



## ELEGANT DISPLAYS

*\*12 Pieces Per Order*

### CHILLED SEAFOOD

*Lobster Tails, Lump Crab,  
Jumbo Shrimp, Oysters on the Half Shell  
145 \*(Serves 6)*

### ASIAN-STYLE LOBSTER

*Thai chili sauce, scallions  
64*

### LOBSTER ESCARGOT STYLE

*Butter poached lobster, garlic parsley butter,  
crostini  
52*

### ASIAN GLAZED CHICKEN SATAY

*Sweet soy, roasted cashews, cilantro  
42*

### WAGYU BEEF CARPACCIO

*Mixed greens, horseradish sauce,  
capers, shallots, truffle oil,  
Parmesan Reggiano cheese,  
toasted brioche  
42*

### TRUFFLE DEVEILED EGGS

33

### JUMBO SHRIMP COCKTAIL

49

### TOMATO BRUSCHETTA

*Tomatoes, fresh mozzarella, garlic oil, shallots,  
basil, parmesan reggiano, balsamic reduction  
35*

### MUSHROOM DUXELLE

*Goat cheese, Cabernet reduction, pastry shell  
41*

### MINI OPEN-FACED TENDERLOIN SANDWICHES

*Truffle aioli, tomato bruschetta  
49*

### POACHED SALMON CUCUMBER

*Herb cream cheese, fried capers, dill  
38*

### MINI BEEF WELLINGTON

*Mushroom duxelle, paté, pastry shell  
42*

### PRETZEL CRUSTED CRAB CAKE LOLLIPOPS

*Grainy mustard sauce, red pepper aioli  
49*

### HYDE PARK BEEF SLIDERS

*American cheese, lettuce, house sauce  
48*

### GRILLED LAMB CHOP

*Honey mint gremolata  
54*

### EARTH SLIDER

*Grilled marinated mushrooms,  
red onion & pepper, basil pistachio aioli,  
herb goat cheese  
45*

### EAST COAST SALTED PRETZEL STICKS

*Black Hawaiian sea salt mix, skillet baked,  
caramel & honey grain mustard butters  
39*

*~ Minimum of 10 People ~*

### APPETIZER PLATTER

*Choice of Three*

PRETZEL CRUSTED CRAB CAKE LOLLIPOPS    SHRIMP COCKTAIL    ASIAN GLAZED CHICKEN SATAY  
WAGYU BEEF CARPACCIO CROSTINI    TOMATO BRUSCHETTA

*15.95 per person*

### GRILLED MARINATED VEGETABLES AND IMPORTED & DOMESTIC CHEESE

*14.95 per person*

### GRILLED MARINATED VEGETABLES

*Balsamic marinated, basil pistachio pesto  
8.95 per person*

### IMPORTED & DOMESTIC CHEESE

*Creole mustard, truffle honey, fig preserves, crackers  
5.95 per person*

### OPTIONAL FAMILY-STYLE SIDES

SAUTÉED ASPARAGUS, E.V.O.O, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

ROASTED BRUSSELS SPROUTS, BACON MARMALADE

POTATOES GRUYERE GRATIN

ROASTED GARLIC WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED CREAMED CORN PANCETTA

# LUNCH GOLD MENU 52.95

## APPETIZER DISPLAY

PRETZEL CRUSTED CRAB CAKE LOLLIPOPS  
WAGYU BEEF CARPACCIO

## FIRST COURSE SELECTION

LOBSTER BISQUE

HEARTS OF ROMAINE CAESAR  
Parmesan Reggiano, Caesar dressing,  
made to order garlic croutons

## MAIN COURSE SELECTION

TWIN FILETS (3OZ EACH) WITH JUMBO SHRIMP SAUTÉ (2 PIECES)  
Crispy onion straws

FILET MIGNON (6OZ)  
Crispy onion straws

SALMON FILET  
Crystal citrus sauce, seasonal vegetable garnish

LUMP CRAB CAKE  
Red pepper aioli, grainy mustard sauce

LEMON CAPER CHICKEN SCALOPPINE  
Sautéed with mushrooms and lemon caper sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK  
Tomato coulis, sautéed spinach, baby heirloom tomatoes

## FAMILY-STYLE SIDES

POTATOES GRUYERE GRATIN  
SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

## DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE      SALTED CARAMEL CHEESECAKE WITH PECANS  
CRÈME BRÛLÉE

## BEVERAGES

COFFEE & TEA

## LUNCH MENU A 45.95

### FIRST COURSE

LOBSTER BISQUE

### SALAD

HEARTS OF ROMAINE CAESAR

Parmesan Reggiano, Caesar dressing,  
made to order garlic croutons

### MAIN COURSE SELECTION

*Accompanied by Roasted Garlic Whipped Potatoes and Sautéed Asparagus, E.V.O.O., parmesan*

TWIN FILETS (3OZ EACH) WITH JUMBO SHRIMP SAUTÉ (2 PIECES)  
Crispy onion straws

TWIN PETITE FILETS (3OZ EACH)  
Béarnaise sauce and crispy onion straws

LUMP CRAB CAKE  
Red pepper aioli, grainy mustard sauce

LEMON CAPER CHICKEN SCALOPPINE  
Sautéed with mushrooms and lemon caper sauce

VEGAN ROASTED CAULIFLOWER STEAK  
Tomato coulis, sautéed spinach, baby heirloom tomatoes

### DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE      SALTED CARAMEL CHEESECAKE WITH PECANS

### BEVERAGES

COFFEE & TEA

## LUNCH MENU B 40.95

### SALAD

#### HYDE PARK WEDGE

Smoked bacon, candied pecans, tomato,  
blue cheese dressing, port wine drizzle

### MAIN COURSE SELECTION

*Accompanied by Roasted Garlic Whipped Potatoes and Sautéed Asparagus, E.V.O.O., parmesan*

#### TWIN FILETS (3OZ EACH)

Crispy onion straws

#### SALMON FILET

Crystal citrus sauce, seasonal vegetable garnish

#### LEMON CAPER CHICKEN SCALOPPINE

Sautéed with mushrooms and lemon caper sauce

#### VEGAN ROASTED CAULIFLOWER STEAK

Tomato coulis, sautéed spinach, baby heirloom tomatoes

### DESSERT

SALTED CARAMEL CHEESECAKE WITH PECANS

### BEVERAGES

COFFEE & TEA