STANLEY & SEAFORT'S
STEAK, CHOP & FISH HOUSE

Holiday

SPECIAL EVENTS

A SEAMLESS HOLIDAY EXPERIENCE FROM YOUR PERFECT HOLIDAY HOST

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA
50 pieces $65

CAPRESE SKEWERS
50 pieces $85

PROSCIUTTO WRAPPED ASPARAGUS
50 each $95

SHRIMP CEVICHE TOSTADAS*
50 each $120

SHRIMP COCKTAIL
50 each $135

SMOKED SALMON TOAST*
25 each $145

PRIME RIB BRUSCHETTA*
25 each $140

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA
25 each $65

CRAB TOTS
50 each $85

CHICKEN TERIYAKI SKEWERS
50 each $95

COCONUT SHRIMP
50 each $110

TERIYAKI BEEF & PINEAPPLE SKEWERS*
50 each $125

MINI CRAB CAKES
50 each $150

GRILLED SHRIMP SKEWERS
50 each $150

PRIME RIB SLIDERS*
25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

SEASONAL FRESH FRUIT $100

CHILLED ROASTED VEGETABLES $75

ASSORTED DOMESTIC CHEESE & CRACKERS $125

CRAB DIP $85

BAKED BRIE WITH CROSTINI & ACCOUTREMENTS $85

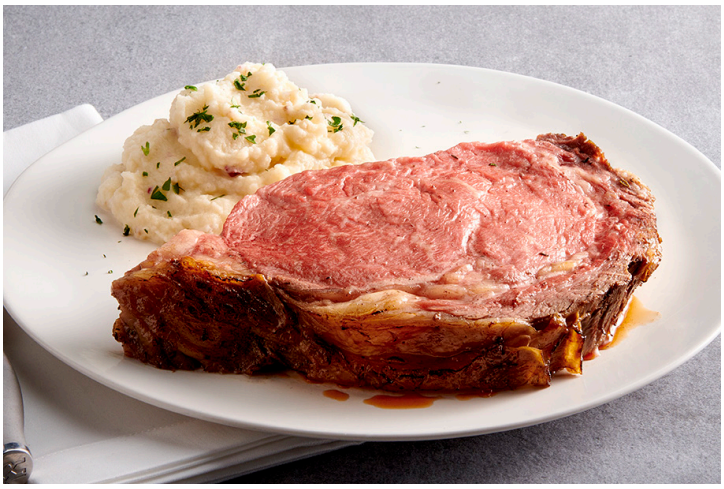
FLASH FRIED CALAMARI MISTO $100

ANTIPASTO $95

CHILLED OYSTERS* $225

OYSTERS & SHRIMP COCKTAIL* $300
50 OF EACH

CHILLED SEAFOOD DISPLAY* $500
SHRIMP, OYSTERS & CHILLED LOBSTER*



ADD A CARVING STATION TO YOUR RECEPTION

CARVING STATIONS DESIGNED FOR 25 GUESTS
SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575

Tax and 22% service charge not included.

*NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Ravishing HOLIDAY LUNCH | $65

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

TOMATO & BASIL BRUSCHETTA
Tomato, garlic, basil, toast points

CRAB TOTS
Breaded and fried, spicy chili aioli

CRAB DIP
Parmesan, sweet onion, toasted baguette

STARTER

CHOICE OF

NEW ENGLAND CLAM CHOWDER
Upgrade to Lobster Bisque +$3

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing, lemon

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

CHAR-GRILLED SIRLOIN
8 oz, sliced with demi-glace

GRILLED SALMON*
Spicy rosemary butter or seasonal preparation

GRILLED SHRIMP SCAMPI
Garlic butter, beurre blanc, fried capers

RIGATONI BOLOGNESE
Italian sausage, garlic cream, tomatoes, Parmesan

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

Includes Bread Service, Coffee, Soda, Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE
Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE
Rich & dense chocolate torte, crushed candy cane, whipped cream

TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX $10

Add label with a customized message or your Company logo +$1 per box

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included. A minimum of 20 guests is required.

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Extravagant HOLIDAY DINNER | $85

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

TOMATO & BASIL BRUSCHETTA
Tomato, garlic, basil, toast points

COCONUT CRUNCHY SHRIMP
Cajun marmalade, green onion

CRAB DIP
Parmesan, sweet onion, toasted baguette

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli,
Bloody Mary cocktail sauce

TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX $10

Add label with a customized message or your Company logo +$1 per box

STARTER

CHOICE OF

LOBSTER BISQUE

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

GRILLED SALMON*
Spicy rosemary butter or seasonal preparation

CHAR-GRILLED FILET*
7 oz, steak butter

GRILLED SEAFOOD TRIO*
Scallops, shrimp, salmon, beurre blanc, capers, lemon

CRAB STUFFED MAHI MAHI
Panko crusted, beurre blanc

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE
Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE
Rich & dense chocolate torte, crushed candy cane, whipped cream

