on your event preferences.**

BAR PACKAGES

(Priced per person | 2 hours)

BEER & WINE \$40

Wine — Cabernet Shiraz | Cabernet Sauvignon | Chardonnay | Pinot Grigio

Beer — Domestic beer selection | Imported beer selection

CLASSIC BAR \$50

Gin — Bombay

Rum — Bacardi | Captain Morgan

Vodka — Tito's

Tequila — Monte Alban 100% Agave

Scotch — Dewar's

Whiskey/Bourbon — Jim Beam

PREMIUM BAR \$60

Gin — Bombay Sapphire | Hendrick's

Rum — Bambu | Diplomatico

Vodka — Grey Goose | Belvedere

Tequila — Don Julio Blanco & Reposado

Scotch — Johnnie Walker Black | Glenlivet 12

Whiskey/Bourbon — Crown Royal | Woodford Reserve