

**ENDLESS POSSIBILITIES,
ALL FULLY CUSTOMIZABLE.**

Whether it's a corporate banquet, wedding reception or family reunion, rest your mind as our 40+ years of experience handles all of the little details. We work carefully with your budget and preferences and can customize everything - *just ask!*



EXAMPLES OF PACKAGES

Customize to your liking!

\$18
per person*

Penne Pasta Primavera, Beef Tips, sautéed green beans, mashed potatoes and mixed green salad

\$33
per person*

Ducktrap Smoked Salmon, Brie en Croûte, Herb Crusted Loin of Pork, Chicken Marsala, seasonal vegetables, herb-roasted red potatoes, caesar salad and strawberry mousse cake

** 18% gratuity and tax are not included.*

STARTERS

All selections are priced per person. 18% gratuity and tax are not included.

Artisan Cheese Tray

local and imported cheese with gourmet crackers 3.5
add fruit +2

Brie en Croûte

baked golden brown with toasted almonds, honey and buttered crostinis 3

Antipasto

mozzarella, olives, basil, roasted peppers, cured meats, extra virgin olive oil, balsamic reduction 4

Crab Cakes

lump crab cake topped with silver queen corn relish and served with spicy remoulade 6

Spinach Artichoke Dip

cream cheese, white wine, shallots and garlic with caramelized onions and spicy cracker bread 3.5

Chili Garlic Shrimp or Shrimp Cocktail

two jumbo shrimp, lightly dusted and fried, served with chili garlic dipping sauce, sweet and sour cucumbers 5

Fried Green Tomatoes

with candied bacon and remoulade 4

Pimento Cheese

house made pimento cheese with spicy cracker bread 2.5

Ducktrap Smoked Salmon

with warm crostinis 5

Sesame Seared Tuna

seared ahi tuna encrusted with sesame seeds, served with wasabi sauce and soy 6.5

Crispy Calamari

served with a marinara sauce and garlic toast 4

Chicken Hibachi Skewers

ginger soy marinated chicken drizzled with ginger scallion sauce 3

Homemade Meatballs

two savory meatballs with fire roasted tomato sauce 2.5

Crudités with Dipping Sauce

seasonal vegetables with ranch and Italian 2.5



Banquet Menu 2016

25 OR MORE GUESTS

ENTRÉES

Your choice of two entrées includes two sides and a salad (caesar or mixed green).

All selections are priced per person. Two entrées included at the greater entrée cost. 18% gratuity and tax are not included.

Penne Pasta Primavera

with alfredo sauce and fresh vegetables 18

add grilled chicken +4

add sautéed shrimp +6

Grilled Marinated Boneless Chicken

with fresh herbs 18

Savory Spinach or Meat Lasagna

hand-rolled with mozzarella, ricotta and parmesan cheeses 18

Herb Crusted Loin of Pork

with pan gravy 21

Blackened Mahi

with sherry cream 24

Asian Salmon

pan-seared ginger salmon with scallion sauce 21

Chicken Chardonnay

sautéed chicken breast in light white wine beurre blanc 21

Chicken Marsala

sautéed chicken breast with mushrooms, demi and marsala wine 21

Stuffed Ravioli

stuffed with grilled vegetables, pecorino and romano cheeses 21

Cajun Shrimp & Grits

with Andouille sausage, white wine, peppers and onions over cheese grits with Cajun cream 21

Beef Tenderloin Tips

with mushrooms in a bordelaise wine sauce 18

Chicken & Shrimp Française

chicken breast and shrimp dipped in egg batter and sautéed in butter with lemon and white wine sauce 24

SIDES

seasonal vegetables / sautéed green beans / mashed potatoes / herb-roasted red potatoes

CHEF'S CARVING TABLE

All selections are priced per person. 18% gratuity and tax are not included. Carving attendant will be \$25, or pre-carving available.

Beef Tenderloin

with horseradish sauce 26

Slow-Roasted Top Round of Beef

with a black pepper rub and au jus 22

Slow-Roasted Herb Crusted Prime Rib

with au jus and horseradish cream 24

DESSERTS

Ask about our dessert tray!

All selections are priced per person. 18% gratuity and tax are not included.

New York Cheese Cake

on a graham cracker crust and finished with raspberry sauce 4

Strawberry Mousse Cake

yellow shortcake, strawberry mousse on a graham cracker crust 4

Two-Layer Chocolate Cake

rich chocolate cake filled with chocolate mousse and frosted with chocolate butter cream 4

Bourbon Bread Pudding *(buffet only)*

our signature dessert served with bourbon sauce 5