



## SIGNATURE ICED SEAFOOD DISPLAY

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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*

#### GERBER FARMS AMISH 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

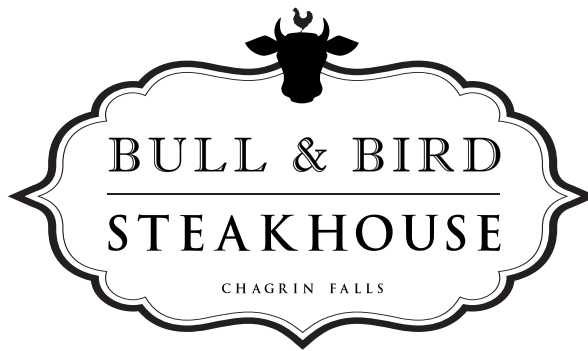
cream, butter, salt

### 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

GERBER FARMS AMISH 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

CHEF'S CRÈME BRULÉE

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



## 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

#### GERBER FARMS AMISH 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

#### CHEF'S 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	GERBER FARMS AMISH SPATCHCOCK CHICKEN LOBSTER & PASTA ARRABBIATTA	SALMON CHEF'S DAILY SEAFOOD 12oz PRIME STRIP STEAK
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### FAMILY-STYLE SIDES

*Please Select Three Items Served to All Guests*

CHARRED BROCCOLI SAUTÉED MUSHROOMS	DELMONICO POTATOES WHIPPED POTATO PURÉE	CREAMED KALE ASPARAGUS
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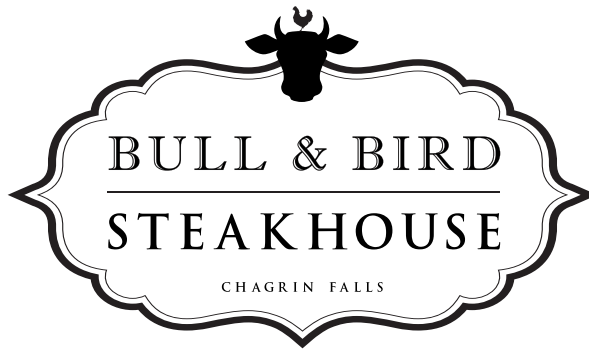
### DESSERT

*Select Two Choices*

FLOURLESS CHOCOLATE TORTE	MS. BRADY'S WARM CARROT CAKE	CHEF'S CRÈME BRULÉE
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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

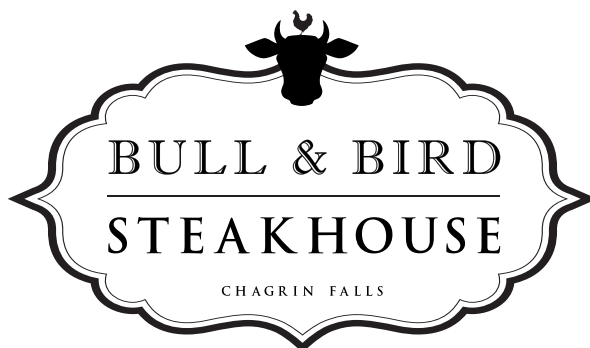
blue crab, tomato, onion, bleu cheese,  
bacon, buttermilk herb dressing

### 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

#### GERBER FARMS AMISH 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)