

Lunch Party Menus

Menu 1

Your Choice of:

CHOWDER

Home style New England baby clam chowder

HOUSE SALAD

Baby greens tossed in a honey and whole-grain Dijon vinaigrette with herbed croutons

Your Choice of:

BAKED TROUT

Spicy pecan and herb crusted trout with a rosemary orange sauce. Served with steamed jasmine rice and seasonal vegetables.

CAJUN CATFISH

Buttermilk marinated catfish dusted with Cajun spiced flour and deep fried. Served with a tangy lime and fresh cilantro aioli, jasmine rice and seasonal vegetables

SEAFOOD AND PORTOBELLO CANNELLONNI

Salmon, baby shrimp, blue crab and portobello mushrooms wrapped in fresh pasta and baked in a tarragon cream sauce

APPLE CAKE

Made in house and served with caramel sauce and whipped cream

\$ 23 Per Person

Sorry, no substitutions on party menus

Menu 2

Your Choice of:

CALAMARI FRITO

Lightly dredged in flour and deep-fried until crisp then served with a hot and sour plum sauce

CAESAR SALAD

Romaine lettuce tossed with a roasted garlic Caesar dressing, herbed croutons, double smoked bacon and grated Parmesan cheese

Your Choice of:

BAKED TROUT

Spicy pecan and herb crusted trout with a rosemary orange sauce. Served with steamed jasmine rice and seasonal vegetables.

CAJUN CATFISH

Buttermilk marinated catfish dusted with Cajun spiced flour and deep fried. Served with a tangy lime and fresh cilantro aioli, jasmine rice and seasonal vegetables

SEAFOOD AND PORTOBELLO CANNELLONI

Salmon, baby shrimp, blue crab and portobello mushrooms wrapped in fresh pasta and baked in a tarragon cream sauce

MANGO CRÈME BRULE

A classic crème brule made in house and accented with rich mango puree

\$ 26 Per Person

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Menu 3

Your Choice of:

CALAMARI FRITO

Lightly dredged in flour and deep-fried until crisp, sprinkled with Szechuan pepper and salt. Served with a sweet and hot plum sauce

CAESAR SALAD

Romaine lettuce tossed with our traditional Caesar dressing with crisp fried prosciutto, seasoned croutons and garnished with Asiago Fricco

Your Choice of:

BAKED TILAPIA

Seasoned and baked tilapia fillet filled with blue crab and wilted Arugula. Topped with a maitaise sauce and set on coconut infused jasmine rice and harvest vegetables

BLACKENED HALIBUT

Blackened halibut topped with a grainy Dijon cream sauce
Served on herb roasted new potatoes and harvest vegetables

CARIBBEAN CORNISH GAME HEN

Half of a boneless Cornish game hen marinated then grilled and topped with a citrus yogurt drizzle. Served on a fricassee of sweet potato rissoles, wilted baby spinach and grilled marrow squash

Your Choice of:

CHOCOLATE HAZELNUT CRÈME BRÛLE

Classic baked crème brule flavoured with dark chocolate and Frangelico

SPICED PUMPKIN CHEESECAKE

A lightly baked pumpkin cheesecake set on a toasted pecan crust and seasoned with nutmeg, cinnamon and cloves. Topped with a pecan bourbon caramel and garnished with whipped cream

\$ 31 Per Person

Plus applicable taxes and gratuities
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