

Hors d'Oeuvres

Appetizers

Prices per Person

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|-----------------------------|-----|--------------------------------|------|
| <i>Shrimp Martini</i> | \$9 | <i>Crab Meat Martini</i> | \$10 |
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Hot Hors d'Oeuvres

100 pieces

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| <i>Pot Stickers with Sauce</i> | \$135 |
| <i>Bordelaise or Swedish Meatballs</i> | \$100 |
| <i>Chicken Wings with Celery and Bleu Cheese</i> | \$115 |
| <i>Pigs in a Blanket</i> | \$125 |
| <i>Boneless Chicken Wings (Jerk, Buffalo, Honey-Soy)</i> | \$120 |

Hot Hors d'Oeuvres

50 pieces

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| <i>Maryland Style Sautéed Mini Crab Cakes</i> | \$185 |
| <i>Conch Fritters with Caribbean Sauce</i> | \$95 |
| <i>Maryland Crab-Stuffed Mushrooms</i> | \$110 |
| <i>Scallops Wrapped in Bacon</i> | \$140 |
| <i>Beef Satay with Honey-Soy Dipping Sauce</i> | \$120 |
| <i>Chicken Satay with Peanut Dipping Sauce</i> | \$105 |
| <i>Beef Kabobs</i> | \$170 |
| <i>Chicken Kabobs</i> | \$130 |
| <i>Seafood Kabobs</i> | \$175 |
| <i>Mini Beef Wellington with Béarnaise Sauce</i> | \$160 |
| <i>Spanakopita</i> | \$110 |
| <i>Assorted Mini Quiché</i> | \$105 |
| <i>Vegetable Spring Rolls</i> | \$95 |
| <i>Coconut Shrimp</i> | \$110 |
| <i>Artichoke Cheddar Rounds</i> | \$100 |

Chilled Hors d'Oeuvres Displays

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| <i>Vegetable Crudité with Dip</i> | \$110 |
| <i>Fresh In-Season Fruit with Strawberry Parfait Dip</i> | \$110 |
| <i>Smoked Fish Dip with Assorted Crackers</i> | \$120 |
| <i>Smoked Salmon with Capers, Onions and Cream Cheese</i> | \$150 |
| <i>Assorted Imported and Domestic Cheese Display with Crackers and Flatbread</i> | \$175 |

Chilled Hors d'Oeuvres

50 pieces

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| <i>Curry Deviled Eggs</i> | \$80 |
| <i>Prosciutto and Melon</i> | \$90 |
| <i>Bruschetta with Tomato Basil</i> | \$80 |
| <i>Smoked Salmon Rosettes with Dill Cream Cheese & Capers</i> | \$150 |
| <i>Ham Pinwheel on Pumpernickel Round</i> | \$175 |
| <i>Genoa Salami Comets with Dijon Cream Cheese on Crustini</i> | \$175 |

Raw Bar Items

50 pieces

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| <i>Middleneck Clams on the Half Shell</i> | \$70 |
| <i>Steamed, Spiced, U-Peel-Em Shrimp</i> | \$80 |
| <i>Chilled Shrimp with Cocktail Sauce</i> | \$95 |
| <i>Iced Oysters on the Half Shell</i> | \$120 |

Market conditions may affect prices

All prices are subject to a 20% taxable service charge and current food and beverage tax. Prices are subject to change without notice. Pricing will be reconfirmed 120 days prior to function.

Banquet Luncheon Buffet

Hot Lunch Buffet \$17.50

Buffet includes Salad Bar with Mixed Greens, Fresh Vegetables
Assorted Rolls and Butter • Choice of Two Hot Entrées
Choice of Starch • Chef's Choice of Vegetable

Choice of Dessert:

Strawberry Cheese Cake • French Silk Pie • Key Lime Pie • Bread Pudding

Iced Tea and Coffee

Key West Chicken

Grilled Tender Breast of Chicken with Pineapple Rum Salsa

Chicken Piccata

Breast of Chicken Sautéed in Butter with White Wine, Capers and Lemon

Chicken Teriyaki

Grilled Breast of Chicken in a Light Pineapple Teriyaki Sauce

Sirloin of Beef Au Jus

Thinly Sliced Roast Beef with Garlic Au Jus

Beef Stroganoff

Marinated Sirloin in a Mushroom Burgundy Wine Sauce, served with Pasta

London Broil

Thinly Sliced Marinated Beef Served with a Fresh Mushroom Sauce

Roasted Loin of Pork

Delicately Roasted Pork Loin Served in Caramelized Onion Gravy

Seared Salmon

Seared Salmon topped with Whole Grain Mustard Cream Sauce

Poached Mahi Mahi

Fresh Mahi, Tomatoes, Onions, Sweet Peppers and White Wine Sauce, Topped with Compound Butter

Captain's Broiled Mahi

Mahi Mahi Lightly breaded and Broiled in Citrus Butter

Soups

a la carte

New England Clam Chowder \$4

Maryland Crab Soup \$4

Choice of:

Seasoned Rice, Red Bliss Potatoes,
Jasmine Rice, Garlic Mashed Potatoes or
Olive Oil, Garlic and Parmesan Pasta

Deli Shoppe Buffet \$14.25

With Soup \$16.25

Slices of Roast Sirloin of Beef, Breast of Turkey and Country Ham, Assorted Sliced Cheese, Lettuce, Tomato and Condiments.
Salad Bar with Tossed and Assorted Salads & Rolls, Brownies, Iced Tea and Coffee

Luncheon Buffets are available for groups of 35 or more & served for 60 minutes.

