

# ELEGANT DISPLAYS

*Serves 12 People*

## CHILLED SEAFOOD DISPLAY

*Serves 6-8 People*

*Ahi Tuna, Alaskan King Crab Legs, Oysters on the Half Shell, and Jumbo Shrimp  
Elegantly displayed on 3 tiers over shaved ice*

**DISPLAY OF FRESH  
SEASONAL FRUITS &  
BERRIES**

## BRUSCHETTA DISPLAY

*Marinated fresh yellow and red tomatoes*

*Tossed with fresh diced mozzarella; Served over French baguettes*

**FRESH VEGETABLE  
CRUDITÉS WITH DIP**

## AHI TUNA DISPLAY

*Fresh seasoned and seared Ahi tuna, sliced thin*

*With green seaweed salad, pickled ginger, and dipping sauces*

**IMPORTED AND  
DOMESTIC CHEESES  
WITH GOURMET CRACKERS  
GARNISHED WITH  
FRESH FRUIT**

## CHICKEN TEMPURA

*Boneless chicken lightly battered and fried; Served with cilantro sauce*

**VEGETABLE CRUDITÉS AND  
IMPORTED & DOMESTIC  
CHEESE COMBINATION**

## JUMBO SHRIMP COCKTAIL ON SHAVED ICE

## GOURMET PIZZA DISPLAY

*Caramelized onions & peppers over goat cheese served on a crispy crust  
Brushed with sweet lemon butter sauce*

## APPETIZER PLATTERS

*Choice of Three*

SASHIMI TUNA

CRAB CAKES

SHRIMP COCKTAIL

CHICKEN SATAY

CRISPY CALAMARI

BRUSCHETTA

TASTEFULLY DISPLAYED ON A  
RECEPTION TABLE OR SERVED  
“BUTLER STYLE” TO YOUR  
GUESTS UPON ARRIVAL

## VEGETABLE SPRING ROLL DISPLAY

*Served with sweet Thai chili sauce*

## MINI OPEN-FACED TENDERLOIN SANDWICHES

*Roasted tenderloin topped with aioli and golden tomato bruschetta*

## JUMBO LUMP CRAB CAKE DISPLAY

*Heavy jumbo lump crab cakes served with grainy mustard and red pepper sauce*

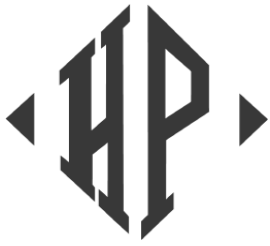
## ANTIPASTO DISPLAY

A VARIETY OF  
ITALIAN CURED MEATS,  
CHEESES & VEGETABLES

## MINI ANGUS BURGER DISPLAY

*Open-faced mini Angus burgers topped with cheddar cheese  
Tomato, dill pickle, purple onion and Cajun aioli*

\* *SAMPLE MENU - Items vary by location\**



**OPTIONAL  
ACCOMPANIMENTS**

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH

SEASONAL VEGETABLE

STEAMED ASPARAGUS BÉARNAISE

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC  
WHIPPED POTATOES

# TUX MENU

*Minimum 10 Guests*

## CHILLED SHELLFISH DISPLAY

Ahi Tuna, Alaskan King Crab Legs, Oysters on the Half Shell, and Jumbo Shrimp elegantly displayed on 3 tiers over shaved ice

## SALAD

### HYDE PARK WEDGE

Iceberg lettuce, house bleu cheese dressing, bacon, and candied pecans

## MAIN COURSE SELECTION

### FILET MIGNON A LA LOBSTER

7oz filet crowned with lobster meat, bearnaise sauce over bordelaise, asparagus and mushroom caps

### SURF & TURF

Filet mignon, (7oz), and cold water lobster tail (5 oz)

### NEW YORK STRIP (14oz)

28 day aged center cut strip loin

### FILET MIGNON (10oz)

From the center of heavy aged tenderloin, charbroiled to perfection

### LOBSTER TAIL (9-10oz)

Butter poached and baked, seasonal vegetables

### ATLANTIC SALMON

A center cut fillet of fresh salmon, citrus butter sauce over seasonal vegetables

