



Cocktail Party

\$27 person excluding tax & gratuity

Appetizers (Butlered and Stations)

CRAB & AVOCADO TOSTADOS
TOMATO & BUFFALO MOZZARELLA SKEWERS, BASIL, OIL & BALSAMIC DRIZZLE
MINI KOBE BURGERS
CRAB SLIDERS WITH LOBSTER REMOULADE
LOBSTER SPRING ROLLS
TUNA TARTARE ON WAFFLE CHIPS
BEER BATTERED STRING BEANS
BUFFALO OYSTERS WITH BLEU CHEESE
K&F BEET CHIPS

ARTISANAL CHEESE & CHARCUTERIE DISPLAY

Available Additions for all Menus

Price is per person

GRILLED TUNA SKEWERS, WASABI FOAM \$4
LOLLIPOP LAMB CHOPS \$4
PEPPER CRUSTED FILET CROSTINI & HORSERADISH CREAM \$3
LOLLIPOP LAMB CHOPS \$4
ARTISANAL CHEESE & CHARCUTERIE DISPLAY \$4
COLOSSAL SHRIMP COCKTAIL \$9
RAW BAR WITH SHRIMP, OYSTERS & CLAMS \$10
DESSERT SAMPLER STATION \$2
BANANAS FOSTER OR CHERRIES JUBILEE \$3
CHOCOLATE FONDUE WITH FRESH FRUIT \$4

Menu and prices subject to change based on season and availability.



Cocktail Party with Pasta Station

\$30/person excluding tax & gratuity

Appetizers (Butlered and Stations)

CRAB & AVOCADO TOSTADOS
TOMATO & BUFFALO MOZZARELLA SKEWERS, BASIL, OIL & BALSAMIC DRIZZLE
MINI KOBE BURGERS
CRAB SLIDERS WITH LOBSTER REMOULADE
LOBSTER SPRING ROLLS
TUNA TARTARE ON WAFFLE CHIPS

Stations

WILD MUSHROOM RAVIOLI WITH BLEU CHEESE SAGE SAUCE AND PENNE WITH MARINARA

Choice of Salad:

ARUGULA, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES
CLASSIC CAESAR
SPRING GREENS, GLAZED WALNUTS, PECORINO ROMANO & BASIL VINAIGRETTE

Dessert Sampler Station

WALNUT CRUSTED CHEESECAKE
LEMON PIE & STOLI BLUEBERRY COMPOTE
CHOCOLATE TRUFFLE TORTE, CHAMPAGNE SABAYON
PEANUT BUTTER MOUSSE CUP
COFFEE, TEA, ESPRESSO & CAPPUCINO

Menu and prices subject to change based on season and availability.



Stations Menu

With Chicken & Fish

\$37 per person excluding tax & gratuity

Appetizers (Butlered)

CRAB & AVOCADO TOSTADOS

TOMATO & BUFFALO MOZZARELLA SKEWERS, BASIL, OIL & BALSAMIC DRIZZLE

MINI KOBE BURGERS

CRAB SLIDERS WITH LOBSTER REMOULADE

LOBSTER SPRING ROLLS

TUNA TARTARE ON WAFFLE CHIPS

Stations

WILD MUSHROOM RAVIOLI WITH BLEU CHEESE SAGE SAUCE AND PENNE WITH MARINARA

Choice of Salad:

ARUGULA, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES

CLASSIC CAESAR

SPRING GREENS, GLAZED WALNUTS, PECORINO ROMANO & BASIL VINAIGRETTE

Choice of Fish:

POACHED FLOUNDER, LOBSTER HOLLANDAISE OR

GRILLED SALMON

CHICKEN MILANESE WITH TOMATO VINAIGRETTE

Dessert Sampler Station

WALNUT CRUSTED CHEESECAKE

LEMON PIE & STOLI BLUEBERRY COMPOTE

CHOCOLATE TRUFFLE TORTE, CHAMPAGNE SABAYON

PEANUT BUTTER MOUSSE CUP

COFFEE, TEA, ESPRESSO & CAPPUCINO

Menu and prices subject to change based on season and availability.



Stations Menu

with Filet & Fish

\$46 per person
excluding tax & gratuity

Appetizers (Butlered and Stations)

CRAB & AVOCADO TOSTADOS
TOMATO & BUFFALO MOZZARELLA SKEWERS, BASIL, OIL & BALSAMIC DRIZZLE
MINI KOBE BURGERS
CRAB SLIDERS WITH LOBSTER REMOULADE
LOBSTER SPRING ROLLS
TUNA TARTARE ON WAFFLE CHIPS
SELECTION OF ARTISANAL CHEESE & CHARCUTERIE

Stations

WILD MUSHROOM RAVIOLI WITH BLEU CHEESE SAGE SAUCE AND PENNE WITH MARINARA

CHOICE OF SALAD:

ARUGULA, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES

CLASSIC CAESAR OR

SPRING GREENS, CHERRY TOMATOES, GLAZED WALNUTS, PECORINO ROMANO & BASIL VINAIGRETTE

CHOICE OF FISH:

POACHED FLOUNDER, LOBSTER HOLLANDAISE OR GRILLED SALMON

HERB CRUSTED FILET ROAST, ROASTED VEGETABLES

Dessert Sampler Station

WALNUT CRUSTED CHEESECAKE

LEMON PIE & STOLI BLUEBERRY COMPOTE

CHOCOLATE TRUFFLE TORTE, CHAMPAGNE SABAYON

PEANUT BUTTER MOUSSE CUP

COFFEE, TEA, ESPRESSO & CAPPUCCINO

Menu and prices subject to change based on season and availability.