

SIGNATURE ICED SEAFOOD DISPLAY

A selection of chilled shellfish presented
on a bed of crushed ice

Choose from the following selections:

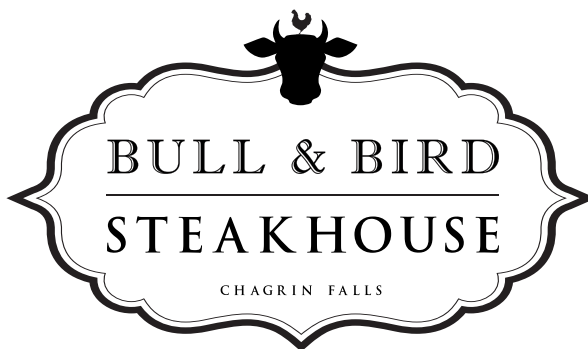
LOBSTER TAILS

SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

JUMBO BLUE CRAB

Seafood towers can replace appetizer selection on any banquet menu at an additional cost



DISPLAYS

Serves 10 People

FORMAGGI BOARD

imported & domestic cheese, creole mustard, truffle honey, fig preserves, crackers

GRILLED VEGETABLE PLATTER

marinated eggplant, zucchini, yellow squash, asparagus, onion and tomato;
finished with balsamic reduction and e.v.o.o.

GRILLED MARINATED VEGETABLES and IMPORTED & DOMESTIC CHEESE

MINI BULL & BIRD BURGERS

white cheddar, spicy slaw,
house sauce

CRISPY FRIED SHRIMP

house tartar sauce

MINI MEATBALLS

red sauce, ricotta, basil pistou

SHAVED RIBEYE SLIDERS

horseradish sauce, greens

TOMATO BRUSCHETTA

baby heirloom tomatoes,
basil oil, balsamic reduction

CHILLED GRILLED ASPARAGUS

herb vinaigrette

GRILLED CHICKEN SKEWERS

SHRIMP COCKTAIL

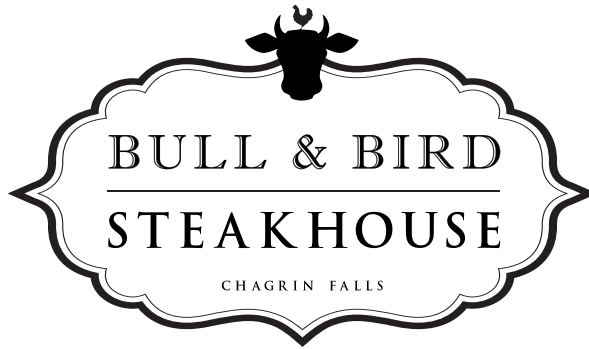
extra horseradish mixed to order

BAKED OYSTERS ROCKEFELLER

spinach & cheese

BACON DEVILED EGGS

LAMB LOLLIPOPS



DINNER MENU 1

SALAD

NEW/OLD SCHOOL CAESAR

house caesar dressing, warm garlic parkerhouse croutons, chopped marinated anchovies

ENTREE SELECTION

Guest's Choice of One

BELL & EVANS SPATCHCOCK CHICKEN

pan-roasted single airline breast, fines herbes pan sauce, whipped potato purée

CARBONARA CACIO E PEPE

bucatini pasta, toasted black pepper, thick-cut bacon, pecorino, shaved cured egg yolk

SALMON

pan-seared, roasted piperade, persillade

SHRIMP & PASTA ARRABBIATA

calabrian chilies, red sauce

SIDE

WHIPPED POTATO PURÉE

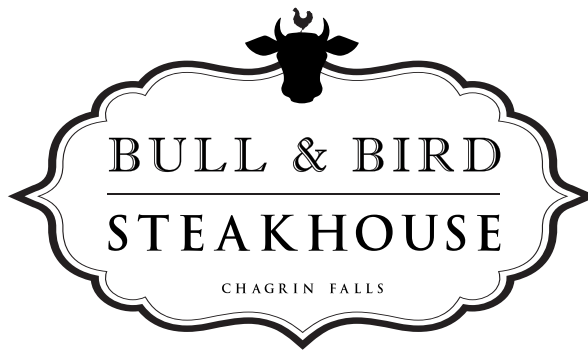
cream, butter, salt

DESSERT

FLOURLESS CHOCOLATE TORTE

COFFEE SERVICE

(caffeinated, decaffeinated, hot tea or iced tea)



