

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

<b>Grilled Beef Tenderloin</b> <sup>†</sup>	\$57 per dozen
<b>Chicken Satay</b> <sup>†</sup>	\$39 per dozen
<b>Crab Meat Stuffed Mushrooms</b>	\$39 per dozen
<b>Mini Crab Cakes</b>	\$48 per dozen
<b>Prosciutto Crusted Scallops</b>	\$72 per dozen
<b>Shrimp Cocktail</b>	\$45 per dozen
<b>Oysters Rockefeller</b>	\$54 per dozen
<b>Goat Cheese Bruschetta</b>	\$30 per dozen
<b>Lobster Roll Sliders</b>	\$66 per dozen
<b>Oysters on the Half Shell*</b>	\$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

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

### PACKAGE TWO – \$43 PER PERSON

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

### PACKAGE THREE – \$48 PER PERSON

<b>Starter</b>	Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Creole Gumbo
<b>Entrée</b>	6 oz. Center-Cut Filet*
	Roasted Chicken
	Pan-Seared Sea Scallops
	Seafood Mixed Grill
	Daily Catch*
<b>Dessert</b>	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

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

## PACKAGE TWO – \$84 PER PERSON

<b>Starter</b>	Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Creole Gumbo
<b>Entrée</b>	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
<b>Dessert</b>	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

## PACKAGE THREE – \$94 PER PERSON

<b>Starter</b>	Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Creole Gumbo
<b>Entrée</b>	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
<b>Dessert</b>	Chocolate Velvet Cake, Crème Brûlée, Carrot Cake <sup>†</sup> or Mixed Fresh Berries

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## ACCOMPANIMENTS

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

<b>LOBSTER MAC &amp; CHEESE</b>	\$36
<b>LEMON ASPARAGUS RISOTTO</b>	\$18
<b>GREEN BEANS WITH SPICED PECANS<sup>†</sup></b>	\$18
<b>ROASTED STREET CORN</b>	\$18

## EXTRAS

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

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

## 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.*

