

COLD SELECTIONS

- Cocktail Shrimp • 25 pieces • 75
- Oysters on the Half Shell • 25 pieces • 75
- Fresh Fruit Tray • serves approx. 25 • 60
- Vegetable Crudites • serves approx. 25 • 55
- Assorted Cheese & Crackers • serves approx. 25 • 70
- Gazpacho Shooters • *seasonal availability* • 25 shooters • 25

HOT SELECTIONS

- Baked Brie en Croute • 2.2# wheel • 70
- Calamari Frito Misto • serves approx. 25 • 60
- Buffalo Rock Shrimp • serves approx. 10 • 30
- Coconut Shrimp • 25 pieces • 60
- Dynamite Scallops • 25 pieces • 75
- Chicken Tenders • 25 pieces • 28
- Bisque Shooters • *seasonal availability* • 25 shooters • 25

Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff; pricing is subject to change without notice until event contract is signed and menu is selected

BANQUET LUNCH PACKAGES

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

COPPER MENU

30 FOR 2 COURSES / 35 FOR 3 COURSES

STARTERS

Seasonally Inspired Soup Selections

ENTRÉES

Chicken Cape Codder Salad • pine nuts, blue cheese, red leaf, bibb,
red onion, raspberry vinaigrette, grilled chicken

Blackened Salmon Caesar Salad • house made dressing, croutons, parmesan

Grilled Shrimp Caesar Salad • house made dressing, croutons, parmesan

BRONZE MENU

32 FOR 2 COURSES / 37 FOR 3 COURSES

STARTERS

PLEASE SELECT TWO

Martha's Vineyard Salad

Classic Caesar

Seasonally Inspired Soup Selections

ENTRÉES

Coconut Shrimp • mango salsa, sweet thai chili butter; coconut ginger rice, fresh vegetables

Bronzed Salmon • dry spice rubbed, fresh vegetables, coconut ginger rice

Lemon Chicken • artichoke hearts, mushrooms, lemon beurre blanc, whipped potatoes

Shrimp & Artichoke Linguine • lemon beurre blanc, chives

SILVER MENU

36 FOR 2 COURSES / 41 FOR 3 COURSES

STARTERS

PLEASE SELECT TWO

Martha's Vineyard Salad

Classic Caesar

Seasonally Inspired Soup Selections

ENTRÉES

Cedar Planked Salmon • tarragon mustard glaze, whipped potatoes, asparagus

Chicken Milanese • parmesan crusted, provanÇale tomato sauce, linguine & fresh basil

Parmesan Snapper • fresh vegetables, whipped potatoes

Cajun Chicken Tortellini • blackened chicken, mushrooms, tomato, cilantro, cream sauce

DESSERT

PLEASE SELECT ONE FOR 3 COURSE MENUS / DESSERT AVAILABLE ON 2 COURSE IN LIEU OF STARTER

New York Style Cheesecake

Key Lime Pie

Hot Fudge Sundae

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BANQUET DINNER PACKAGES

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA

STARTERS

PLEASE SELECT TWO

- Martha's Vineyard Salad
- Classic Caesar
- Ask About Our Seasonally Inspired Soups

GOLD MENU

48 PER GUEST

ENTRÉES

- Mango BBQ Salmon • seared, mango salsa, sriracha glaze, smashed redskins
- Coconut Shrimp • mango salsa, sweet thai chili butter, coconut ginger rice, fresh vegetables
- Cajun Chicken Tortellini • blackened chicken, mushrooms, tomato, cilantro, cream sauce
- Roasted Vegetable Ravioli • provançale tomato sauce, shaved parmesan

DIAMOND MENU

60 PER GUEST

ENTRÉES

- Filet Mignon • 6oz, whipped potatoes, asparagus
- Lemon Chicken • artichoke hearts, mushrooms, lemon beurre blanc, whipped potatoes
- Salmon St. Clair • crab stuffed, red pepper béarnaise, coconut ginger rice, asparagus
- Parmesan Snapper + Shrimp • encrusted snapper fillet, garlic-herb sautéed shrimp, coconut ginger rice, asparagus

PLATINUM MENU

70 PER GUEST

ENTRÉES

- Filet Mignon • 8oz, whipped potatoes, asparagus
- Chicken Milanese • parmesan crusted, provançale tomato sauce, linguine & fresh basil
- Salmon Oscar • lump crab meat, red pepper béarnaise, whipped potatoes, asparagus
- Coldwater Lobster Tail + Scampi • 6oz tail, baked, drawn butter, whipped potatoes, fresh vegetables (optional selection; +\$5 per guest)

