



## PRIVATE DINING MENU

### TIER ONE

\$70 PER PERSON

#### *First Course*

Caesar Salad  
Café Salad  
Lobster Bisque

### TIER TWO

\$86 PER PERSON

#### *First Course*

Caesar Salad  
Café Salad  
Lobster Bisque

### TIER THREE

\$115 PER PERSON

#### *First Course*

Caesar Salad  
Café Salad  
Lobster Bisque

### *Select 3 Options of Second Course to Offer Guests:*

#### *Second Course*

Chicken Picatta  
Cobia Beurre Blanc  
Beef Bourguignon  
Orecchiette (Vegan)

#### *Second Course*

Select from the options in  
Tier 1 and the following:

Chicken Ilene  
North Atlantic Salmon  
New York Strip  
Braised Short Rib

#### *Second Course*

Select from the options in  
Tier 1, 2, and the following:

Chilean Sea Bass  
Duck L'Europe  
Rack of Lamb  
Filet Mignon

#### *Third Course*

Chocolate Lava Cake  
Tiramisu  
Apple Pie  
Key Lime Pie  
Seasonal Fruit Cup

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Apple Pie  
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Seasonal Fruit Cup

Elevate your menu by adding any of the following (priced per person):  
Coldwater Lobster Tail 20 • Two Colossal Gulf Shrimp 16 • Bananas Foster 12

Each package includes traditional coffee, tea, and warm bread & butter. Entrées are accompanied by chef's selection of starch and fresh vegetable. Tax and 23% service fee not included.

LUNCH AT



## PRIVATE DINING MENU

*Please Select Two of the Three Course Options*

### TIER ONE

\$40 PER PERSON

#### *First Course*

Caesar Salad  
Café Salad  
Lobster Bisque

#### *Second Course*

Royale with Cheese  
Quiche Lorraine  
Tuna Niçoise Salad  
Mushroom Tartine  
Chicken Salad Croissant

#### *Third Course*

Key Lime Pie  
Apple Pie  
Fruit with Chantilly Cream

### TIER TWO

\$54 PER PERSON

#### *First Course*

Caesar Salad  
Café Salad  
Lobster Bisque

#### *Second Course*

Select from the options in  
Tier 1 and the following:

Shrimp Linguine  
Crab Cakes  
Spanish Cobia  
Seafood Salad Croissant  
Steak Frites +\$8

#### *Third Course*

Peach Napoleon  
Chocolate Lava Cake  
Tiramisu

*Luncheon menu available for events beginning at 3pm or earlier*

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## GRAZING BOARDS

*Petit serves 8-10 guests / Grand serves 18-22*

Fruit    petit 100 | grand 175  
Fromage    petit 150 | grand 250  
Charcuterie    petit 175 | grand 275  
Hummus and Crudité    petit 125 | grand 225

## HORS D'OEUVRES

*Priced per piece / Minimum 25 each / Passed or stationed*

### COLD

Endive with Bleu Cheese, Walnut, Apple | 4  
Cocktail Shrimp | 4  
Deviled Egg with Sterling Caviar | 5  
Tuna Tartare in Mini Waffle Cone | 5  
Housemade Potato Chip with Sterling Caviar | 5  
Costa Brava Ceviche | 6  
Raw Gulf Oyster with Sterling Caviar | 7

### HOT

Arancini | 4  
Duck Confit with Pepper Jam | 4  
Mushroom Crostini 4  
Oyster Rockefeller | 5  
Steak and Bleu Cheese Crostini | 5  
Mini Blue Crab Cake | 5  
Lobster Bisque Shooter | 6  
French Oyster | 6

## CARVING STATIONS

*\$200 per hour per Culinarian*

Prime Rib 32 per person  
Beef Tenderloin 38 per person  
Porchetta 26 per person

## SIDES

*Served Family-Style*

Creamed spinach | Frites à la truffe  
Seasonal vegetables | Brussels sprouts | Grilled asparagus | Wild mushrooms with herb butter  
**Two selections for 12 per person**

Tax and 23% service fee not included.