

Seafood Event Menu

Cocktail Hour

Cold Seafood Display Served on Ice, Garnished with Fresh Lemons, Limes and Greenery

Jumbo Peeled Cocktail Shrimp, Fresh Shucked Oysters, Rock Crab Claws, Cut Snow Crab Legs,

Fresh made Tuna Poke, Marinated Calamari Salad, Bay Scallop & Cucumber Salad

Served with: Cocktail Sauce, Tabasco Sauce, Rémoulade Sauce, Mignonette Sauce, Butter & Bloody Mary

Butter, Fresh Horseradish, Saltines

Hor 'doeuvres Station

Spicy Shrimp Dip and Our Classic Artichoke Dip Served with Pita Rounds and Everything Flatbreads

Candied Apple Pork Belly Skewers

Coffee Rubbed Beef Tenderloin on Crostini with Horseradish Cheese and Roasted Peppers*

Mini Tomato Basil Bites

Entrée Service

Chef Attended Action Station

Prime Rib Carving Station with Red Wine Jus, Garlic Aioli, Fresh Horseradish*

*Lightly Sautéed Chicken Francaise with Fresh Artichokes
Shrimp Fra Diabolo served over Pasta Aglio E Olio*

Fire Seared Green Beans with Grilled Vegetable Medley

Grilled Asparagus with Lemon Zest Vinaigrette

Potatoes with Fresh Butter and Herbs

Seasonal Salad Selection with Fresh Citrus Dressing

Fresh Crusty Bread with Butter