



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 Brulee

Raspberries, fresh whipped cream

Warm Seasonal Crisp

Warm fruit compote, oatmeal crisp topping, vanilla ice cream

"Coffee, Hot Tea, Soda, Ice Tea included"



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 Brulee

Raspberries, fresh whipped cream

Raspberry Chocolate Layer Cake

Raspberry buttercream, chocolate ganache

Coffee and Hot Tea Included



**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 Brulee

Raspberries, fresh whipped cream

Raspberry Chocolate Layer Cake

Raspberry buttercream, chocolate ganache

Coffee and Hot Tea Included



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
Tune 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

“Coffee, Hot Tea, Soda, I Ice tea Included “



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

“Coffee, Hot Tea, Soda, Ice tea included”



Let Taste & Sea host your special event!

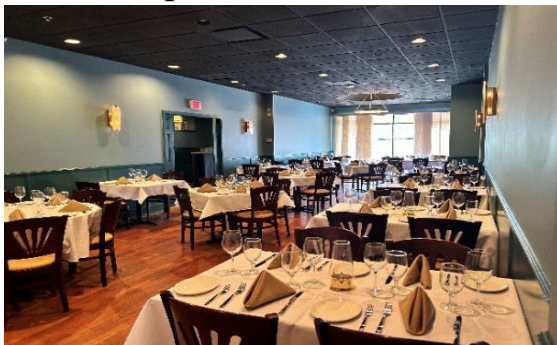


Planning a Special Event?

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 50+**

