

Your Choice of:

House Salad

Baby greens tossed in a Mandarin orange and ginger vinaigrette with herb dusted croutons and roasted red peppers.

New England Seafood Chowder

Bay scallops, clams, shrimp and an assortment of fish in a cream fish broth with fresh herbs, garlic, potatoes and mixed bell peppers.

Your Choice of:

Grilled Prosciutto Wrapped Pork Tenderloin

Pork tenderloin wrapped with shaved prosciutto and grilled. Topped with a peach and cranberry chutney and served with shitake and Asiago infused risotto and sautéed seasonal vegetables.

Seafood Cannelloni

Fresh assorted seafood and shellfish rolled in a lasagna sheet with wilted spinach, roasted sweet peppers and Ricotta cheese. Served in a zesty tomato sauce and finished with Asiago cheese and fried basil.

Chicken Fettuccine Alfredo

Fettuccine noodles tossed in our roast garlic Alfredo sauce with a julienne of sautéed vegetables and diced chicken.

Your Choice of:

Pistachio and White Chocolate Pudding

Served with shaved chocolate and Chantilly cream

Key Lime Pie

A fresh key lime custard in a graham cracker crust topped with a crisp baked meringue. Garnished with preserved limes and a key lime honey drizzle

\$ 35 Per Person

Sorry, no substitutions on party menus

Your Choice Of:

Caesar Salad

Romaine lettuce tossed with our traditional Caesar dressing with double smoked bacon, seasoned croutons and garnished with Asiago Fricco

Escargot Tower

Escargot, tomatoes, garlic and olive oil served stacked with crispy Asiago Fricco

Your Choice Of:

Pistachio Crusted Salmon

Pistachio dusted salmon served on a bed of pomme frites and sautéed seasonal vegetables. Served with a peach and cranberry chutney.

Chicken E Fungi

Pan seared chicken supreme stuffed with goat cheese and mushrooms. Served with a shitake and Asiago infused risotto with sautéed seasonal vegetables and pan jus.

Jambalaya

Chorizo sausage, chicken, double smoked bacon, shrimp and blue mussels braised in a spicy tomato broth with mixed bell peppers, celery and onion. Served on a bed of black bean jasmine rice.

Angus Beef Sirloin

Our finest sirloin steak topped with our confit of garlic and roasted pepper compound butter and served with pomme frites and seasonal vegetables

Your Choice of:

Key Lime Pie

A fresh key lime custard in a graham cracker crust topped with a crisp baked meringue and garnished with preserved limes and a key lime honey drizzle

Mocha and almond Tartufo

Served with Chantilly cream, toasted almonds and mint

\$ 38 Per Person

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Your Choice Of:

Caesar Salad

Romaine lettuce tossed with our traditional Caesar dressing with double smoked bacon, seasoned croutons and garnished with Asiago Fricco

Spinach Salad

Baby spinach tossed in a Dijon vinaigrette with double smoked bacon, roasted red peppers and Bermuda onions then finished with shredded egg and toasted almonds

Crab Cakes

Blue crab, cilantro, red onion, ginger and garlic coated in Panko and deep-fried. Served with baby greens, a sweet corn and pepper salsa and a roasted garlic aioli

Your Choice Of:

King Crab Alfredo

Six ounces of our colossal Alaskan king crab set on fettuccine noodles tossed in our roast garlic Alfredo sauce

Stuffed Sole

Sole fillet stuffed with blue crab, roasted red peppers, spinach and cream cheese. Served on a bed of shitake and Asiago infused risotto with sautéed seasonal vegetables. Finished with a tomato and roasted garlic salsa.

Chicken E Fungi

Pan seared chicken supreme stuffed with goat cheese and mushrooms. Served with a shitake and Asiago infused risotto with sautéed seasonal vegetables and pan jus.

Angus Beef Sirloin

Our finest sirloin steak topped with our confit of garlic and roasted pepper compound butter and served with pomme frites and seasonal vegetables

Your Choice Of:

Chocolate and Hazelnut Crème Brule

Served with Chantilly cream, raspberries and chocolate sauce

Filo Wrapped Vanilla Cheesecake

Served warm with vanilla ice cream and a wild blueberry Curacao compote

\$ 42 per person

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