



ELEGANT DISPLAYS

Per 12 Pieces

CHILLED SEAFOOD

*Maine Lobster Tails, Alaskan King Crab Legs,
Oysters on the Half Shell, Jumbo Shrimp*

LOBSTER TEMPURA

Wasabi aioli

BRIE WITH SWEET PEARS & TOASTED ALMONDS IN A PHYLLO PURSE

MINI LOBSTER NEWBURG

Maine lobster, lobster sauce, pastry shell

ASIAN GLAZED CHICKEN SATAY

Sweet soy, roasted cashews, cilantro

WAGYU BEEF CARPACCIO

*Mixed greens, horseradish sauce,
capers, shallots, truffle oil,
Parmesan Reggiano cheese,
toasted brioche*

POACHED SALMON CUCUMBER

Herb cream cheese, fried capers, dill

TRUFFLE DEVEILED EGGS

Red caviar

JUMBO SHRIMP COCKTAIL

CHILLED BLACKENED SHRIMP

Meyer lemon aioli

ROCKEFELLER FLATBREAD

*Bacon, caramelized onions, spinach,
boursin sauce, mozzarella, provolone*

HEIRLOOM TOMATO BRUSCHETTA

*Heirloom tomatoes, fresh mozzarella,
garlic oil, shallots, basil,
parmesan reggiano,
balsamic reduction*

SPICY TUNA CONES

Avocado relish, cilantro

MUSHROOM DUXELLE

*Goat cheese, Cabernet reduction,
pastry shell*

PRETZEL CRUSTED CRAB CAKE LOLLIPOPS

Grainy mustard sauce, red pepper aioli

HYDE PARK BEEF SLIDERS

American cheese, lettuce, house sauce

MINI BEEF WELLINGTON

Mushroom duxelle, paté, pastry shell

GRILLED LAMB CHOP

Honey mint gremolata

EARTH SLIDER

*Grilled marinated mushrooms,
red onion & pepper, basil pistachio aioli,
herb goat cheese*

MINI OPEN-FACED TENDERLOIN SANDWICHES

Truffle aioli, golden tomato bruschetta

~ Minimum of 10 people ~

APPETIZER PLATTER

Choice of Three:

PRETZEL CRUSTED CRAB CAKE LOLLIPOPS **SPICY TUNA CONES** **SHRIMP COCKTAIL** **ASIAN GLAZED CHICKEN SATAY**
WAGYU BEEF CARPACCIO CROSTINI **HEIRLOOM TOMATO BRUSCHETTA** **BRIE WITH PEARS IN PHYLLO**

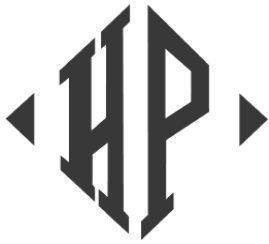
GRILLED MARINATED VEGETABLES AND IMPORTED & DOMESTIC CHEESE DISPLAY

GRILLED MARINATED VEGETABLES

Balsamic marinated, basil pistachio pesto

IMPORTED & DOMESTIC CHEESE

Creole mustard, truffle honey, fig preserve, crackers



BLACK LABEL MENU

Minimum 10 Guests

Trefethen
Cabernet Sauvignon,
Oak Knoll
of
Napa Valley

From their family's estate in the heart of the Napa Valley, this luxurious Cabernet is a perfect pair to our steaks. Rich, velvety, and bursting with dark fruit flavors, this perennial favorite is sure to please any crowd.

\$79 a bottle

FIRST COURSE

CAVIAR
Imported

RAW BAR
U-6 Shrimp, Alaskan King Crab, Colossal Blue Crab

SALAD SELECTION

STEAKHOUSE CHOP SALAD
Fresh greens, Tillamook cheddar,
bacon, cucumber, tomato, red onion,
house vinaigrette

or

BABY HEIRLOOM TOMATO
& MOZZARELLA
Basil, E.V.O.O., aged balsamic

SORBET COURSE

MAIN COURSE SELECTION

WAGYU BEEF

Choice of:

Filet Mignon (8oz)
Bone-In New York Strip (18oz)
Long Bone Ribeye (34oz)

COLD WATER LOBSTER TAIL (12oz)
Butter poached and baked, seasonal vegetable garnish

WAGYU FILET MIGNON (8oz) A LA LOBSTER
Lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, mushroom

CHILEAN SEA BASS
Soy vinaigrette, seasonal vegetable garnish

TODAY'S BLACKBOARD FRESH FISH
Crystal citrus sauce, seasonal vegetable garnish

SIDES

Served Family-Style

POTATOES GRUYERE GRATIN • SAUTÉED FRESH ASPARAGUS,
SAUTÉED MUSHROOMS • LOBSTER MAC & CHEESE

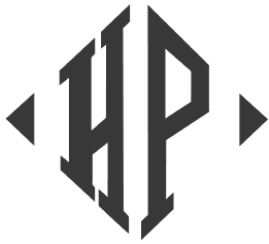
DESSERT TRIO PLATTER

NEW YORK-STYLE CHEESECAKE • FLOURLESS CHOCOLATE TORTE • CRÈME BRÛLÉE

FINAL

PORT WINE, DRIED FRUIT, NUTS, IMPORTED CHEESE

BEVERAGES
COFFEE & TEA



EXECUTIVE MENU

Minimum 10 Guests

FIRST COURSE

Served Butler Style

LOBSTER TEMPURA

Wasabi aioli

RAW BAR

U-6 Shrimp, Alaskan King Crab, Colossal Blue Crab

SALAD SELECTION

STEAKHOUSE CHOP SALAD
Fresh greens, Tillamook cheddar,
bacon, cucumber, tomato, red onion,
house vinaigrette

or

HYDE PARK WEDGE
Iceberg lettuce, house
bleu cheese dressing, bacon,
candied pecans, port wine drizzle

*Trefethen
Cabernet Sauvignon,
Oak Knoll
of
Napa Valley*

*From their family's estate in
the heart of the Napa Valley,
this luxurious Cabernet is a
perfect pair to our steaks.
Rich, velvety, and bursting
with dark fruit flavors, this
perennial favorite is sure to
please any crowd.*

SORBET COURSE

MAIN COURSE SELECTION

FILET MIGNON (9oz)

40 DAY DRY AGED BONE-IN NEW YORK STRIP (18oz)

36 DAY DRY AGED BONE-IN RIBEYE (26oz)

LOBSTER TAIL (16oz)

Butter poached and baked, seasonal vegetable garnish

FILET MIGNON A LA LOBSTER

Petite filet mignon, lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, mushroom

CHILEAN SEA BASS

Soy vinaigrette, seasonal vegetable garnish

TODAY'S BLACKBOARD FRESH FISH

Crystal citrus sauce, seasonal vegetable garnish

SIDES

Served Family-Style

POTATOES GRUYERE GRATIN • SAUTÉED FRESH ASPARAGUS
SAUTÉED MUSHROOMS • LOBSTER MAC & CHEESE

DESSERT SELECTION

NEW YORK-STYLE CHEESECAKE • FLOURLESS CHOCOLATE TORTE • CRÈME BRÛLÉE

FINAL

PORT WINE, DRIED FRUIT, NUTS, IMPORTED CHEESE

BEVERAGES

COFFEE & TEA



*Trefethen
Cabernet Sauvignon,
Oak Knoll
of
Napa Valley*

*From their family's estate in
the heart of the Napa Valley,
this luxurious Cabernet is a
perfect pair to our steaks.
Rich, velvety, and bursting
with dark fruit flavors, this
perennial favorite is sure to
please any crowd.*

TUX MENU

Minimum 10 Guests

FIRST COURSE

CHILLED SHELLFISH DISPLAY

Maine Lobster Tails, Alaskan King Crab Legs, Oysters on the Half Shell, Jumbo Shrimp

SALAD SELECTION

HYDE PARK WEDGE	or	HEARTS OF ROMAINE CAESAR
Iceberg lettuce, house bleu cheese dressing, bacon, candied pecans, port wine drizzle		Herb croutons, Parmesan Reggiano, Caesar dressing