## SIDES

*Served Family-Style*

FRESH CREAMED SPINACH

ROASTED GARLIC WHIPPED POTATOES

## DESSERTS

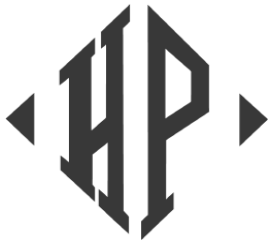
*Choice Of:*

New York-Style Cheesecake, Key Lime Pie, Chocolate Cake

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**



**UPGRADE YOUR  
DINNER  
EXPERIENCE:**

**ADD A BOTTLE OF**  
*Hyde Park Private Label  
Chardonnay or Cabernet*  
**FOR EACH GUEST  
TO TAKE HOME**

(AVAILABLE AT SELECT LOCATIONS)

# WINE MENU

## HORS D'OEUVRES DISPLAY

*Wine Pairing: Angeline Pinot Noir, California*

DOMESTIC & IMPORTED CHEESE DISPLAY  
Garnished with fresh fruit; served with gourmet crackers

## SALAD

HYDE PARK WEDGE  
Iceberg lettuce, house bleu cheese dressing,  
bacon, and candied pecans

## MAIN COURSE SELECTION

*Wine Pairing: Franciscan Merlot, Napa or  
Simi Chardonnay, Sonoma*

FILET MIGNON (7oz)  
Center cut char-broiled to perfection

LEMON CAPER CHICKEN SCALOPPINE  
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce;  
served over seasonal vegetables

ATLANTIC SALMON  
A center cut fillet of fresh salmon with a citrus butter sauce  
over seasonal vegetables

## SIDES

*Served Family-Style*

ROASTED GARLIC WHIPPED POTATOES  
FRESH SEASONAL VEGETABLES

## DESSERT

NEW YORK-STYLE CHEESECAKE  
Served with a raspberry coulis

*Wine Pairing: Fonseca Bin #27 Port, Portugal*

## BEVERAGES

COFFEE & TEA

\* SAMPLE MENU - Items vary by location\*



## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL  
4.25 per person

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA  
CRAB CAKES  
SHRIMP COCKTAIL  
CHICKEN SATAY  
CRISPY CALAMARI  
BRUSCHETTA  
11.00 per person

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH  
SEASONAL VEGETABLE  
STEAMED ASPARAGUS BÉARNAISE  
SAUTÉED MUSHROOMS  
SAUTÉED SPINACH & MUSHROOMS  
POTATOES GRUYERE GRATIN

ROASTED GARLIC  
WHIPPED POTATOES

# MENU A

## APPETIZER

CHILLED JUMBO SHRIMP COCKTAIL (3)  
Zesty cocktail sauce, shaved fresh horseradish, and lemon

## SALAD

STEAKHOUSE CHOP SALAD  
Julienne fresh greens, aged tillamook cheddar, hearts of  
palm, bacon, English cucumber, tomato, and red onion, tossed in  
our house vinaigrette

## MAIN COURSE SELECTION

FILET MIGNON (10oz)  
From the center of heavy aged tenderloin, charbroiled to perfection

FRESH GROUPER  
Pan-sauteed with a lobster butter sauce

RIBEYE STEAK (16oz)  
A very flavorful prime cut, char-broiled to perfection

LOBSTER TAIL (9-10 oz)  
Butter poached and baked; Served with seasonal vegetables

FILET MIGNON A LA LOBSTER  
7oz filet crowned with lobster meat, bearnaise sauce  
over bordelaise, asparagus and mushroom caps

## SIDES

*Served Family-Style*

POTATOES GRUYERE GRATIN

FRESH ASPARAGUS  
Served with béarnaise sauce

## DESSERT

CHOCOLATE CAKE  
A two-layered slice of moist, decadent house-made chocolate walnut cake

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**



## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA  
CRAB CAKES  
SHRIMP COCKTAIL  
CHICKEN SATAY  
CRISPY CALAMARI  
BRUSCHETTA

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH  
  
SEASONAL VEGETABLE  
  
STEAMED ASPARAGUS BÉARNAISE  
  
SAUTÉED MUSHROOMS  
  
SAUTÉED SPINACH & MUSHROOMS  
  
POTATOES GRUYERE GRATIN  
  
ROASTED GARLIC  
WHIPPED POTATOES

# MENU B

## APPETIZER

LUMP CRAB CAKES  
Red pepper aioli, grainy mustard sauce

## SALAD

HYDE PARK WEDGE  
Iceberg lettuce, house bleu cheese dressing,  
bacon, and candied pecans