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Banquet Plated Luncheon

Luncheon includes Fresh Rolls and Butter

Choice of Caesar or House Salad

Choice of Starch

Chef's Choice of Vegetable

Choice of Dessert:

Strawberry Cheese Cake • French Silk Pie • Key Lime Pie • Bread Pudding

Iced Tea and Coffee

Seared Salmon

Seared Salmon topped with Whole Grain Mustard Cream Sauce.....\$19

Fresh Seafood Selection

Our Fresh Catch, Lightly Breaded and Broiled in Citrus Butter.

Mahi Mahi\$16

Tilapia\$16

Baked Stuffed Flounder

Tender White Filets of Flounder Filled with our Crabmeat Stuffing ...\$20

Citrus Chicken Piccata

Breast of Chicken sautéed in Butter with White Wine, Capers and Lemon.....\$15

Boursin Chicken

Breast of Chicken, Lightly Breaded and Baked with Fresh Spinach and Boursin Cheese\$16

Roasted Loin of Pork

Delicately Roasted Pork Loin Served in a Caramelized Onion Gravy ..\$15

London Broil

Thinly Sliced Marinated Beef Served with Fresh Mushroom Sauce\$18

Roast Prime Rib of Beef

Queen Cut Slow Roasted Prime Rib Served with Fresh Horseradish Sauce\$20

Vegetable Lasagna

Fresh Baked Lasagna in a Tomato-Basil Sauce\$14

Soups a la carte

New England Clam Chowder \$4
Maryland Crab Soup \$4

Choice of:

*Seasoned Rice, Red Bliss Potatoes,
Baked Stuffed Potato, Garlic Mashed Potatoes,
Olive Oil, Garlic and Parmesan Pasta, or Jasmine Rice*

Plated luncheons are available for groups of 25 or more

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Banquet Dinner Buffets

Dinner Buffet

2 Entrees \$26

minimum 35 people

Salad Bar with Mixed Greens, Fresh Vegetables

Rolls and Butter

Choice of Two or Three Entrées

Chef's Choice of Vegetable

Choice of Two Starches

Choice of Dessert:

Strawberry Cheese Cake • French Silk Pie

Key Lime Pie • Bread Pudding

Iced Tea and Coffee

Dinner Buffet

3 Entrees \$32

minimum 50 people

Chicken Marsala

Breast of Chicken Served with Fresh Mushrooms in a Marsala Wine Sauce

Key West Chicken

Grilled Breast of Chicken with Pineapple Rum Salsa

Chicken Parmesan

Tender Breast of Chicken Breaded and Topped with Fresh Tomato Basil Sauce and Parmesan Cheese

Citrus Chicken Piccata

Breast of Chicken Sautéed in Butter with White Wine, Capers and Lemon

Chicken Florentine

Tender Breast of Chicken Stuffed with Spinach, Bacon and Parmesan Cheese. Served with Hollandaise Sauce

Captain's Broiled Fresh Catch

Fresh Catch Lightly Breaded and Broiled in Citrus Butter

Baked Stuffed Flounder

Tender White Filets of Flounder Filled with our Crabmeat Stuffing

Seafood Brochette

Shrimp and Swordfish skewered with Peppers and Onions with Captain's Sauce

Poached Mahi Mahi

Fresh Mahi, Tomatoes, Onions, Sweet Peppers and White Wine Sauce, Topped with Compound Butter

Sirloin of Beef au jus

Thinly Sliced Roast Beef with Garlic au jus

London Broil

Thinly Sliced Marinated Beef with Fresh Mushroom Sauce

Hawaiian Beef Kabobs

Marinated Sirloin Tips with Onions and Peppers, in Teriyaki Sauce

Baked Stuffed Pork Loin

Boneless Pork Loin with Fresh Herbed Stuffing

Vegetable Lasagna

Fresh Baked Lasagna in a Tomato Basil Sauce

Buffet Dinners are served for 60 minutes.

