



## Event Dinner Packages

**The "Taste & Sea" Package ONE (57.00 per Person)**

### **3- Courses**

**Guest choice of one item per course**

**Prices Exclude Tax and Gratuity**

#### **First Course**

##### **Lobster Bisque**

Fresh chives

##### **Mushroom Soup**

Fines herbs

##### **Caesar Salad**

Roma Crunch lettuce, cracked black pepper focaccia croutons, Locatelli cheese,

##### **Wedge Salad**

Iceberg lettuce, Applewood bacon, hard-boiled egg, grape tomatoes, buttermilk blue cheese dressing

#### **Second Course**

##### **6oz Filet Mignon**

Sour cream Yukon Gold mashed potatoes, haricot verts, Chianti demi-glace

##### **Chicken Cordon Bleu**

Pit ham, Jarlsberg Swiss cheese, herb panko encrusted, Delco Lager mustard cream sauce

##### **Jumbo Lump Crab Cakes**

Wild rice pilaf, garlic butter asparagus, Delco Lager mustard cream sauce

##### **Grilled Scottish Salmon**

Wild rice pilaf, haricot verts, Cioppino tomato coulis

#### **Third Course**

##### **Madagascar Vanilla Bean Crème Brûlée**

Raspberries, fresh whipped cream

##### **Warm Seasonal Crisp**

Warm fruit compote, oatmeal crisp topping, vanilla ice cream



**The "Taste & Sea" Package Two (85.00 per Person)**  
**3-Course Surf and Turf**  
**Guest choice of one item per course**  
Prices Exclude Tax and Gratuity

**First Course**

**Lobster Bisque**

Fresh chives

**Mushroom Soup**

Crisp mushroom, truffle oil, fines herbs

**Caesar Salad**

Roma Crunch lettuce, cracked black pepper focaccia croutons, Locatelli cheese,

**Wedge Salad**

Iceberg lettuce, Applewood bacon, hardboiled egg, grape tomatoes, buttermilk blue cheese dressing

**Second Course**

**6oz Filet Mignon with Oscar**

Sour cream Yukon Gold mashed potatoes, haricot verts, béarnaise

**New York Strip with Scallops**

Sour cream Yukon Gold mashed potatoes, haricot verts, brandy peppercorn

**Jumbo Lump Crab Cakes with Shrimp**

Wild rice pilaf, garlic butter asparagus, Delco Lager mustard cream sauce

**Pan Seared Tuna with Crab Cake**

Shredded Brussels sprouts, Applewood smoked bacon, sweet potatoes, dried cranberries, ponzu

**Third Course**

**Taste & Sea Cheesecake**

Graham cracker crust, Chefs choice of sauce

**Madagascar Vanilla Bean Crème Brûlée**

Raspberries, fresh whipped cream

**Raspberry Chocolate Layer Cake**

Raspberry buttercream, chocolate ganache



**The “Come Taste You’ll Sea” Lobster Package  
(97.00 per person) 3- courses plus Lobster tail  
Guest choice of one item per course**

Prices Exclude Tax and Gratuity

**First Course**

**Lobster Bisque**

Fresh chives

**Mushroom Soup**

Fines herbs

**Caesar Salad**

Roma Crunch lettuce, cracked black pepper focaccia croutons, Locatelli cheese

**Wedge Salad**

Iceberg lettuce, Applewood bacon, hardboiled egg, grape tomatoes, buttermilk blue cheese dressing

**Second Course**

**6oz Filet Mignon**

Sour cream Yukon Gold mashed potatoes, haricot verts, béarnaise

**New York Strip**

Sour cream Yukon Gold mashed potatoes, haricot verts, brandy peppercorn

**Jumbo Lump Crab Cakes**

Wild rice pilaf, garlic butter asparagus, Delco Lager mustard cream sauce

**Pan Seared Tuna**

Shredded Brussel sprouts, Applewood smoked bacon, sweet potatoes, dried cranberries, ponzu

**“Every entrée is served with a 6oz Maine lobster tail”**

**Third Course**

**Taste & Sea Cheesecake**

Graham cracker crust, Chefs choice of sauce

**Madagascar Vanilla Bean Crème Brûlée**

Raspberries, fresh whipped cream

**Raspberry Chocolate Layer Cake**

Raspberry buttercream, chocolate ganache



**Hors D'oeuvres additions \$3.00 per each person**  
Prices Exclude Tax and Gratuity

Baked Brie bites with pear butter  
Mushroom Duxelle Bites  
Shrimp Shooter  
Mini Crab Cakes w/cocktail sauce  
Sesame Asian Beef Skewers  
Tuna Poke Wonton Chip  
Cheese Board  
Charcuterie Board  
Chicken Cordon Blue Bites

**Beverages, Wine and Cocktails**

Beverages, wine and cocktails are based on consumption

**Please Note Tax and Gratuity are not included in package pricing or additions**

**Scan QR code to visit our website and see all our Menus**  
**Happy Hour Tuesday – Saturday 4-6pm**





## Event Luncheon Packages

### Taste & Sea Luncheon

#### **Package One (\$37.00 per person)**

Prices Exclude Tax and Gratuity

#### **First Course**

##### **Stationary Cheese and Crudité Board**

#### **Second Course**

##### **Sliced Filet Mignon Wedge Salad**

Iceberg Lettuce, Applewood bacon, hard-boiled egg, grape tomatoes, buttermilk blue cheese dressing

##### **Grilled Chicken Breast Caesar Salad**

Roma Crunch lettuce, cracked black pepper focaccia croutons, locatelli cheese

##### **Scottish Salmon Mixed Greens Salad**

Grape tomatoes, cucumber, red onion, vinaigrette dressing

#### **Third Course**

##### **Fresh Seasonal Fruit**

Hand whipped cream



## **Taste & Sea Luncheon**

**Package two (\$37.00 per person)**

Prices Exclude Tax and Gratuity

### **First Course**

#### **Mixed Green salad**

Grape tomatoes, cucumber, red onion, vinaigrette dressing

### **Second Course**

#### **Sliced Filet Mignon**

Roasted Yukon Gold potatoes, haricot verts, Chianti demi-glace

#### **Grilled Scottish Salmon**

Wild rice pilaf, haricot verts, Cioppino tomato coulis

#### **Jumbo Lump Crab Cake**

Wild rice pilaf, garlic buttered asparagus, Delco Lager mustard cream sauce

### **Third Course**

#### **Fresh Seasonal Fruit**

Hand whipped cream



Let Taste & Sea host your special event!



**Planning a Special Event?  
Taste & Sea is the perfect location!**

**We have several suggested packages available and we can accommodate to guest needs and request.**

**Banquet Room Seats 70**



**Chefs Table Room Seats 12**



**Outdoor  
Half Covered Patio Seats Up to 50 plus**

