



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 DEVILED 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*

PRETZEL CRUSTED CRAB CAKE LOLLIPOPS

*Grainy mustard sauce, red pepper aioli
49*

HYDE PARK BEEF SLIDERS

*American cheese, lettuce, house sauce
48*

MINI BEEF WELLINGTON

*Mushroom duxelle, paté, pastry shell
42*

GRILLED LAMB CHOP

*Honey mint gremolata
54*

EARTH SLIDER

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

~ 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

BLACK LABEL MENU 179

Minimum 10 Guests

FIRST COURSE DISPLAY

CHILLED SEAFOOD

Lobster Tails, Jumbo Shrimp, Lump Crab,
Oysters on the Half Shell

ASIAN-STYLE LOBSTER

Tossed in Thai chili sauce, scallions

IMPORTED CHEESE, TRUFFLE HONEY, FIG PRESERVES, CRACKERS

SOUP OR SALAD SELECTION

LOBSTER BISQUE

Sherry poached lobster

HYDE PARK WEDGE

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

HEARTS OF ROMAINE CAESAR

Parmesan Reggiano, Caesar dressing,
made to order garlic croutons

INTERMEZZO COURSE

LEMON SORBET

MAIN COURSE SELECTION

AMERICAN WAGYU FILET MIGNON (8oz)

Raised in the Japanese tradition on select farms, crispy onion straws

AMERICAN WAGYU NEW YORK STRIP (9oz)

Sliced; raised in the Japanese tradition on select farms, crispy onion straws

LOBSTER TAIL (11oz-12oz)

Butter poached and baked, seasonal vegetable garnish

AMERICAN WAGYU FILET MIGNON (8oz) A LA LOBSTER

Raised in the Japanese tradition on select farms;
Lobster meat, finished with béarnaise sauce on a bed of Bordelaise, asparagus, sliced mushrooms

CHILEAN SEA BASS

Soy vinaigrette, seasonal vegetable garnish

TODAY'S BLACKBOARD FRESH FISH

Crystal citrus sauce, seasonal vegetable garnish

SURF & TURF

Filet mignon (8oz) and butter poached lobster tail (12oz), crispy onion straws

36 DAY DRY AGED BONE-IN RIBEYE (26oz)

Crispy onion straws

VEGAN ROASTED CAULIFLOWER STEAK

Tomato coulis, sautéed spinach, baby heirloom tomatoes

FAMILY-STYLE SIDES

POTATOES GRUYERE GRATIN • SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN
SAUTÉED MUSHROOMS • LOBSTER MAC & CHEESE

DESSERT TRIO PLATTER & PORT WINE

SALTED CARAMEL CHEESECAKE WITH PECANS • FLOURLESS CHOCOLATE TORTE
CRÈME BRÛLÉE • TAYLOR FLADGATE LBV PORT

BEVERAGES

COFFEE & TEA

EXECUTIVE MENU 139

Minimum 10 Guests

FIRST COURSE DISPLAY

CHILLED SEAFOOD

Lobster Tails, Jumbo Shrimp, Lump Crab, Oysters on the Half Shell

ASIAN-STYLE LOBSTER

Tossed in Thai chili sauce, scallions

IMPORTED CHEESE, TRUFFLE HONEY, FIG PRESERVES, CRACKERS

SALAD SELECTION

HYDE PARK WEDGE

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

HEARTS OF ROMAINE CAESAR

Parmesan Reggiano, Caesar dressing,
made to order garlic croutons

INTERMEZZO COURSE

LEMON SORBET

MAIN COURSE SELECTION

FILET MIGNON (12oz)

Crispy onion straws

SURF & TURF

Filet mignon (8oz) and butter poached lobster tail (12oz), crispy onion straws

BONE-IN RIBEYE (22oz)

Crispy onion straws

LOBSTER TAIL (11oz-12oz)

Butter poached and baked, seasonal vegetable garnish

FILET MIGNON A LA LOBSTER

Filet mignon (8oz), lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, sliced mushrooms

CHILEAN SEA BASS

Soy vinaigrette, seasonal vegetable garnish

SALMON FILET

Crystal citrus 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
SAUTÉED MUSHROOMS • LOBSTER MAC & CHEESE