DINNER MENU 2

APPETIZERS

Served Family-Style

MEATBALLS
ricotta, basil pistou, red sauce

SHRIMP COCKTAIL
white shrimp, extra horseradish

SALAD

NEW/OLD SCHOOL CAESAR
house caesar dressing, warm garlic parkerhouse croutons, chopped marinated anchovies

ENTREE SELECTION

Guest's Choice of One

7oz FILET MIGNON
béarnaise sauce

BELL & EVANS SPATCHCOCK CHICKEN
pan-roasted single airline breast, fines herbes pan sauce, whipped potato purée

SALMON
pan-seared, roasted piperade, persillade

CARBONARA CACIO E PEPE
bucatini pasta, toasted black pepper, thick-cut bacon, pecorino, shaved cured egg yolk

12oz PRIME NEW YORK STRIP

SIDES

WHIPPED POTATO PURÉE
cream, butter, salt

ASPARAGUS
black pepper butter

DESSERT SELECTION

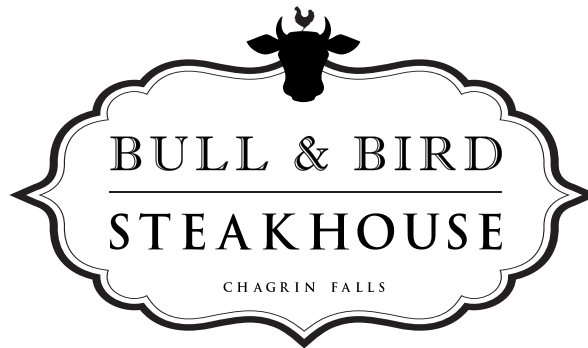
Guest's Choice of One

FLOURLESS CHOCOLATE TORTE

ESPRESSO CRÈME BRULÉE

COFFEE SERVICE
(caffeinated, decaffeinated, hot tea or iced tea)

Items Subject to Change



DINNER MENU 3

APPETIZER PLATTER

SHRIMP COCKTAIL, MEATBALLS, CHILLED LOBSTER TAILS

SALAD SELECTION

Guest's Choice of One

NEW/OLD SCHOOL CAESAR

house caesar dressing, warm garlic parkerhouse
croutons, chopped marinated anchovies

WEDGE & BLEU

tomato, onion, bleu cheese, bacon,
buttermilk herb dressing

ENTREE SELECTION

Guest's Choice of One

9oz FILET MIGNON

béarnaise sauce

BELL & EVANS SPATCHCOCK CHICKEN

pan-roasted double airline breast, fines herbes pan sauce, whipped potato purée

SALMON

pan-seared, roasted piperade, persillade

CHEF'S DAILY FISH FEATURE

LOBSTER & PASTA ARRABBIATA

calabrian chilies, red sauce

16oz RIBEYE

SIDES

WHIPPED POTATO PURÉE

cream, butter, salt

CREAMED KALE

ASPARAGUS

black pepper butter

DESSERT SELECTION

Guest's Choice of One

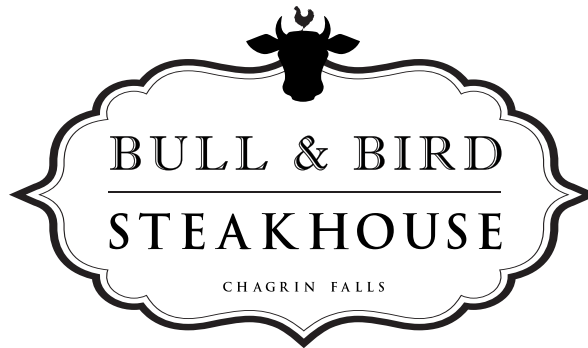
FLOURLESS CHOCOLATE TORTE

MS. BRADY'S WARM CARROT CAKE

ESPRESSO CRÈME BRULÉE

COFFEE SERVICE

(caffeinated, decaffeinated, hot tea or iced tea)



