Enhance your event with our selection of plated hors d'oeuvres.

HORS D'OEUVRES

SWEET CHILE CAULIFLOWER

panko breaded, sweet chile aioli, microgreens, sesame seeds \$15 per order (serves 2-3) \circ \$48 per order (serves 10-12)

FRIED CALAMARI

jalapeños, carrots, sweet & sour sauce, creole remoulade \$14 per order (serves 2-3) \circ \$54 per order (serves 10-12)

OYSTERS ROCKEFELLER

creamed spinach, applewood smoked bacon, parmesan cheese \$50 per dozen

MINI CRAB CAKES

creole remoulade, mango tartar sauce \$56 per dozen

MINI NEW ENGLAND LOBSTER ROLLS

butter toasted sweet rolls, chilled lobster salad, watercress \$76 per dozen

BEEF SLIDERS*

cheddar cheese, whole grain mustard \$42 per dozen

SHRIMP COCKTAIL

cocktail sauce, creole remoulade \$38 per dozen

OYSTERS ON THE HALF SHELL*

\$44 per dozen

SUSHI PLATTER*

tuna, shrimp tempura & vegetable sushi rolls, wasabi, ginger, soy sauce \$42 per order (serves 8-10)

CHEESE & CHARCUTERIE BOARD

chef's selection of locally sourced artisan cheeses + meats, cornichon, dried cherries, whole grain mustard, seasonal preserve, toasted baguette \$52 per order (serves 14-16)

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DINNER Packages

ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON WHIPPED POTATOES, UNLESS OTHERWISE STATED.
ALL PACKAGES INCLUDE SOFT DRINKS AND COFFEE. VEGETARIAN ENTRÉE OPTIONS AVAILABLE UPON REQUEST.

CHEQUERS PACKAGE — \$67 PER PERSON

FIRST COURSE CHOICE

Baby Greens[†] Caesar Salad Maine Lobster Bisque Spicy Creole Gumbo

ENTRÉE COURSE CHOICE

6 oz. Center-Cut Filet* Roasted Airline Chicken Chef's Selection of Fresh Fish*

DESSERT COURSE CHOICE

Chocolate Velvet Cake[†] Vanilla Bean Crème Brûlée

BRISTOL PACKAGE — \$77 PER PERSON

FIRST COURSE CHOICE

Baby Greens[†] Caesar Salad Maine Lobster Bisque Spicy Creole Gumbo

ENTRÉE COURSE CHOICE

6 oz. Center-Cut Filet with Jumbo Lump Crab Cake* Roasted Airline Chicken Chef's Selection of Fresh Fish*

DESSERT COURSE CHOICE

Chocolate Velvet Cake[†] Vanilla Bean Crème Brûlée Carrot Cake[†]

BRAXTON PACKAGE — ⁵82 PER PERSON

FIRST COURSE CHOICE

Baby Greens[†] Caesar Salad Maine Lobster Bisque Spicy Creole Gumbo

ENTRÉE COURSE CHOICE

Roasted Airline Chicken
Jumbo Lump Crab Cakes
Chef's Selection of Fresh Fish*
6 oz. Center-Cut Filet with Seared Sea Scallops*

DESSERT COURSE CHOICE

Chocolate Velvet Cake[†] Vanilla Bean Crème Brûlée Carrot Cake[†]

DEVON PACKAGE — \$87 PER PERSON

FIRST COURSE CHOICE

Baby Greens[†]
Caesar Salad
Maine Lobster Bisque
Spicy Creole Gumbo

ENTRÉE COURSE CHOICE

8 oz. Center-Cut Filet & Seared Scallops* 12 oz. Kansas City Strip* Roasted Airline Chicken Jumbo Lump Crab Cakes Chef's Selection of Fresh Fish*

DESSERT COURSE CHOICE

Chocolate Velvet Cake[†] Vanilla Bean Crème Brûlée Carrot Cake[†]

MENU + PRICES SUBJECT TO CHANGE.

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity. Menu items may contain or come into contact with allergens, such as wheat, peanuts, tree nuts, eggs, shellfish, fish, soybeans, sesame, and milk.

* These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† Contains nut and nut-based oils in these menu items.

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