



COCKTAIL PARTY

\$31 PER PERSON
EXCLUDING TAX & GRATUITY

APPETIZERS

TUNA TARTARE ON WAFFLE CHIPS
SMOKED SALMON PINWHEELS, CUCUMBER SOCCLE
ROASTED BEET & GOAT CHEESE SKEWERS
MINI KOBE BURGERS
CRAB SLIDERS, LOBSTER REMOULADE
LOBSTER SPRING ROLLS, DIJON DRIZZLE
BEER BATTERED STRING BEANS, LEMON AIOLI
CRAWFISH BEIGNETS, CREOLE TARTAR
K&F BEET CHIPS

AVAILABLE ADDITIONS FOR ALL MENUS

PRICE PER PERSON

K&F STEAK SKEWERS \$3
GRILLED TUNA SKEWERS, WASABI FOAM, SOY REDUCTION \$4
LOLLIPOP LAMB CHOPS \$4
ARTISANAL CHEESE & CHARCUTERIE DISPLAY \$4
LOBSTER SKEWERS \$5
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

\$35 PER PERSON
EXCLUDING TAX & GRATUITY

APPETIZERS

TUNA TARTARE ON WAFFLE CHIPS
SMOKED SALMON PINWHEELS, CUCUMBER SOCCLE
ROASTED BEET & GOAT CHEESE SKEWERS
MINI KOBE BURGERS
CRAB SLIDERS, LOBSTER REMOULADE
LOBSTER SPRING ROLLS, DIJON DRIZZLE

STATIONS

SALAD: CLASSIC CAESAR
OR

HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

PASTA: WILD MUSHROOM RAVIOLI WITH BLEU CHEESE SAGE SAUCE
AND
PENNE, MARINARA, GRATED PARMESAN

DESSERT STATION

CHEF'S SELECTION OF ASSORTED MINI DESSERTS
COFFEE, TEA, ESPRESSO & CAPPUCCINO

MENU AND PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY.



STATIONS MENU WITH CHICKEN & FISH

\$42 PER PERSON
EXCLUDING TAX & GRATUITY

APPETIZERS

TUNA TARTARE ON WAFFLE CHIPS
SMOKED SALMON PINWHEELS, CUCUMBER SOCCLE
ROASTED BEET & GOAT CHEESE SKEWERS
MINI KOBE BURGERS
CRAB SLIDERS, LOBSTER REMOULADE
LOBSTER SPRING ROLLS, DIJON DRIZZLE

STATIONS

SALAD: CLASSIC CAESAR
OR

HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

PASTA: WILD MUSHROOM RAVIOLI WITH BLEU CHEESE SAGE SAUCE
AND
PENNE, MARINARA, GRATED PARMESAN

CHICKEN: CHICKEN MILANESE, TOMATO VINAIGRETTE

FISH: POACH FLOUNDER, BUERRE BLANC OR MAPLE-PECAN SALMON

DESSERT STATION

CHEF'S SELECTION OF ASSORTED MINI DESSERTS
COFFEE, TEA, ESPRESSO & CAPPUCCINO

MENU AND PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY.



STATIONS MENU WITH FILET & FISH

\$52 PER PERSON
EXCLUDING TAX & GRATUITY

APPETIZERS

TUNA TARTARE ON WAFFLE CHIPS
SMOKED SALMON PINWHEELS, CUCUMBER SOCCLE
ROASTED BEET & GOAT CHEESE SKEWERS
MINI KOBE BURGERS
CRAB SLIDERS, LOBSTER REMOULADE
LOBSTER SPRING ROLLS, DIJON DRIZZLE

STATIONS

SALAD: CLASSIC CAESAR
OR

HARVEST GREEN SALAD, GLAZED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, WHITE BALSAMIC HERB VINAIGRETTE

PASTA: WILD MUSHROOM RAVIOLI WITH BLEU CHEESE SAGE SAUCE
AND
PENNE, MARINARA, GRATED PARMESAN

FILET: HERB CRUSTED FILET ROAST, ROASTED VEGETABLES

FISH: POACH FLOUNDER, BUERRE BLANC OR MAPLE-PECAN SALMON

DESSERT STATION

CHEF'S SELECTION OF ASSORTED MINI DESSERTS
COFFEE, TEA, ESPRESSO & CAPPUCCINO

MENU AND PRICES SUBJECT TO CHANGE BASED ON SEASON AND AVAILABILITY.