Choice of:

Seasoned Rice, Garlic Mashed Potatoes, Jasmine Rice
Red Bliss Potatoes, Penne Pasta with Fresh Tomato
Basil Sauce or Olive Oil, Garlic and Parmesan Pasta

Carving Station

Prime Rib Carving Station
or 100% All-Natural, Bone-In Fresh Ham
Replace an entrée with a carving station

Additional \$4 per person

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Banquet Plated Dinner

*Dinner includes Fresh Baby Greens Salad or Caesar Salad
Assorted Fresh Rolls and Butter
Choice of One or Two Entrées
Choice of Vegetable and Starch*

Choice of Dessert:

Strawberry Cheese Cake • French Silk Pie • Key Lime Pie • Bread Pudding

Iced Tea and Coffee

Key West Chicken

Grilled Tender Breast of Chicken with Pineapple-Rum Salsa.....\$21

Pesto Chicken

*Breast of Chicken topped with Pesto, Parmesan Cheese
and Sour Cream, Encrusted with Fresh Herbed Crumbs.....\$22*

Boursin Chicken

*Chicken Filet Lightly Breaded and Baked with Fresh Spinach
and Boursin Cheese.....\$22*

Vegetable Lasagna

Fresh Baked Lasagna in a Tomato Basil Sauce.....\$16

Duet Lamb Chops

Herb-Crusted Lamb Chops Served with a Fresh Mint Demi Sauce.....\$26

Roast Prime Rib of Beef

Slow Roasted Prime Rib Served with Fresh Horseradish Sauce and au jus.....\$30

Tenderloin Continental

*Two Petit Filets Topped with Butterflied Jumbo Shrimp and
Served with Sauce Béarnaise.....\$35*

London Broil

Thinly Sliced Beef Served with a Fresh Mushroom Sauce.....\$23

Filet Mignon

8 oz. Filet Served with Sauce Béarnaise.....\$33

Surf and Turf

Baked Eight Ounce Florida Lobster Tail with a Petit Filet of Beef.....\$55

Broiled Fresh Catch

*Delicately Broiled Filet of Fish Prepared in a Garlic and Citrus Butter Sauce.
Mahi Mahi.....\$23
Tilapia.....\$22*

Crab Stuffed Shrimp

Tender Butterflied Shrimp Filled with our Signature Crabmeat Stuffing.....\$27

Seared Salmon

Seared Salmon Prepared with Whole Grain Mustard Cream Sauce.....\$24

Baked Stuffed Pork Loin

Boneless Center Cut Pork Loin with a Fresh Herbed Stuffing.....\$22

Onion Crusted Grouper

*Baked Filet of Grouper Encrusted with French Fried Onion Rings. Served with a
Sweet & Sour Sauce.....\$25*

Choice of:

*Brown Sugar-Glazed Baby Carrots
String Beans with Almonds
and Shallots
Steamed Broccoli with
Cheese Sauce
Seasonal Vegetable Blend*

Soups

a la carte

*New England Clam Chowder.....\$4
Maryland Crab Soup.....\$4*

Choice of:

*Seasoned Rice, Jasmine Rice
Red Bliss Potatoes,
Garlic Mashed Potatoes, Olive Oil,
Garlic and Parmesan Pasta,
or Baked Stuffed Potato*

Plated dinners are available for groups of 25 or more

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Banquet Beverages and Bar

By the Drink

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| Call Brands | \$5.25 |
| Premium Brands | \$6.25 |
| Super Premium Brands | \$6.75 |
| Top Shelf | \$7.25 |
| Domestic Beer | \$3.75 |
| Imported Beer | \$4.75 |
| Mineral and Bottled Water | \$3.00 |
| Sodas..... | \$3.00 |
| House Premium Wine | \$5.25 |

Chardonnay, White Zinfandel, Cabernet Sauvignon & Merlot
Above Prices Include 7% Tax

Host Bar Packages Based on an Hourly Basis per Person

Top Shelf Brands

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| 1 Hour | \$22** per guest |
| 2 Hour | \$29** per guest |
| 3 Hour..... | \$36** per guest |
| 4 Hour | \$43** per guest |

Premium Brands

(Absolut® Vodka, Beefeater, Cruzan Premium Rum, Sauza Gold Tequila, Canadian Club 12yr, Jim Beam)

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| 1 Hour | \$17** per guest |
| 2 Hour | \$24** per guest |
| 3 Hour | \$31** per guest |
| 4 Hour..... | \$38** per guest |

Call Brands

(Skyy Vodka, Seagram's Gin, Sauza Tequila, Cutty Sark Scotch, Canadian Club, Cruzan Light Rum)

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|--------------|------------------|
| 1 Hour | \$14** per guest |
| 2 Hour..... | \$21** per guest |
| 3 Hour..... | \$28** per guest |
| 4 Hour..... | \$35** per guest |

By the Bottle

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| House Premium (1.5 liter) | \$39** |
| Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot | |

Champagne

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| J. Roget | \$19** |
| Moët & Chandon "White Star", France | \$65** |
| Dom Perignon | \$175** |

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| Draft Beer Domestic Keg (approx. 200 drafts) | \$225** |
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Choose from:

Bud, Bud Light or Coors Light

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