



Dinner for Two Start at \$300 & Small Dinner Parties Vary on Menu Choices

Items w/ Asterisk Pricing Can vary & Change daily (Market Value)

Note: Onsite Chef is \$65 per hour & can serve 4 Course Meal to guests (2-6 guests) for any event (6-15) guests will require 1 Server in Addition to the Chef (4 Course Meal Choose 1 Appetizer, Salad or Soup, 1 Entree, 1 Starch, 1 Vegetable, Add - on 1 Seafood Shrimp Skewer or 4-6 oz. Lobster Tail & 1 Dessert

APPETIZER

Shrimp & Avocado Ceviche with Fresh Chips

*Shrimp, avocado, tri color peppers, Fresh Lime,
Cilantro*

Italian Sausage Stuffed Mushrooms

*Large Cap mushrooms stuffed w/ spicy italian
sausage, breadcrumbs, shallots, parsley and
garlic*

Crab Cakes

*Lump crab meat seasoned with spices,
Dijon mustard, lemon, breadbrumbs &
pan fried in butter*

APPETIZER

Classic Shrimp Cocktail

*Jumbo Shrimp Chilled and served w/
Homemade Cocktail Sauce & Lemon*

Bacon Wrapped Colossal Shrimp

*Colossal Shrimp wrapped w/ Applewood
Smoked Thick Cut Bacon & Served w/ Mango
Habenero Jam*

Oysters on the Half Shell

*Raw Oysters on Crushed Ice w/ Lemon,
Horseradish, Cocktail & Mignonette Sauce*

SALAD

Spring Mix Salad

*Dried Cranberries, Feta, Candied Walnuts,
Apples w/ Raspberry Vinaigrette*

Spinach Salad

*Gorgonzola, Pear, Candied Walnuts,
Strawberries, with Strawberry Vinaigrette*

*** Grilled Peach Salad**

*Arugula, Goat Cheese, Candied Pecans, w/
Balsamic Vinaigrette*

SALAD

Heirloom Tomato Caprese Salad

*Fresh Mozzarella, Aged Balsamic Vinegar, Fresh
Basil & Extra Virgin Olive Oil*

Golden Beet Salad

*Arugula, Fried Goat Cheese, Candied Walnuts,
Blood Orange Segments w/
Blood Orange Mint Vinaigrette*



SOUPS

Lobster Bisque

*Smooth & Creamy soup simmered
crustacean & highly seasoned w/ garnish of
Creme Friache , Lobster Claw &
Minced Chives*

Cream of Asparagus Soup

*Fresh Asparagus, broth, cream, silky smooth
soup*

SOUPS

French Onion Soup Gratin

*Rich broth of Caramelized onions &
beef stock
Topped w/ French Baguette &
Gruyere Cheese*

Consomme W/ Julienne of Vegetables

*highly rich clarified broth w/ Julienne of
Carrots, Celery*

POULTRY

Chicken Roulade

*Four Mushroom Stuffed Chicken Breast w/
Garlic Cream Sauce*

Roasted Cornish Game Hens

Fresh Herbs, Citrus Marinated, Pan Jus

Jidori Chicken

*Free Range Airline Cut w/ Goat Cheese
& Herbs*

POULTRY

Duck A La Orange

*Roasted Duck, Crispy Skin, Gastrique of
Orange*

Coq Au Vin w/Rosemary & Thyme

*24- Hour Marinated Chicken Simmered in Red
Wine, Bacon, Braised Pearl Onions & Sautéed
Mushrooms*

Chicken Francese

*Crispy golden chicken simmered in a velvety
lemon butter sauce*



SEAFOOD

Fish Preparations:

Meunière, Herb White Wine Poached, Steamed, En Papillote, Grilled, Blackened, Roasted & Fried

Salmon

Halibut

***Chilean Sea Bass**

Branzino

Seared Diver Scallops

Crab Stuffed Jumbo Shrimp

BBQ Prawns - 5 pieces

or Seafood Stuffed (additional \$20)

***Ultimate Seafood Pasta**

Fettucini w/Alfredo Sauce

Lobster Tail, Shrimp, Crab & Scallops

Options Available

***Lobster Tails**

&

***Whole Lobsters**

(Grilled, Roasted & Fried Lobster)

Flavors:

Cajun, Garlic, Garlic Butter, Lemon Pepper

Snow Crab 1/2 Pound \$30

Add On Jumbo Shrimp to any plate \$3 each

Colossal Shrimp \$6.50 each

Flavors:

Cajun, Blackened, Garlic Cream Sauce, Teriyaki, Chardonnay Sauce, Citrus Butter Sauce, Jerk Seasoned, Lemon Pepper Garlic Butter, Picatta Style, Chimichurri Sauce, Black Peppercorn sauce, & Bordelaise Sauce (Red Wine Reduction & Demi-glace,

BEEF

New York Strip Steak

10-12oz.

***Filet Mignon**

8 - 10 oz Medallion

Rib Eye

10- 12 oz.

BEEF

***Tomahawk**

Additional \$100

Braised Beef Short Rib

Demi Glaze Red Wine Reduction

Beef Bourguignon

Beef stewed w Onions, carrots, garlic & Herbs in a rich red wine sauce



PORK

Pork Tenderloin

*Rum raisin pork Tenderloin
Served w/
Carmelized Apple Rings*

Double Cut Pork Chop

*Stuffed with Herb Stuffing & Glazed
w/
Whiskey Sauce*

LAMB

New Zealand Frenched Lamb

*Petite Lamb chops Frenched Marinated in
Olive Oil, Rosemary, Thyme & Garlic
Served w/ Mint Chutney*

Rack of Lamb

Roasted Lamb

Lamb Chops

*Rack of Lamb sliced into
individual chops*

Lamb Shank

*Slow Braised Until Tender Meat Falls of the
Bone*

STARCH - SIDE DISH

Lobster Mac & Cheese

Potato Au Gratin
w/ Gruyere

Roasted Garlic Buttered Yukon Gold
Mashed Potatoes

Creamy Mushroom Risotto
Shiitake, Oyster, Cremini & Chanterelle

STARCH - SIDE DISH

Yellow Saffron Rice

Creole Jambalaya
(Shrimp, Andouille Sausage & Chicken)

Seafood Stuffed Baked Potato
w/ Mornay Sauce

Whipped Yam or Sweet Potato
w/ Bourbon Brown Butter & Crispy Sage



VEGETABLE- SIDE DISH

Asparagus

*Haricots Verts
(French Green Beans)*

Grilled Mixed Vegetables

Saute Spinach

Broccolini

VEGETABLE - SIDE DISH

Garlic Parmesan Roasted Cauliflower

*Glazed Rainbow Carrots
w/ Mint & Maldon*

*Herb Roasted Farmer's Market
Root Vegetables
Turnips, Parsnips, Carrots, Sweet Potato*

DESSERT

Classic Warm Bread Pudding

Cream Anglaise, Caramel & Golden Raisins

Apple Crisp

Vanilla Bean Ice Cream

Bananas Foster

*Tableside Prepared w/ Bananas, Brown
Sugar, Butter, Dark Rum & Banana Liqueur
& Flambe!*

DRINKS

Wine

Suggested Wine List Recommendations

Full Bar

Specialty Drinks

Cocktails

Signature cocktails w/ Garnishes