



Event Enhancements

Vegetable Crudit  Board \$3 per person
seasonal garden vegetables and housemade spreads

Artisan Cheese Board \$5 per person

Pasta Course \$10 per person

Raw Bar *priced per piece*

East & West Coast Oysters, Little Necks, Jumbo Shrimp Cocktail, Lobster Cocktail

SUGGESTED ENTR E UPGRADES

Bone-In Rib Steak 24oz.

Wagyu Tomahawk for Two

Rack of Lamb

Porterhouse for Two

South African Lobster Tail 5oz.

Occasion Cake \$8 per person, 20 person minimum

House Wine & Beer \$25 per person for 3 hours

Open Bar \$25 per person for 1 hour, \$49 per person for 3 hours

Hand Passed Hors d'Oeuvres

\$15 per person for a half hour | \$25 per person for a full hour

Accompaniment to any package, choose five

Assorted Maki Rolls

Shrimp Tempura *sweet chili sauce*

Mini Crab Cakes *chipotle aioli*

Spicy Crab *crispy nori*

Kobe Pigs in a Blanket *spicy mustard*

Smoked Salmon Wrapped Asparagus *cr me fraiche*

Boneless Chicken Wings *Asian sesame BBQ sauce*

Tuna Tartare *fried tortilla*

Vegetable Spring Rolls

Beef Satay *Thai peanut sauce*

Lobster & Shrimp Bisque Shots

Mini Reuben Sliders *russian dressing, sauerkraut*

Short Rib Hand Pies

Shrimp Cocktail *add \$5 per person*

Baby Lamb Chops *mint jelly add \$10 per person*