

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

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## 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

**SMOKED SALMON PLATTER** sesame crackers, red onion, capers, dill dressing 79

**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>Classic Sliders*</b>	\$57 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

\*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.

<sup>†</sup> 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.

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11801 Olive Blvd | 314.567.0272

# LUNCH PACKAGES

MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND  
SOUR CREAM POTATO PURÉE.

Vegetarian and gluten-free options available upon request.

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## PACKAGE ONE – \$36 PER PERSON

<b>Starter</b>	Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée</b>	Roasted Chicken Grilled Atlantic Salmon Panko Fried Shrimp 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 Spicy Creole Gumbo
<b>Entrée</b>	6 oz. Center-Cut Filet* Roasted Chicken 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 Spicy 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

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SOUR CREAM POTATO PURÉE.

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## PACKAGE ONE – \$69 PER PERSON

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

## PACKAGE TWO – \$79 PER PERSON

<b>Starter</b>	Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Spicy 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 – \$89 PER PERSON

<b>Starter</b>	Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Spicy 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>	<b>\$36</b>
<b>LEMON ASPARAGUS RISOTTO</b>	<b>\$18</b>
<b>GREEN BEANS WITH SPICED PECANS<sup>†</sup></b>	<b>\$18</b>
<b>ROASTED STREET CORN</b>	<b>\$18</b>

## EXTRAS

*Available with any lunch or dinner package.*

*Priced and served individually.*

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

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Our Sales & Events team will provide attention to the smallest detail and 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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