## MAIN COURSE SELECTION

FILET MIGNON (7oz)  
Center cut, char-broiled to perfection

NEW YORK STRIP STEAK (14oz)  
28 day aged center-cut strip loin

GROUPEL PICCATA  
Pan-sauteed in a white wine lemon caper sauce

COLOSSAL SHRIMP & SCALLOP SAUTÉ  
Herb garlic butter sauce  
over asparagus

## SIDES

*Served Family-Style*

ROASTED GARLIC WHIPPED POTATOES  
FRESH CREAMED SPINACH

## DESSERT

CHOCOLATE CAKE  
A two-layered slice of moist, decadent house-made chocolate walnut cake

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**



## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA  
CRAB CAKES  
SHRIMP COCKTAIL  
CHICKEN SATAY  
CRISPY CALAMARI  
BRUSCHETTA

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH  
  
SEASONAL VEGETABLE  
  
STEAMED ASPARAGUS BÉARNAISE  
  
SAUTÉED MUSHROOMS  
  
SAUTÉED SPINACH & MUSHROOMS  
  
POTATOES GRUYERE GRATIN  
  
ROASTED GARLIC  
WHIPPED POTATOES

# MENU C

## FIRST COURSE

LOBSTER BISQUE

## SALAD

### HEARTS OF ROMAINE CAESAR

Golden toasted herb croutons and shaved Parmesan Reggiano,  
tossed with classic Caesar dressing

## MAIN COURSE SELECTION

### FILET MIGNON (7oz)

Center cut, char-broiled to perfection

### LEMON CAPER CHICKEN SCALOPPINE

Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce  
served over seasonal vegetables

### ATLANTIC SALMON

A center cut fillet of fresh salmon with a citrus butter sauce  
over seasonal vegetables

## SIDES

*Served Family-Style*

ROASTED GARLIC WHIPPED POTATOES  
FRESH SAUTÉED SPINACH & MUSHROOMS

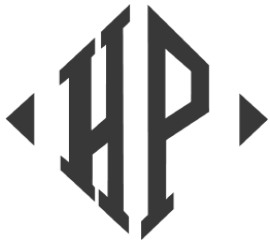
## DESSERT

NEW YORK-STYLE CHEESECAKE  
Served with a raspberry coulis

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**



## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA  
CRAB CAKES  
SHRIMP COCKTAIL  
CHICKEN SATAY  
CRISPY CALAMARI  
BRUSCHETTA

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH  
  
VEGETABLE MEDLEY  
  
STEAMED ASPARAGUS BÉARNAISE  
  
SAUTÉED MUSHROOMS  
  
SAUTÉED SPINACH & MUSHROOMS  
  
POTATOES GRUYERE GRATIN  
  
ROASTED GARLIC  
WHIPPED POTATOES

# MENU D

## SALAD

HYDE PARK WEDGE  
Iceberg lettuce, house bleu cheese dressing,  
bacon, and candied pecans

## MAIN COURSE SELECTION

NEW YORK STRIP STEAK (14oz)  
28 day aged center-cut strip loin

LEMON CAPER CHICKEN SCALOPPINE  
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce  
served over seasonal vegetables

ATLANTIC SALMON  
A center cut fillet of fresh salmon with a citrus butter sauce  
over seasonal vegetables

## SIDE

*Served Family-Style*

ROASTED GARLIC WHIPPED POTATOES

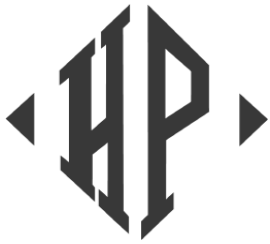
## DESSERT

NEW YORK-STYLE CHEESECAKE  
Served with a raspberry coulis

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**



# LUNCH MENU A

## FIRST COURSE

LOBSTER BISQUE

## SALAD

HEARTS OF ROMAINE CAESAR  
Toasted herb croutons, shaved Parmesan Reggiano  
tossed with classic Caesar dressing

## MAIN COURSE SELECTION

### PETITE CUT FILET WITH JUMBO SHRIMP SAUTÉ

Petite filet mignon, (4 oz), charbroiled to perfection with sautéed jumbo shrimp and onion straws