DESSERT SELECTION & PORT WINE

SALTED CARAMEL CHEESECAKE WITH PECANS • FLOURLESS CHOCOLATE TORTE
CRÈME BRÛLÉE • TAYLOR FLADGATE LBV PORT

BEVERAGES

COFFEE & TEA

TUX MENU 99.95

Minimum 10 Guests

FIRST COURSE DISPLAY

CHILLED SEAFOOD

Lobster Tails, Lump Crab, Jumbo Shrimp, Oysters on the Half Shell

SALAD SELECTION

HYDE PARK WEDGE

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

HEARTS OF ROMAINE CAESAR

Parmesan Reggiano, Caesar dressing,
made to order garlic croutons

MAIN COURSE SELECTION

FILET MIGNON A LA LOBSTER

Filet mignon (8oz), lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, sliced mushrooms

SURF & TURF

Filet mignon (6oz) and butter poached twin lobster tails (4oz each)
Crispy onion straws

NEW YORK STRIP (14oz)

Crispy onion straws

FILET MIGNON (8oz)

Crispy onion straws

CHILEAN SEABASS

Soy vinaigrette, seasonal vegetable garnish

SALMON FILET

Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK

Tomato coulis, sautéed spinach, baby heirloom tomatoes

FAMILY-STYLE SIDES

SAUTÉED MUSHROOMS

POTATOES GRUYERE GRATIN

SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

DESSERT SELECTION

SALTED CARAMEL CHEESECAKE WITH PECANS

FLOURLESS CHOCOLATE TORTE

CRÈME BRÛLÉE

BEVERAGES

COFFEE & TEA

MENU A 92.95

APPETIZER DISPLAY

SHRIMP COCKTAIL ASIAN GLAZED CHICKEN SATAY
PRETZEL-CRUSTED CRAB CAKE LOLLIPOP

SALAD SELECTION

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

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

MAIN COURSE SELECTION

FILET MIGNON (8oz)
Crispy onion straws

CHILEAN SEABASS
Soy vinaigrette, seasonal vegetable garnish

RIBEYE STEAK (16oz)
Crispy onion straws

FILET MIGNON A LA LOBSTER
Filet mignon (6oz), lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, sliced mushrooms

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

SALMON FILET
Crystal citrus 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

BEVERAGES

COFFEE & TEA

MENU B 82.95

APPETIZER

LUMP CRAB CAKE

Red pepper aioli, grainy mustard sauce

SALAD

HYDE PARK WEDGE

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

MAIN COURSE SELECTION

FILET MIGNON (6oz)

Crispy onion straws

NEW YORK STRIP STEAK (14oz)

Crispy onion straws

TODAY'S BLACKBOARD FRESH FISH

Crystal citrus sauce, seasonal vegetable garnish

SALMON FILET

Crystal citrus sauce, seasonal vegetable garnish

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

ROASTED GARLIC WHIPPED POTATOES

SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE

SALTED CARAMEL CHEESECAKE WITH PECANS

BEVERAGES

COFFEE & TEA

MENU C 75.95

FIRST COURSE

LOBSTER BISQUE
Sherry poached lobster

SALAD

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

MAIN COURSE SELECTION

FILET MIGNON (6oz)
Crispy onion straws

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

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

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

FAMILY-STYLE SIDES

ROASTED GARLIC WHIPPED POTATOES
SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE SALTED CARAMEL CHEESECAKE WITH PECANS

BEVERAGES

COFFEE & TEA

MENU D 68.95

SALAD

HYDE PARK WEDGE

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

MAIN COURSE SELECTION

FILET MIGNON (6oz)

Crispy onion straws

LEMON CAPER CHICKEN SCALOPPINE

Sautéed with mushrooms and lemon caper sauce
Seasonal vegetable garnish

SALMON FILET

Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK

Tomato coulis, sautéed spinach, baby heirloom tomatoes

FAMILY-STYLE SIDE

ROASTED GARLIC WHIPPED POTATOES

DESSERT

FLOURLESS CHOCOLATE TORTE

BEVERAGES

COFFEE & TEA