



Party Packages

The "Taste & Sea" Package (65.00 per Person) 3 Courses

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

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 (Choose One)

6oz Filet Mignon

Sour cream Yukon Gold mashed potatoes, haricot verts, béarnaise

Chicken Cordon Bleu

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

Pan Seared Tuna

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

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 (95.00 per Person) 4 Courses

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

Roma Crunch lettuce, 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

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

Forth 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 or Hot Tea included



**The “Come Taste You’ll Sea” Package (110.00 per person) Hors D’oeuvres and 4 courses
plus Lobster tail**

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 Skewers, Tuna Poke Wonton Chip

First Course

Lobster Bisque

Fresh chives

Mushroom Soup

Crisp mushroom, truffle oil, fines herbs

Second Course

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

Third 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”

Forth 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 or Hot Tea included



Hors D'oeuvres additions \$4.00 per each person

Baked Brie bites with pear butter

Mushroom Duxelle Bites

Shrimp Shooter

Cheese Board

Charcuterie Board

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

Banquet Room Seats 70



Chefs Table Room Seats 12



Out Door

Half Covered Patio Seats Up to 50 plus

