



Enhance your event by selecting display platters, passed or plated hors d'oeuvres.

• DISPLAY PLATTERS •

each platter serves 10 – 12

CHEESE & FRUIT DISPLAY selection of cheeses, seasonal fruits 55

CALAMARI feta, black pepper aioli, voodoo sauce 72

VEGETABLE CRUDITÉS selection of seasonal vegetables, buttermilk ranch 55

BLUE CHEESE POTATO CHIPS hand-cut potato chips, blue cheese sauce 40

CHILLED SHELLFISH PLATTER* oysters, shrimp cocktail, king crab legs, lobster 259

• HORS D'OEUVRES •

GRILLED TENDERLOIN*† \$57 per dozen

CHICKEN SATAY† \$39 per dozen

BEEF SATAY* \$57 per dozen

BOURBON MAPLE SHRIMP \$45 per dozen

CLASSIC SLIDER* \$57 per dozen

WOOD-FIRED WINGS \$39 per dozen

SHRIMP COCKTAIL* \$45 per dozen

CRAB MEAT STUFFED MUSHROOMS \$39 per dozen

MINI CRAB CAKES \$48 per dozen

GOAT CHEESE BRUSCHETTA \$30 per dozen

OYSTERS ROCKEFELLER \$42 per dozen



*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. † 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.



• LUNCH PACKAGES •

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

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

LUNCH PACKAGE ONE – \$38

STARTER	House Salad, Little Gem Caesar Salad* or Maryland Crab Bisque
ENTRÉE	10 oz. Prime Top Sirloin* Grilled Atlantic Salmon Pan-Roasted Chicken Blackened Chicken Rigatoni† Wagyu Burger*

LUNCH PACKAGE TWO – \$43

STARTER	House Salad, Little Gem Caesar Salad* or Maryland Crab Bisque
ENTRÉE	10 oz. Prime Top Sirloin* Grilled Atlantic Salmon Pan-Roasted Chicken Blackened Chicken Rigatoni† Wagyu Burger*
DESSERT	Berries & Cream or Apple Croustade

LUNCH PACKAGE THREE – \$48

STARTER	House Salad, Little Gem Caesar Salad* or Maryland Crab Bisque
ENTRÉE	Pan-Roasted Chicken 6 oz. Center-Cut Filet* Jumbo Lump Crab Cakes Short Rib Gnocchi 10 oz. Prime Top Sirloin*
DESSERT	Berries & Cream or Apple Croustade



*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. † 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.



DINNER PACKAGES

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

VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.

DINNER PACKAGE ONE – \$69

STARTER	House Salad, Little Gem Caesar Salad*, Wedge Salad or Maryland Crab Bisque
ENTRÉE	6 oz. Center-Cut Filet* Pan-Roasted Chicken Jumbo Lump Crab Cakes Grilled Atlantic Salmon
DESSERT	Chocolate Velvet Cake, Berries & Cream or Apple Croustade

DINNER PACKAGE TWO – \$79

STARTER	House Salad, Little Gem Caesar Salad*, Wedge Salad or Maryland Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet* Grilled Atlantic Salmon Pan-Roasted Chicken Jumbo Lump Crab Cakes 6 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon
DESSERT	Chocolate Velvet Cake, Berries & Cream or Apple Croustade

DINNER PACKAGE THREE – \$89

STARTER	House Salad, Little Gem Caesar Salad*, Wedge Salad, or Maryland Crab Bisque
ENTRÉE	8 oz. Center-Cut Filet Oscar* Miso Glazed Sea Bass Pan-Roasted Chicken 14 oz. Ribeye* ½ lb. Canadian Cold-water Lobster Tail 6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Sea Scallops
DESSERT	Chocolate Velvet Cake, Berries & Cream or Apple Croustade



*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. † 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.



• ACCOMPANIMENTS •

Available with any lunch or dinner package. Serves 4, plated family style.

WHITE CHEDDAR MAC & CHEESE	\$33
GREEN BEANS WITH SPICED PECANS [†]	\$24
CREAMED CORN WITH BACON	\$24

• EXTRAS •

Available with any lunch or dinner package. Priced and served individually.

BLUE CHEESE BUTTER	\$4
TRUFFLE BUTTER	\$4
ANCHO CHILE BUTTER	\$4
BOURBON MAPLE SHRIMP	\$11
JUMBO LUMP CRAB CAKE	\$12
SEARED SEA SCALLOPS	\$16
½ LB. LOBSTER TAIL	mkt

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 J. Gilbert's to your home or office for a celebration or group gathering, we can make that happen for you, too!



*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. † 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.