



The "Taste & Sea" Package (85.00 per Person) guest choice of one item per course

Tax and 20 % gratuity not included

First Course (Choose One)

Lobster Bisque

Fresh chives

Mushroom Soup

Crisp mushroom, truffle oil, fines herbs

Caesar Salad

Crisp romaine, cracked black pepper focaccia croutons, Locatelli cheese,

Wedge Salad

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

Second Course (Choose One)

6oz Filet Mignon

Sour cream Yukon Gold mashed potatoes, haricot verts, béarnaise

Roasted Half Chicken

Roasted Yukon Gold potatoes, haricot verts, sundried tomato chimichurri

Pan Seared Tuna

Sesame farro salad, shredded Brussel sprouts, edamame and bell peppers, black garlic puree

Third Course (Choose One)

Madagascar Vanilla Bean Crème Brulee

Raspberries, fresh whipped cream

Warm Seasonal Crisp

Warm fruit compote, oatmeal crisp topping, vanilla ice cream

Coffee and Hot Tea included



The “Taste & Sea” Package (110.00 per Person) guest choice of one item per course

Tax and 20 % gratuity not included

First Course

Lobster Bisque

Fresh chives

Mushroom Soup

Crisp mushroom, truffle oil, fines herbs

Second Course

Caesar Salad

Crisp romaine, cracked black pepper focaccia croutons,
Locatelli cheese,

Wedge Salad

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

Third Course

6oz Filet Mignon with Oscar

Yukon Gold potatoes, haricot verts, béarnaise

New York Strip with Scallops

Yukon Gold Potatoes, haricot verts, brandy peppercorn

Jumbo Lump Crab Cakes with Shrimp

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

Pan Seared Tuna with Crab Cake

Sesame farro salad, shredded Brussel sprouts, edamame and bell peppers, black garlic puree

Forth Course

Taste & Sea Cheesecake

Graham cracker crust, Chefs choice of sauce

Madagascar Vanilla Bean Crème Brulee

Raspberries, fresh whipped cream

Peanut Butter & Jam Chocolate Layer Cake

Peanut butter buttercream, strawberry fig jam, chocolate ganache

Coffee or Hot Tea included



The “Come Taste You’ll Sea” Package (125.00 per person) guest choice of one item per course

Tax and 20 % gratuity not included

Hors D’oeuvres

Mini Crab Cakes w/cocktail sauce

Sesame Asian Beef Skews

Tune Poke Spoons

Deluxe Hors D’oeuvres additional (3.00 per person Per Item)

Baked Bri bites with strawberry fig-jam

Mushroom Duxelle bites

Shrimp cocktail shooter

First Course

Lobster Bisque

Fresh chives

Mushroom Soup

Crisp mushroom, truffle oil, fines herbs

Second Course

Caesar Salad

Crisp romaine, cracked black pepper focaccia croutons,

Locatelli cheese,

Wedge Salad

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

Third Course

6oz Filet Mignon with Oscar

Yukon Gold potatoes, haricot verts, béarnaise

New York Strip with Scallops

Yukon Gold Potatoes, haricot verts, brandy peppercorn

Jumbo Lump Crab Cakes with Shrimp

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

Pan Seared Tuna with Crab Cake

Sesame farro salad, shredded Brussel sprouts, edamame and bell peppers, black garlic puree

Forth Course

Taste & Sea Cheesecake

Graham cracker crust, Chefs choice of sauce

Madagascar Vanilla Bean Crème Brulee

Raspberries, fresh whipped cream

Peanut Butter & Jam Chocolate Layer Cake

Peanut butter buttercream, strawberry fig jam, chocolate ganache

Coffee or Hot Tea included

Additions

Deluxe Hors D'oeuvres additional (3.00 per person Per Item)

Baked Bri bites with strawberry fig-jam

Mushroom Duxelle bites

Shrimp cocktail shooter

Cheese Board

4.00 Per person

Charcuterie Board

4.00 Per person

Beverages, Wine and Cocktails

Beverages, wine and cocktails are based on consumption

Please Note Tax and 20 % Gratuity are Not included in package pricing or additions