



## Private Party Menu:

### Hors D'Oeuvres by the Piece

Priced per 25 pieces

**Buffalo Shrimp \$65**

with blue cheese sauce

**Captain Crunch Fried Shrimp \$65**

with honey, lime, garlic, and rum sauce

**Shrimp Cocktail \$65**

with Bloody Mary cocktail sauce

**Fish Taquito Sliders \$65**

blackened tilapia, pickled vegetables and siracha aioli

**Crispy Fried Oysters \$75**

lightly breaded and fried with Chesapeake remoulade

**Bacon Wrapped Seared Sea Scallops \$75**

served with crème fraiche

**Crab Cakes \$50**

pan seared lump crab served with Chesapeake remoulade

**Seared Rare Ahi Tuna \$65**

with pickled vegetables, sweet chili sauce and wasabi glaze

**Shrimp and Lobster Quesadilla \$60**

with three cheeses, salsa and lime cilantro sour cream

**Chicken Quesadilla \$30**

with three cheeses, salsa and lime cilantro sour cream

**Boneless Beef Short Rib Sliders \$50**

served with horseradish mayonnaise on a Parker House roll

**Kobe Beef Sliders \$50**

with Vermont white cheddar cheese on a grilled Parker House roll

**Almond Crusted Chicken Brochettes \$35**

with honey mustard sauce

**Smoked Gouda and Ham Pinwheels \$25**

wrapped in a flour tortilla with red pepper puree

**Black Bean Cakes \$25**

spicy pepper mayonnaise and corn relish



**Hors D 'Oeuvres Platters**  
(platters serve 25 people)

**Homemade deLux Chips \$25**

served with choice of ranch or blue cheese dressing

**Hummus Platter \$50**

black bean hummus seasonal vegetables, feta cheese and toasted pita bread

**Bruchetta \$50**

with fresh tomatoes and mozzarella cheese drizzled with balsamic reduction

**Baked Macaroni and Cheese \$50**

with Vermont white cheddar, ham, asparagus, and chives

**Thai Grilled Chicken Lettuce Wraps \$65**

coconut curry noodles, julienned vegetables, sweet cilantro vinaigrette and spicy pepper sauce

**Fried Calamari \$50**

hand breaded and served with a spicy lime and rum dipping sauce

**Lobster Dip \$65**

cream cheese, artichoke hearts, roasted red peppers, lobster, and dill served with fried flour tortillas



### **Hors D 'Oeuvres Buffet**

**Buffet options come with an initial serving plus a refill for each selection**

**Choose any 3 items for \$10 per person**

**Choose any 4 items for \$15 per person**

**Choose any 5 items for \$20 per person**

**Choose any 6 items for \$25 per person**

#### **Vegetables**

**Homemade deLux Chips** served with choice of ranch or blue cheese dressing

**Truffle Fries** house fries tossed in truffle oil and topped with asiago cheese

**Hummus Platter** black bean hummus with seasonal vegetables, feta, olives, and toasted pita bread

**Bruchetta** with fresh tomatoes and mozzarella cheese drizzled with balsamic reduction

**Baked Macaroni and Cheese** with Vermont white cheddar, ham, asparagus, and chives

#### **Seafood**

**Fried Calamari** hand breaded and served with a smoke tomato poblano dipping sauce

**Lobster Dip** cream cheese, artichokes, roasted red peppers, lobster, and dill with fried flour tortillas

**Crispy Fried Oysters** lightly breaded and fried with a jalapeno tartar sauce

**Bacon Wrapped Seared Sea Scallops** served with crème fraiche

**Crab Cakes** pan seared lump crab served with mustard sauce

**Seared Rare Tuna** with orange glaze, wasabi, pickled ginger and cucumber on fried flour tortilla

**Shrimp and Lobster Quesadilla** served with salsa and topped with crème fraiche

#### **Meats**

**Chicken Quesadilla** with cheese, black bean and corn relish, salsa and lime cilantro sour cream

**Cuban Roast Pork Sliders** slow roasted pork served with pineapple corn salsa on a Parker House roll

**Kobe Beef Sliders** with Vermont white cheddar cheese on a grilled Parker House roll

**Almond Crusted Chicken Brochettes** with champagne honey mustard

**Smoked Gouda and Ham Pinwheels** wrapped in a flour tortilla with red pepper puree and basil

#### **Please note:**

**Taxes of 11% and gratuity of 20% will be added to the final bill**

**Beverages are available on a cash or open bar on consumption basis please coordinate prior to event**

**A deposit and signed contract are required to reserve the space**

**Private events can be held in the sun room or upstairs lounge**

**Semi Private events are only available in the upstairs lounge**

**Food and beverage minimums vary by day and room selected. Please call for information.**