

Enhance your event with our selection of display platters,
passed or plated hors d'oeuvres and towers

DISPLAY PLATTERS

CHEESE & FRUIT DISPLAY selection of domestic & imported cheeses, fresh seasonal fruits 55

CALAMARI red bell pepper, pepperoncini, feta, voodoo sauce, black pepper aioli 72

CRISPY CHILI CAULIFLOWER chili sauce, microgreens, sesame seeds 52

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

SMOKED SALMON PLATTER sesame crackers, red onion, capers, dill dressing 79

HORS D'OEUVRES

Grilled Beef Tenderloin^{*†}	\$57 per dozen
Chicken Satay[†]	\$39 per dozen
Crab Meat Stuffed Mushrooms	\$39 per dozen
Mini Crab Cakes	\$48 per dozen
Prosciutto Crusted Scallops	\$72 per dozen
Shrimp Cocktail	\$45 per dozen
Classic Sliders[*]	\$57 per dozen
Oysters Rockefeller	\$54 per dozen
Goat Cheese Bruschetta	\$30 per dozen
Lobster Roll Sliders	\$66 per dozen
Oysters on the Half Shell[*]	\$42 per dozen

TOWERS

COASTAL^{*} cocktail shrimp, oysters on the half shell, mussels, lobster, king crab,
tuna poke 145

HIGH TIDE^{*} cocktail shrimp, oysters on the half shell, mussels, king crab, lobster, raw bar
jars, caviar 195

*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 CHEF'S SEASONAL
VEGETABLE AND SOUR CREAM POTATO PURÉE.

Vegetarian and gluten-free options available upon request.

PACKAGE ONE – \$36 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée	Roasted Chicken Prime Burger* Grilled Atlantic Salmon Jumbo Lump Crab Melt
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$43 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Grilled Atlantic Salmon Jumbo Lump Crab Cakes Lobster Cobb Salad
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE – \$48 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Pan-Seared Sea Scallops Seafood Mixed Grill Daily Catch*
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

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DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL
VEGETABLE AND SOUR CREAM POTATO PURÉE.

Vegetarian and gluten-free options available upon request.

PACKAGE ONE – \$69 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken French Creole Orecchiette Grilled Atlantic Salmon Pan-Seared Sea Scallops
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$79 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée	8 oz. Center-Cut Filet* 6 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon Roasted Chicken Jumbo Lump Crab Cakes Pan-Seared Sea Scallops Grilled Atlantic Salmon
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE – \$89 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée	8 oz. Center-Cut Filet Oscar* 14 oz. Ribeye* Roasted Chicken Daily Catch* ½ lb. Cold-Water Lobster Tail 6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Sea Scallops
Dessert	Chocolate Velvet Cake, Crème Brûlée, Carrot Cake [†] or Mixed Fresh Berries

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ACCOMPANIMENTS

Available with any lunch or dinner package.

Serves 4, plated family style.

LOBSTER MAC & CHEESE	\$36
LEMON ASPARAGUS RISOTTO	\$18
GREEN BEANS WITH SPICED PECANS[†]	\$18
ROASTED STREET CORN	\$18

EXTRAS

Available with any lunch or dinner package.

Priced and served individually.

BOURBON MAPLE SHRIMP	\$14
JUMBO LUMP CRAB CAKE	\$15
SEARED SEA SCALLOPS	\$16
1/2 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 Devon to your home or office for a celebration or group gathering, we can make that happen for you, too!

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D E V O N S E A F O O D + S T E A K
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