

Catering Menu

DISPLAY PLATTERS (SERVES 10- 12)

CHEESE & FRUIT DISPLAY selection of cheeses and fresh seasonal fruits 55

VEGETABLE CRUDITES selection of fresh seasonal vegetables, buttermilk ranch 55

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

GRILLED & MARINATED VEGETABLE PLATTER selection of dressed and marinated vegetables 55

SANDWICH PLATTER crab melt, chicken club, prime rib 125

SHELLFISH SAMPLER* oysters, jumbo cocktail shrimp, lobster, king crab legs 259

CHARCUTERIE & CHEESE DISPLAYS

Serves 10.....\$300

Serves 25\$600

Serves 50\$1,200

Serves 100.....\$2,000

INDIVIDUAL CHARCUTERIE CUPS.....\$25 each

APPETIZERS (DOZEN)

BOURBON MAPLE SHRIMP grilled jumbo shrimp, pure maple bourbon glaze 45

MINI LOBSTER ROLLS butter toasted sweet rolls, chilled lobster salad, watercress 84

CLASSIC SLIDERS* prime black angus beef, gouda cheese, grilled onions, our original steak sauce 57

JUMBO SHRIMP COCKTAIL* cocktail sauce 45

CHICKEN SLIDERS chicken breast, pepper jack cheese, sautéed peppers 51

CRAB STUFFED MUSHROOMS baked lump crab meat stuffed in mushroom caps, remoulade drizzle 39

BEEF SATAY*† drizzled with house made steak sauce 57

CHICKEN SATAY† drizzled with house made steak sauce 39

TOMATO & MOZZARELLA SKEWERS drizzled with balsamic glaze 32

MINI CRAB CAKES creole remoulade 48

GOAT CHEESE BRUSCHETTA sourdough, goat cheese, basil salsa 30

WOOD-FIRED WINGS pastrami seasoned, thousand island 39

FAMILY-STYLE ENTRÉES (SERVES 6 | SERVES 12)

BLACKENED CHICKEN RIGATONI roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 150 | 300

BBQ BABY BACK RIBS Kansas City BBQ sauce 120 | 240

MESQUITE GRILLED CHICKEN BREAST 105 | 210

JUMBO LUMP CRAB CAKES creole remoulade 130 | 260

MESQUITE GRILLED ATLANTIC SALMON* brushed with lemon butter 145 | 290

14oz KANSAS CITY STRIP* J.Gilbert's steak seasoning 350 | 700

6oz CENTER-CUT FILET MIGNON* J.Gilbert's steak seasoning 250 | 500

..... À LA CARTE SIDES, SOUPS & SALADS (SERVES 6 | SERVES 12)

SOUR CREAM POTATO PUREE 30 | 60
POBLANO AU GRATIN POTATOES 30 | 60
CREAMED CORN WITH BACON 30 | 60
GRILLED ASPARAGUS 30 | 60
GREEN BEANS WITH PECANS 30 | 60

WHITE CHEDDAR MAC & CHEESE 40 | 80
LITTLE GEM CAESAR SALAD 45 | 90
HOUSE SALAD 45 | 90
GREEK SALAD 45 | 90
MARYLAND CRAB BISQUE 75 | 150

..... HOUSEMADE DESSERT (SERVES 12)

CHOCOLATE VELVET CAKE 120 | CARROT CAKE CUPCAKES† 72 | SEVEN LAYER COCONUT CAKE† 85
DESSERT PLATTER† chef's selection of assorted desserts 95

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*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.

j. gilbert's.

WOOD FIRED STEAKS AND SEAFOOD