

Enhance your event with our selection
of display platters, passed or plated
hors d'oeuvres and towers.

DISPLAY PLATTERS

CHEESE & FRUIT DISPLAY selection of domestic & imported cheeses, fresh seasonal fruits 55

CALAMARI red bell pepper, pepperoncini, feta, voodoo sauce, black pepper aioli 72

CRISPY CHILI CAULIFLOWER chili sauce, microgreens, sesame seeds 52

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

DESSERT PLATTER chef's selection of assorted desserts 48

HORS D'OEUVRES

Grilled Beef Tenderloin[†] \$57 per dozen

Chicken Satay[†] \$39 per dozen

Crab Meat Stuffed Mushrooms \$39 per dozen

Mini Crab Cakes \$48 per dozen

Prosciutto Crusted Scallops \$72 per dozen

Shrimp Cocktail \$45 per dozen

Oysters Rockefeller \$54 per dozen

Goat Cheese Bruschetta \$30 per dozen

Lobster Roll Sliders \$66 per dozen

Oysters on the Half Shell^{*} \$42 per dozen

TOWERS

COASTAL^{*} cocktail shrimp, oysters on the half shell, mussels, lobster, king crab, tuna poke 145

HIGH TIDE^{*} cocktail shrimp, oysters on the half shell, mussels, king crab, lobster, raw bar jars, caviar 195

PUNCH BOWLS

SPARKLING BLACKBERRY MARTINI Ketel One Vodka, Chambord, lemon, Prosecco
single martini 15 // Shareable (4-drinker minimum) 50

RESPECT YOUR ELDERFLOWER Hendrick's Gin, St-Germain Elderflower Liqueur, lime, pineapple, Sprite
single martini 16 // Shareable (4-drinker minimum) 52

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in these menu items.

If you are allergic to nuts or any other foods, please let us know.





LUNCH PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
Vegetarian and gluten-free options available upon request.

PACKAGE ONE – \$36 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	Roasted Chicken Black Angus Burger* Grilled Atlantic Salmon Jumbo Lump Crab Melt
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$43 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Grilled Atlantic Salmon Jumbo Lump Crab Cakes Lobster Cobb Salad
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE – \$48 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Pan-Seared Sea Scallops Seafood Mixed Grill Daily Catch*
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

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DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL
VEGETABLE AND WHIPPED POTATOES.

Vegetarian and gluten-free options available upon request.

PACKAGE ONE – \$74 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Shrimp Scampi Bucatini Grilled Atlantic Salmon Pan-Seared Sea Scallops
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$84 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	8 oz. Center-Cut Filet* 6 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon Roasted Chicken Jumbo Lump Crab Cakes Pan-Seared Sea Scallops Grilled Atlantic Salmon
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE – \$94 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	8 oz. Center-Cut Filet Oscar* 14 oz. Ribeye* Roasted Chicken Daily Catch* ½ lb. Cold-Water Lobster Tail 6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Sea Scallops
Dessert	Chocolate Velvet Cake, Crème Brûlée, Carrot Cake [†] or Mixed Fresh Berries

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ACCOMPANIMENTS

Available with any lunch or dinner package.
Serves 4, plated family style.

LOBSTER MAC & CHEESE	\$36
LEMON ASPARAGUS RISOTTO	\$18
GREEN BEANS WITH SPICED PECANS[†]	\$18
ROASTED STREET CORN	\$18

EXTRAS

Available with any lunch or dinner package.
Priced and served individually.

BOURBON MAPLE SHRIMP	\$14
JUMBO LUMP CRAB CAKE	\$15
SEARED SEA SCALLOPS	\$16
1/2 LB. LOBSTER TAIL	mkt

Our Sales & Events team will work with you to select your menu, wine pairings and custom cocktails to commemorate your event. If you are interested in bringing Bristol to your home or office for a celebration or group gathering, we can make that happen for you, too!



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Room Accommodations

KAUFFMAN ROOM

SEMI-PRIVATE, HOSTS UP TO 14 GUESTS

NELSON ROOM

SEMI-PRIVATE, HOSTS UP TO 14 GUESTS

AMBROSE ROOM

PRIVATE OR SEMI-PRIVATE, HOSTS UP TO 50 GUESTS, OR 65 GUESTS FOR A COCKTAIL RECEPTION

LOUNGE

HOSTS UP TO 100 GUESTS

MAIN DINING ROOM

HOSTS UP TO 100 GUESTS

CONTACT SALES & EVENTS MANAGER REGARDING FULL-RESTAURANT BUYOUT

Some room requirements may apply.