MAIN COURSE SELECTION

STEAK CABERNET

Petite filet mignon, garlic, cracked black pepper,
roasted shallot cabernet sauce, crispy onion straws

FILET MIGNON A LA LOBSTER

Petite filet mignon, lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, mushroom

SURF & TURF

Petite filet mignon and butter poached lobster tail (5oz)
Crispy onion straws

NEW YORK STRIP (14oz)

Crispy onion straws

FILET MIGNON (9oz)

Crispy onion straws

LOBSTER TAIL (16oz)

Butter poached and baked, seasonal vegetable garnish

ATLANTIC SALMON

Crystal citrus sauce, seasonal vegetable garnish

HEAVY CUT LAMB CHOPS (14oz)

Three, double cut from the rack, crispy onion straws

SIDES

Served Family-Style

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

DESSERT SELECTION

NEW YORK-STYLE CHEESECAKE

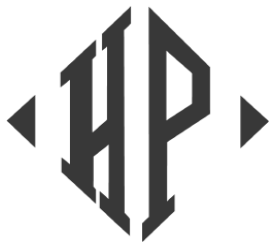
FLOURLESS CHOCOLATE TORTE

CRÈME BRÛLÉE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE
*Creole mustard, truffle honey,
fig preserve, crackers*

OPTIONAL ACCOMPANIMENTS

Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

MENU A

APPETIZER PLATTER

SHRIMP COCKTAIL ASIAN GLAZED CHICKEN SATAY HEIRLOOM TOMATO BRUSCHETTA

SALAD SELECTION

STEAKHOUSE CHOP SALAD
Fresh greens, Tillamook cheddar,
bacon, cucumber, tomato, red onion,
house vinaigrette

or

HYDE PARK WEDGE
Iceberg lettuce, house bleu cheese dressing,
bacon, candied pecans,
port wine drizzle

MAIN COURSE SELECTION

FILET MIGNON (9oz)
Crispy onion straws

STEAK CABERNET
Petite filet mignon, garlic, cracked black pepper,
roasted shallot cabernet sauce, crispy onion straws

TODAY'S BLACKBOARD FRESH FISH
Crystal citrus sauce, seasonal vegetable garnish

RIBEYE STEAK (16oz)
Crispy onion straws

TWIN LOBSTER TAILS (10 oz)
Butter poached and baked; seasonal vegetable garnish

FILET MIGNON A LA LOBSTER
Petite filet mignon, lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, mushroom

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with white mushrooms and lemon caper sauce, seasonal vegetable garnish

SIDES

Served Family-Style

POTATOES GRUYERE GRATIN
SAUTÉED ASPARAGUS

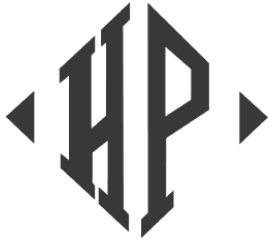
DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE or NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE

*Creole mustard, truffle honey,
fig preserve, crackers*

APPETIZER PLATTER

Choice of Three:

PRETZEL CRUSTED
CRAB CAKE LOLLIPOPS

SPICY TUNA CONES

SHRIMP COCKTAIL

ASIAN GLAZED CHICKEN SATAY

WAGYU BEEF CARPACCIO CROSTINI

HEIRLOOM TOMATO BRUSCHETTA

BRIE WITH PEARS IN PHYLLO

OPTIONAL ACCOMPANIMENTS

Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

MENU B

APPETIZER

LUMP CRAB CAKE

Red pepper aioli, grainy mustard sauce

SALAD

HYDE PARK WEDGE

Iceberg lettuce, house bleu cheese dressing,
bacon, candied pecans, port wine drizzle

MAIN COURSE SELECTION

STEAK CABERNET

Twin filet mignon, garlic, cracked black pepper,
roasted shallot cabernet sauce, crispy onion straws

PETITE FILET MIGNON

Crispy onion straws

NEW YORK STRIP STEAK (14oz)