Includes Bread Service, Coffee, Soda, Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

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Royal HOLIDAY DINNER | $105

RECEPTION

DISPLAYED FOR GUEST ENJOYMENT

ROASTED CRAB DIP
Parmesan, sweet onion, toasted baguette

TERIYAKI BEEF & PINEAPPLE SKEWERS*
Scallions, togarashi sesame seeds

CRAB CAKES
House-made tartar, lemon

APPETIZER

SERVED FAMILY STYLE (1 PER 4 GUESTS)

CRISPY CALAMARI
Artichoke hearts, mustard-garlic aioli,
Bloody Mary cocktail sauce

TREAT YOUR GUEST WITH A TAKEAWAY

CHOCOLATE TRUFFLE BOX $10

Add label with a customized message or your Company logo +$1 per box

STARTER

CHOICE OF

LOBSTER BISQUE

LITTLE GEM WEDGE
Radish, bacon, blue cheese crumbles, tomato, blue cheese dressing

ENTRÉE

PRESELECT 3 OPTIONS FOR YOUR GUESTS.

Most entrees served with Yukon Gold mashed potatoes and chef select vegetables.

CHAR-GRILLED FILET & PRAWNS*
9 oz. filet, garlic prawns

KING SALMON OSCAR*
Pan-seared, crab, hollandaise

OVEN-ROASTED CHILEAN SEABASS
Butter basted, beurre blanc or spicy rosemary butter

COLD WATER LOBSTER TAIL
7 oz, asparagus, clarified butter

OVEN-ROASTED CHICKEN DIJON
Parmesan panko crust, Dijon sauce

DESSERT

CHOICE OF

EGGNOG CRÈME BRÛLÉE
Rich eggnog custard, caramelized crust

PEPPERMINT CHOCOLATE TORTE
Rich & dense chocolate torte, crushed candy cane, whipped cream

Includes Bread Service, Coffee, Soda, Iced Tea & Assorted Hot Teas

Vegetarian Pasta Primavera available upon request.

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WINE FEATURES

Served by the bottle. Additional wine offerings available, ask your host for our full wine list.

ROEDERER ESTATE BRUT, ANDERSON VALLEY
Crisp and elegant with complex pear, spice and hazelnut flavors. **$75**

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES
Aromas of stone fruit, apple blossom, honeydew and oak spice. Flavors of ripe pear, golden apple and a gentle barrel spice finish. **$63**

CAKEBREAD CHARDONNAY, NAPA VALLEY
Aromas of ripe green and golden apple, accented by fresh white peach and light oak notes. **$90**

RODNEY STRONG 'CHARLOTTE'S HOME' SAUVIGNON BLANC, SONOMA COUNTY
Zesty citrus notes of grapefruit, Meyer lemon and a light grassiness. Flavors of tropical fruit and melon. **$39**

CAKEBREAD SAUVIGNON BLANC, NAPA VALLEY
Intense crisp flavors of citrus, guava, white melon and lemongrass. Tropical notes of passionfruit, melon and guava. **$75**

ROUTESTOCK CABERNET SAUVIGNON, NAPA VALLEY
Beautiful rich, supple texture and flavors of dark fruit, exotic spices, tobacco, coffee and dark chocolate. **$67**

L'ECOLE NO 41 CABERNET SAUVIGNON, WALLA WALLA VALLEY
Savory aromas, mingled with expressive black currant and cocoa. Flavors of black cherry, fresh plum and espresso. **$107**

PESSIMIST BY DAOU VINEYARDS RED BLEND, PASO ROBLES
Aromas of blueberry, boysenberry, plum and strawberry. Smoky notes of truffle and roasted coffee with floral notes of lavender and lilac. **$55**

ALEXANDER VALLEY VINEYARDS MERLOT, SONOMA COUNTY
Big aromas and flavors of black cherry, plum, cassis, vanilla, oak and a hint of chocolate. **$51**

ERATH RESPLENDENT PINOT NOIR, OREGON
Sultry and dark aromas of black plum, Marionberry, fragrant carnation and vanilla. **$59**

CRISTOM PINOT NOIR, WILLAMETTE VALLEY
Aromas of dark cherry, crushed cranberry and black plum with a kiss of hibiscus tea. **$99**

SIGNATURE COCKTAIL

KRINGLE RITA $16
Milagro Silver Tequila, Aperol, rosemary syrup, grapefruit bitters, cranberry juice, fresh lime

ALCOHOL - FREE

SNOW-JITO $13
Fluère Spiced Cane Rum Alternative, Monin Spiced Brown Sugar, Fever-Tree Ginger Beer, mint, lime