



Private Dining & Luxury Catering Menu

STARTERS:

- Crostini's:
Bruschetta, Goat cheese & fig w/ honey, Fontina & mushroom
- *Charcuterie Board/cups *
- Eggrolls:
Mac'n'Cheese, Veggie, *Shrimp & Chicken*, *Philly Cheesesteak*
- Flat bread:
Grilled chicken w/ goat cheese & balsamic glaze, Pepperoni, *Shrimp Bruschetta*
- Fried Mac'n'Cheese Balls
- Fruit or Veggie Board/Cups
- *Oysters on the 1/2 shell*
- Shrimp Ceviche served w/ corn chips
- 5 Cheese Spinach dip:
*Add Chicken, Shrimp or Crab *

PROTEINS/ENTREES:

- Beef:
Striploin, Ribeye, Tomahawk, Fillet mignon, T-bone
- *Brown Butter Scallops*

- o Chicken:
Wings, Roasted Chicken, Chicken and waffles
- o *Lamb chops*
- o *Lobster Tails*(Butter poached, Broiled, Grilled or Fried)
- o Salmon (Grilled, pan seared, or baked)
Cheese stuffed or Crab stuffed
- o *Seafood Medley (Crab, Shrimp, Mussels and Lobster) *

SIDES:

- o Fries (Reg, Seasoned, Truffle fries)
- o Fried Mac'n'Cheese Balls
- o Garlic Bread
- o Loaded Baked potato
*Fully loaded (Cheesy Crab Topping) *
- o Macaroni Pie:
Fried Chicken Bites, *Shrimp*, *Lobster*, *Fully Loaded (Fried Chicken, Shrimp, Lobster) *
- o Mashed Potatoes
- o Risotto:
Mushroom, *Lobster*
- o Veggies (Steamed or pan seared in a
Garlic butter or sweet soy glaze)
Green Beans, Asparagus, Broccoli, Brussel Sprouts, or Zucchini

DESSERTS:

- o Brownies/Blondies
Served w/ vanilla or chocolate ice cream
- o Cheesecake:
Plain, Strawberry, Caramel, Cookies & Cream
- o Cake slice:
Red Velvet, Confetti, Carrot, Vanilla, Cookies & Cream. Served w/ vanilla or chocolate ice cream.
- o Trifle (Cake, Mousse, Crumble, Ganache)
Red velvet, Cookies & Cream, & Cheesecake

(****) Indicates premium items at the premium rate. You are always welcome to add additional premium items to your packages, but please note the premium surcharge will be reflected in total cost.