Crispy onion straws

TODAY'S BLACKBOARD FRESH FISH

Crystal citrus sauce, seasonal vegetable garnish

ATLANTIC SALMON

Soy vinaigrette, seasonal vegetable garnish

LEMON CAPER CHICKEN SCALOPPINE

Sautéed with white mushrooms and lemon caper sauce, seasonal vegetable garnish

SIDES

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES

SAUTÉED SPINACH & MUSHROOMS

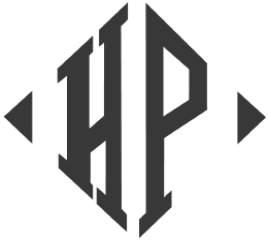
DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE or NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE

*Creole mustard, truffle honey,
fig preserve, crackers*

APPETIZER PLATTER

Choice of Three:

PRETZEL CRUSTED
CRAB CAKE LOLLIPOPS

SPICY TUNA CONES

SHRIMP COCKTAIL

ASIAN GLAZED CHICKEN SATAY

WAGYU BEEF CARPACCIO CROSTINI

HEIRLOOM TOMATO BRUSCHETTA

BRIE WITH PEARS IN PHYLLO

OPTIONAL ACCOMPANIMENTS

Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

MENU C

FIRST COURSE

LOBSTER BISQUE

SALAD

HEARTS OF ROMAINE CAESAR
Herb croutons and shaved Parmesan Reggiano,
Caesar dressing

MAIN COURSE SELECTION

STEAK CABERNET

Twin filet mignon, garlic, cracked black pepper,
roasted shallot cabernet sauce, crispy onion straws

PETITE FILET MIGNON

Crispy onion straws

LEMON CAPER CHICKEN SCALOPPINE

Sautéed with white mushrooms and lemon caper sauce, seasonal vegetable garnish

ATLANTIC SALMON

Crystal citrus sauce, seasonal vegetable garnish

NEW YORK STRIP STEAK (14oz)

Crispy onion straws

SIDES

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES

SAUTÉED MUSHROOMS

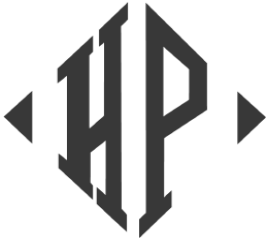
DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE or NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE
*Creole mustard, truffle honey,
fig preserve, crackers*

APPETIZER PLATTER
Choice of Three:

PRETZEL CRUSTED
CRAB CAKE LOLLIPOPS

SPICY TUNA CONES

SHRIMP COCKTAIL

ASIAN GLAZED CHICKEN SATAY

WAGYU BEEF CARPACCIO CROSTINI

HEIRLOOM TOMATO BRUSCHETTA

BRIE WITH PEARS IN PHYLLO

OPTIONAL ACCOMPANIMENTS
Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

MENU D

SALAD

HYDE PARK WEDGE

Iceberg lettuce, house bleu cheese dressing,
bacon, candied pecans, port wine drizzle

MAIN COURSE SELECTION

STEAK CABERNET

Twin filet mignon, garlic, cracked black pepper,
roasted shallot cabernet sauce, crispy onion straws

PETITE FILET MIGNON

Crispy onion straws

LEMON CAPER CHICKEN SCALOPPINE

Sautéed with white mushrooms and lemon caper sauce
Seasonal vegetable garnish

ATLANTIC SALMON

Crystal citrus sauce, seasonal vegetable garnish

SIDE

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES

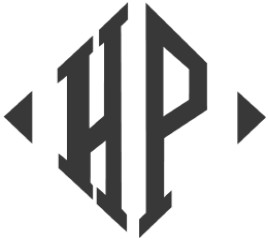
DESSERT

FLOURLESS CHOCOLATE TORTE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE
*Creole mustard, truffle honey,
fig preserve, crackers*

APPETIZER PLATTER
Choice of Three:

PRETZEL CRUSTED
CRAB CAKE LOLLIPOPS

SPICY TUNA CONES

SHRIMP COCKTAIL

ASIAN GLAZED CHICKEN SATAY

WAGYU BEEF CARPACCIO CROSTINI

HEIRLOOM TOMATO BRUSCHETTA

BRIE WITH PEARS IN PHYLLO

OPTIONAL ACCOMPANIMENTS
Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

LUNCH MENU A

FIRST COURSE

LOBSTER BISQUE

SALAD

HEARTS OF ROMAINE CAESAR
Herb croutons, shaved Parmesan Reggiano
Caesar dressing

MAIN COURSE SELECTION

Accompanied by Roasted Garlic Whipped Potatoes and Seasonal Vegetable Garnish

PETITE CUT FILET (3oz) WITH JUMBO SHRIMP SAUTÉ
Crispy onion straws

TWIN PETITE FILETS
Béarnaise sauce and crispy onion straws

LUMP CRAB CAKE
Red pepper aioli, grainy mustard sauce

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with white mushrooms and lemon caper sauce

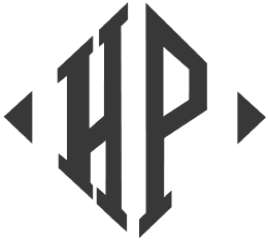
DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE or NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE
*Creole mustard, truffle honey,
fig preserve, crackers*

APPETIZER PLATTER
Choice of Three:

PRETZEL CRUSTED
CRAB CAKE LOLLIPOPS

SPICY TUNA CONES

SHRIMP COCKTAIL

ASIAN GLAZED CHICKEN SATAY

WAGYU BEEF CARPACCIO CROSTINI

HEIRLOOM TOMATO BRUSCHETTA

BRIE WITH PEARS IN PHYLLO

OPTIONAL ACCOMPANIMENTS
Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

LUNCH MENU B

SALAD

HYDE PARK WEDGE
Iceberg lettuce, house bleu cheese dressing,
bacon, candied pecans, port wine drizzle

MAIN COURSE SELECTION

Accompanied by Roasted Garlic Whipped Potatoes and Seasonal Vegetable Garnish

PETITE CUT FILET (3oz) WITH JUMBO SHRIMP SAUTÉ
Crispy onion straws

ATLANTIC SALMON
Citrus butter sauce

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with white mushrooms and lemon caper sauce

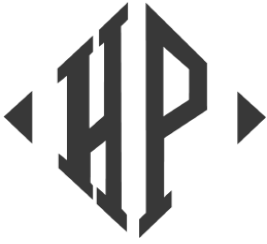
DESSERT

NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA

SAMPLE MENU
Items/Menus vary by location



RECEPTION DISPLAY

IMPORTED & DOMESTIC CHEESE
*Creole mustard, truffle honey,
fig preserve, crackers*

APPETIZER PLATTER
Choice of Three:

PRETZEL CRUSTED
CRAB CAKE LOLLIPOPS

SPICY TUNA CONES

SHRIMP COCKTAIL

ASIAN GLAZED CHICKEN SATAY

WAGYU BEEF CARPACCIO CROSTINI

HEIRLOOM TOMATO BRUSCHETTA

BRIE WITH PEARS IN PHYLLO

OPTIONAL ACCOMPANIMENTS
Served Family-Style

CREAMED SPINACH

CREAMED CORN PANCETTA

SAUTÉED FRESH ASPARAGUS,
OLIVE OIL, PARMESAN

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

LOBSTER MAC & CHEESE

ROASTED BRUSSELS SPROUTS,
HAZELNUTS, BROWN BUTTER

LIGHT LUNCH MENU

FIRST COURSE

LOBSTER BISQUE

ENTREE SALAD SELECTION

CHICKEN CHOP SALAD

Chopped greens, tomato, Tillamook cheddar cheese, bacon, red onion, and cucumber,
house vinaigrette, chargilled chicken breast

DRY AGED CHEESEBURGER

Fresh cut boardwalk fries

CHICKEN CAESAR

Romaine, herb croutons, Parmesan Reggiano, Caesar dressing, chicken breast

SALMON CAESAR

Romaine, herb croutons, Parmesan Reggiano, Caesar dressing, Atlantic salmon

DESSERT

VANILLA BEAN ICE CREAM WITH WAFER

BEVERAGES

COFFEE & TEA