CREATE YOUR OWN LIMITED DINNER MENU

FAMILY-STYLE APPETIZERS

Select Three Choices

MEATBALLS
FRIED SHRIMP
BACON DEVILED EGGS
LAMB LOLLIPOPS
SHRIMP COCKTAIL
OYSTERS ON THE HALF SHELL

CHOICE OF SOUP OR SALAD

Select Two Choices

SOUP DU JOUR
WEDGE SALAD
NEW/OLD SCHOOL CAESAR
WARM SPINACH SALAD

Seafood Towers may replace appetizer selection at an additional cost

ENTREES

Please Select Six Choices

7oz FILET MIGNON
CARBONARA CACIO E PEPE

BELL & EVANS SPATCHCOCK CHICKEN
LOBSTER & PASTA ARRABBIATTA

SALMON
CHEF'S DAILY SEAFOOD
12oz PRIME STRIP STEAK

FAMILY-STYLE SIDES

Please Select Three Items Served to All Guests

CHARRED BROCCOLI
SAUTÉED MUSHROOMS

DELMONICO POTATOES
WHIPPED POTATO PURÉE

CREAMED KALE
ASPARAGUS

DESSERT

Select Two Choices

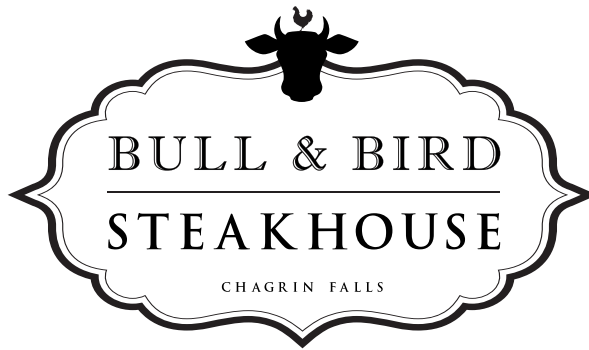
FLOURLESS CHOCOLATE TORTE

MS. BRADY'S WARM CARROT CAKE

ESPRESSO CRÈME BRULÉE

COFFEE SERVICE
(caffeinated, decaffeinated, hot tea or iced tea)

Items Subject to Change



LIGHT LUNCH MENU

FIRST COURSE

SOUP DU JOUR

ENTREE SELECTION

Guest's Choice of One

SALMON CAESAR

house caesar dressing, warm garlic parkerhouse croutons,
chopped marinated anchovies

STEAKHOUSE BURGER

grass-fed beef, spicy slaw, white cheddar, house sauce,
brioche bun, pommes frites

CARBONARA CACIO E PEPE

bucatini pasta, toasted black pepper, thick-cut bacon,
pecorino, shaved cured egg yolk

CRAB WEDGE

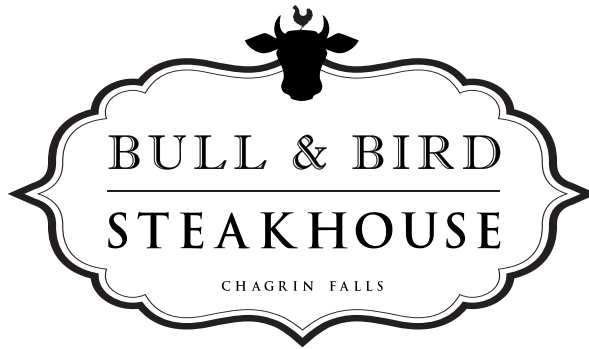
blue crab, tomato, onion, bleu cheese,
bacon, buttermilk herb dressing

DESSERT

FLOURLESS CHOCOLATE TORTE

COFFEE SERVICE

(caffeinated, decaffeinated, hot tea or iced tea)



LUNCH MENU 1

SOUP OR SALAD

NEW/OLD SCHOOL CAESAR

house caesar dressing, warm garlic parkerhouse
croutons, chopped marinated anchovies

SOUP DU JOUR

ENTREE SELECTION

Guest's Choice of One

SALMON

pan-seared, roasted piperade, persillade

BELL & EVANS SPATCHCOCK CHICKEN

pan-roasted single airline breast, fines herbes pan sauce, whipped potato purée

CARBONARA CACIO E PEPE

bucatini pasta, toasted black pepper, thick-cut bacon,
pecorino, shaved cured egg yolk

DESSERT

FLOURLESS CHOCOLATE TORTE

COFFEE SERVICE

(caffeinated, decaffeinated, hot tea or iced tea)



LUNCH MENU 2

APPETIZER

SHRIMP COCKTAIL
white shrimp, extra horseradish, mixed to order

SOUP OR SALAD

NEW/OLD SCHOOL CAESAR
house caesar dressing, warm garlic parkerhouse
croutons, chopped marinated anchovies

SOUP DU JOUR

ENTREE SELECTION

Guest's Choice of One

SALMON
pan-seared, roasted piperade, persillade

CHEF'S DAILY FISH FEATURE

SHRIMP & PASTA ARRABBIATA
calabrian chilies, red sauce

STEAK FRITES
la fin sliced tenderloin, pommes frites, Café de Paris sauce

DESSERT

FLOURLESS CHOCOLATE TORTE

COFFEE SERVICE
(caffeinated, decaffeinated, hot tea or iced tea)

Items Subject to Change