### TWIN PETITE FILET (7oz)

Char-grilled tenderloin served over a toasted crouton with béarnaise sauce and onion straws

### ATLANTIC SALMON

A center-cut fillet of fresh salmon with a citrus butter sauce  
served over fresh seasonal vegetables

### LEMON CAPER CHICKEN SCALOPPINE

Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce  
served over seasonal vegetables

## SIDE

*Served Family-Style*

ROASTED GARLIC WHIPPED POTATOES

## DESSERT

### CHOCOLATE CAKE

A two-layered slice of moist, decadent house-made chocolate walnut cake

## BEVERAGES

COFFEE & TEA

## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES

GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH

TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA

CRAB CAKES

SHRIMP COCKTAIL

CHICKEN SATAY

CRISPY CALAMARI

BRUSCHETTA

## OPTIONAL

## ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH

VEGETABLE MEDLEY

STEAMED ASPARAGUS BÉARNAISE

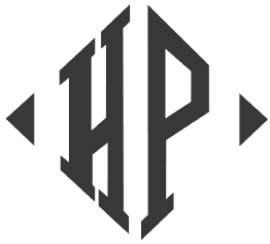
SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC  
WHIPPED POTATOES

\* *SAMPLE MENU - Items vary by location\**



# LUNCH MENU B

## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA  
CRAB CAKES  
SHRIMP COCKTAIL  
CHICKEN SATAY  
CRISPY CALAMARI  
BRUSCHETTA

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH  
VEGETABLE MEDLEY  
STEAMED ASPARAGUS BÉARNAISE  
SAUTÉED MUSHROOMS  
SAUTÉED SPINACH & MUSHROOMS  
POTATOES GRUYERE GRATIN  
ROASTED GARLIC  
WHIPPED POTATOES

## SALAD

HYDE PARK WEDGE  
Iceberg lettuce, house bleu cheese dressing,  
bacon, and candied pecans

## MAIN COURSE SELECTION

PETITE CUT FILET WITH JUMBO SHRIMP SAUTÉ  
Petite filet mignon (4 oz.) charbroiled to perfection with sautéed jumbo shrimp and onion straws

ATLANTIC SALMON  
A center cut fillet of fresh salmon with a citrus butter sauce  
served over fresh seasonal vegetables

LEMON CAPER CHICKEN SCALOPPINE  
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce  
served over seasonal vegetables

## SIDE

*Served Family-Style*

ROASTED GARLIC WHIPPED POTATOES

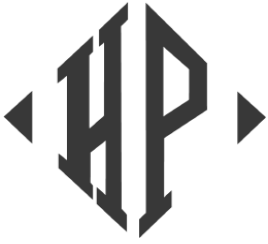
## DESSERT

NEW YORK-STYLE CHEESECAKE  
Served with a raspberry coulis

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**



# LIGHT LUNCH MENU

## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

SASHIMI TUNA  
CRAB CAKES  
SHRIMP COCKTAIL  
CHICKEN SATAY  
CRISPY CALAMARI  
BRUSCHETTA

## OPTIONAL

### ACCOMPANIMENTS

*Served Family-Style on Platters  
with the Main Course*

CREAMED SPINACH  
VEGETABLE MEDLEY  
STEAMED ASPARAGUS BÉARNAISE  
SAUTÉED MUSHROOMS  
SAUTÉED SPINACH & MUSHROOMS  
POTATOES GRUYERE GRATIN  
ROASTED GARLIC  
WHIPPED POTATOES

## FIRST COURSE

LOBSTER BISQUE

## ENTREE SALAD SELECTION

### CHICKEN CHOP SALAD

Chopped greens, tomato, aged cheddar cheese, bacon, and cucumber  
tossed with house basil herb vinaigrette,  
topped with char-grilled chicken breast

### CHICKEN CAESAR

Hearts of romaine, toasted herb croutons, and shaved Parmesan Reggiano,  
tossed with classic Caesar dressing,  
with char-grilled chicken breast

### SALMON CAESAR

Hearts of romaine, toasted herb croutons, and  
shaved Parmesan Reggiano, tossed with classic Caesar dressing,  
with char-grilled Atlantic salmon

## DESSERT

VANILLA BEAN ICE CREAM WITH WAFER

## BEVERAGES

COFFEE & TEA

\* *SAMPLE MENU - Items vary by location\**