

DISPLAYS

Serves 12 People

CHILLED SHRIMP COCKTAIL DISPLAY

Zesty cocktail sauce

VEGETARIAN SPRING ROLLS

Sweet Thai chili sauce

SEARED AHI TUNA DISPLAY

*Ginger and wasabi seasoned, pan-seared rare, and sliced thin
Served with seaweed salad, pickled ginger, and sauces*

IMPORTED & DOMESTIC CHEESES

Gourmet crackers, garnished with fresh fruit

MARYLAND-STYLE CRAB CAKES

Lemon tartar sauce

SEARED DIVER SCALLOP DISPLAY

Seasoned and pan-seared; Topped with tropical salsa

CALAMARI DISPLAY

Served crispy, tossed in sweet Thai chili sauce

CHICKEN SATAY DISPLAY

Marinated and oven-baked, served in a pineapple with sweet soy glaze

LUMP CRABMEAT CANAPES

*Herbed cream cheese piped on a French bread crostini
Finished with lump crab*



HOT APPETIZER

PLATTER

CRAB CAKES

CRISPY CALAMARI

COLD SEAFOOD

DISPLAY

2-Tier Presentation

OYSTERS ON THE HALF SHELL

SHRIMP COCKTAIL

CRAB COCKTAIL

~ HORS D'OEUVRES RECEPTION ~



PASSED HORS D'OEUVRES

Vegetarian Spring Rolls with Sweet Thai Chili Sauce

Chicken Satay with Sweet Soy Glaze

Lump Crabmeat Canapes

Mini Angus Burgers

HORS D'OEUVRE DISPLAYS

Spinach & Artichoke Dip with Tortilla Chips

Imported and Domestic Cheese Display with Assorted Gourmet Crackers

Fresh Seasonal Vegetables with Dip

Seasonal Fruit & Berries

\$

****Minimum of 25 guests/3 Servings of Each Offering Per Guest****

(Does not include tax or gratuity)

MENU A

APPETIZER

CUP OF BLUE CRAB BISQUE

SALAD

BLAKE'S CHOPPED SALAD

Chopped greens, cucumber, tomato, red onion, cheddar cheese
Tossed in our creamy herb vinaigrette

MAIN COURSE SELECTION

LOBSTER TAIL

Butter poached and baked
Served with seasonal vegetables, drawn butter, and lemon

WOOD-GRILLED TUNA

Topped with lemon-lime butter sauce
Served with seasonal vegetables

PRIME RIB

16 oz aged prime rib, five hour slow-roasted
Served with garlic mashed potatoes and au jus

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

COFFEE & DESSERT SELECTION

NEW YORK-STYLE CHEESECAKE

OR

KEY LIME PIE



HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES

MENU B



SALAD

ICEBERG WEDGE

Chopped bacon, tomatoes, egg
1000 Island dressing

MAIN COURSE SELECTION

SHRIMP & PASTA

Sautéed shrimp, garlic, mushrooms, spinach
Tossed with linguine in a lobster butter sauce

GROUPER PICCATA

Sautéed medallions of grouper with a lemon caper butter sauce
Served with garlic mashed potatoes

FILET MIGNON

9 oz center-cut, topped with maître d' butter
Served with garlic mashed potatoes

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

COFFEE & DESSERT

NEW YORK-STYLE CHEESECAKE

HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES

MENU C

SALAD

CLASSIC CAESAR

Hearts of romaine, shaved parmesan
garlic croutons, Caesar dressing

MAIN COURSE SELECTION

SHRIMP & PASTA

Sautéed shrimp, garlic, mushrooms, spinach
Tossed with linguine in a lobster butter sauce

WOOD-GRILLED TOP SIRLOIN STEAK

Seasoned 10 oz center-cut topped with maître d' butter
Served with French fries

PRIME RIB

10 oz aged prime rib, five hour slow-roasted
Served with garlic mashed potatoes and au jus

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

COFFEE & DESSERT

KEY LIME PIE



HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES

MENU D

SOUP OR SALAD

CUP OF BLUE CRAB BISQUE

OR

ICEBERG WEDGE

Chopped bacon, tomatoes, egg
1000 Island dressing

MAIN COURSE SELECTION

SASHIMI TUNA SALAD

Pan-seared, over mixed greens
Tossed in a sesame-ginger vinaigrette

WOOD-GRILLED CHICKEN

Herb-roasted half chicken finished over a wood grill with a sweet lemon butter sauce
Served with garlic mashed potatoes

WOOD-GRILLED SALMON

Lightly seasoned fillet of Atlantic salmon grilled on an open fire
Topped with lemon-lime butter sauce
Served with seasonal vegetables

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

COFFEE & DESSERT

NEW YORK-STYLE CHEESECAKE



HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES

LUNCH MENU A

SALAD

ICEBERG WEDGE

Chopped bacon, tomatoes, egg
1000 Island dressing

MAIN COURSE SELECTION

FILET MIGNON 7 oz

Center cut, topped with maître d' butter
Served with garlic mashed potatoes

WOOD-GRILLED SALMON

Lightly seasoned fillet of Atlantic salmon grilled on an open fire
Topped with lemon-lime butter sauce
Served with seasonal vegetables

SLOW ROASTED WOOD-GRILLED CHICKEN

Herb-roasted half chicken finished over a wood grill with a sweet lemon butter sauce
Served with garlic mashed potatoes

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

COFFEE & DESSERT

KEY LIME PIE



HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES

LUNCH MENU B

SALAD

ICEBERG WEDGE

Chopped bacon, tomatoes, egg
1000 Island dressing

MAIN COURSE SELECTION

GROUPER PICCATA

Sautéed medallions of grouper with a lemon caper butter sauce
Served with garlic mashed potatoes

WOOD-GRILLED CHICKEN

Herb-roasted half chicken finished over a wood grill with a sweet lemon butter sauce
Served with garlic mashed potatoes

WOOD-GRILLED TOP SIRLOIN STEAK

Seasoned 10 oz center-cut topped with maître d' butter
Served with French fries

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

COFFEE & DESSERT

NEW YORK-STYLE CHEESECAKE



HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES

LIGHT LUNCH MENU



ENTREE SELECTION

THAI CHICKEN CHOP CHOP SALAD

Grilled chicken, mixed greens, peanuts
Tossed in sesame ginger dressing
Topped with crispy wontons

SASHIMI TUNA SALAD

Pan-seared over mixed greens
Tossed with sesame-ginger vinaigrette

FRENCH DIP AU JUS

Roasted prime rib thinly sliced and piled high with horseradish sauce
Served on a toasted French roll

COFFEE & DESSERT

VANILLA ICE CREAM WITH WAFER

HOT APPETIZER PLATTER

CRAB CAKES
CRISPY CALAMARI

COLD SEAFOOD DISPLAY

2-Tier Presentation
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL

OPTIONAL ACCOMPANIMENTS

*Served family-style on platters
with the main course*

SEASONAL VEGETABLES

PAN-ROASTED ASPARAGUS

GARLIC MASHED POTATOES