DESSERT

PLEASE SELECT ONE FOR 3 COURSE MENUS / DESSERT AVAILABLE ON 2 COURSE IN LIEU OF STARTER

- New York Style Cheesecake
- Key Lime Pie
- Hot Fudge Sundae

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APPETIZERS

PLEASE SELECT TWO

- Fresh Vegetable Crudites
- Domestic Cheese & Crackers

STARTERS

+\$3 PER GUEST TO OFFER SOUP AND SALAD AS SEPARATE COURSES

- Seasonally Inspired Soups
- Martha's Vineyard Salad
- Classic Caesar

ENTRÉES

EACH SERVED WITH FRESH VEGETABLES AND SMASHED REDSKINS

- Bronzed Salmon
- Parmesan Snapper + Shrimp
- Petite Filet Mignon 6oz
- Lemon Chicken
- Roasted Vegetable Ravioli

COMPLIMENTARY CHAMPAGNE TOAST

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SAINT CLAIR SIGNATURE SIX COURSE MENU

102 PER PERSON

ALL BANQUET PACKAGES INCLUDE DELUXE BREAD SERVICE AND COFFEE, TEA & ICED TEA
THIS SIGNATURE MENUS IS AVAILABLE EXCLUSIVELY FOR PARTIES OF 50 OR FEWER GUESTS;
VEGETARIAN OPTIONS WILL BE PROVIDED UPON REQUEST

FIRST COURSE

EACH GUEST WILL SELECT ONE

- Shrimp Cocktail
- Maryland Style Crab Cake

SECOND COURSE

EACH GUEST WILL SELECT ONE

- Lobster Bisque
- Charley's Chowder

THIRD COURSE

EACH GUEST WILL SELECT ONE

- Iceberg Wedge Salad
- Martha's Vineyard Salad

FOURTH COURSE

- Intermezzo - Seasonal Sorbet

FIFTH COURSE

EACH GUEST WILL SELECT ONE

- Crab Stuffed Lobster Tail
- Applejack Sea Bass
- Lobster & Shrimp Stuffed Salmon
- Filet Mignon Oscar
- Gouda Stuffed Chicken

SIXTH COURSE

EACH GUEST WILL SELECT ONE

- Chocolate Truffle Cake
- Dulce de Leche Cheesecake
- Crème Brûlée

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ALCOHOLIC BEVERAGE SERVICE OPTIONS

HOSTED CONSUMPTION BAR

COCKTAILS ARE CHARGED ON A CONSUMPTION BASIS AND BILLED ON THE MAIN TAB.

THE HOST MAY SPECIFY OFFERINGS AND TIMEFRAME TO SUIT THE NEEDS OF THE EVENT.

CASH BAR

GUESTS ARE CHARGED PER DRINK AS IT IS SERVED; BANQUET FEE IS ADDED TO THE HOST'S CHECK.

A BARTENDER MAY BE REQUIRED FOR AN ADDITIONAL \$50 FEE.

OPEN BAR PACKAGES

MINIMUM OF 50 GUESTS

FOR THE SAFETY OF OUR GUESTS, AND TO ENSURE A PLEASANT EVENT, WE DO NOT OFFER SHOT SERVICES

Beer + Wine

HOUSE RED + WHITE WINES, DRAFT + BOTTLED BEER

HOURLY PRICING • 2 HOURS | 18 • 3 HOURS | 21 • 4 HOURS | 24 • 5 HOURS | 28

Standard

HOUSE BRAND VODKA, GIN, RUM, TEQUILA, BOURBON, SCOTCH,

RED + WHITE WINE, SELECT DOMESTIC BEERS (BUDWEISER, MILLER LITE, ETC.)

HOURLY PRICING • 2 HOURS | 24 • 3 HOURS | 26 • 4 HOURS | 28 • 5 HOURS | 30

Premium

INCLUDES ALL STANDARD ITEMS PLUS: STOLICHNAYA, ABSOLUT, BEEFEATER, TANQUERAY,

JOHNNIE WALKER RED, SEAGRAM'S 7/VO, CROWN ROYAL, JOSE CUERVO GOLD, HENNESSY VS,

JACK DANIEL'S, BACARDI, CAPTAIN MORGAN, SELECT IMPORT BEERS (HEINEKEN, CORONA, ETC.)

HOURLY PRICING • 2 HOURS | 27 • 3 HOURS | 30 • 4 HOURS | 33 • 5 HOURS | 35

Deluxe

INCLUDES ALL PREMIUM ITEMS PLUS: GREY GOOSE, BELVEDERE, BOMBAY SAPPHIRE, JOHNNIE WALKER BLACK,

GLENLIVET 12 YR., MAKER'S MARK, SAUZA BLUE SILVER, 1800, REMY MARTIN VSOP

HOURLY PRICING • 2 HOURS | 30 • 3 HOURS | 34 • 4 HOURS | 37 • 5 HOURS | 40

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