



ELEGANT BANQUET DISPLAYS

Serves 20 People

CHILLED SHRIMP COCKTAIL DISPLAY

Served with cocktail sauce and fresh lemon

\$45.00

OYSTERS ON THE HALF SHELL DISPLAY

East coast oysters freshly shucked; served with cocktail sauce and Tabasco

\$42.00

SEARED AHI TUNA DISPLAY

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

\$58.00

BRUSCHETTA DISPLAY

Mixed seasonal tomatoes, capers and shallots marinated and served on crispy bread; finished with basil aioli

\$35.00

LUMP CRAB CAKE DISPLAY

Maryland crab cakes seasoned and served crispy with mustard sauce

\$58.00

SEARED DIVER SCALLOP DISPLAY

Seasoned and pan-seared; topped with tropical salsa

\$52.00

CALAMARI DISPLAY

Served crispy with sweet Thai chili sauce

\$40.00

MUSSEL DISPLAY

Sautéed with white wine and garlic butter, finished with spinach and tomato

\$35.00

SHRIMP NEW ORLEANS DISPLAY

Crispy fried shrimp tossed in creole sauce

\$45.00

CHICKEN SATAY DISPLAY

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

\$45.00

SMOKED SALMON DISPLAY

Rolled and served on a crostini with dill cream cheese

\$49.00

LUMP CRABMEAT CANAPES

Herbed cream cheese piped on a French bread crostini, finished with lump crab

\$45.00

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND IMPORTED CHEESES, GOURMET CRACKERS WITH FRESH FRUIT GARNISH TASTEFULLY DISPLAYED FOR YOUR GUESTS UPON ARRIVAL (add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS, CRAB CAKES, CRISPY CALAMARI OR CHICKEN BRUSCHETTA TASTEFULLY DISPLAYED ON A RECEPTION TABLE FOR YOUR GUESTS UPON ARRIVAL (add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL SHRIMP COCKTAIL CRAB COCKTAIL PEEL-N-EAT SHRIMP (add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

Served Family-Style on Platters with the Main Course

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00



WINE PAIRING DINNER MENU A

95.00 INCLUSIVE PER PERSON

RECEPTION DISPLAYS
ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

**HOT APPETIZER
PLATTERS**
Choice of Three
SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

**COLD APPETIZER
PLATTERS**
Choice of Three
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

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

SEASONAL VEGETABLES
8.00
WOOD-GRILLED ASPARAGUS
12.00
SAUTEED MUSHROOMS
10.00
LOBSTER MASHED POTATOES
18.00
GARLIC MASHED POTATOES
8.00

APPETIZER

COMPOSED CHEESE PLATE
assorted domestic and imported cheeses,
gourmet crackers with fresh fruit garnish
2004 Avery Lane Gewurtztraminer, Washington

FIRST COURSE

CHILLED JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce
2005 Matua Sauvignon Blanc, Marlborough

SALAD SELECTION

TITANIC WEDGE
Iceberg wedge topped with
bacon, tomato & egg
with 1000 Island Dressing

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

MAIN COURSE SELECTION

COLD WATER LOBSTER TAIL (9-10 oz)
butter poached and baked
served with a seasonal vegetable garnish
2004 Toasted Head Chardonnay, California

JUMBO SHRIMP & SCALLOP SAUTE
herbs, garlic, lemon, white wine butter sauce over grilled asparagus
2005 Kim Crawford "Un-Oaked" Chardonnay, Marlborough

CHICKEN MARSALA
boneless chicken breast, mushrooms, Marsala wine sauce with garlic mashed potatoes
2003 Distant Bay Pinot Noir, Monterey

FILET MIGNON (8 oz)
center cut from heavy aged tenderloin
served with garlic mashed potatoes
2003 J Lohr "7 Oaks" Cabernet Sauvignon, Paso Robles

SALMON SAUTÉ
pan sautéed over wood grilled asparagus, topped with béarnaise sauce
2003 Robert Mondavi Merlot, Napa

MACADAMIA NUT-CRUSTED FLORIDA GROUPER
basmati rice, Tahitian vanilla-rum butter and tropical salsa
2003 Sebastiani Chardonnay, Sonoma

COFFEE & DESSERT SELECTION

Banfi Brachetto D'Acqui, Italy

NEW YORK CHEESECAKE
with raspberry coulis

CHOCOLATE DECADENCE
with seasonal fruit coulis



WINE PAIRING DINNER MENU B

79.00 INCLUSIVE PER PERSON

RECEPTION DISPLAYS
ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

**HOT APPETIZER
PLATTERS**
Choice of Three
SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

**COLD APPETIZER
PLATTERS**
Choice of Three
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

FIRST COURSE

CHILLED JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce
2004 Benziger Fume Blanc, Sonoma

SALAD SELECTION

TITANIC WEDGE
Iceberg wedge topped with
bacon, tomato & egg
with 1000 Island Dressing

MAIN COURSE SELECTION

FILET MIGNON (8 oz)
center cut from heavy aged tenderloin,
served with garlic mashed potatoes
2000 St Supery Cabernet Sauvignon, Napa

SALMON SAUTÉ
pan sautéed over wood grilled asparagus, topped with béarnaise sauce
2003 Chateau St. Jean Merlot, California

CHICKEN MARSALA
boneless chicken breast, mushrooms, Marsala wine sauce with garlic mashed potatoes
2003 Echelon Pinot Noir, Central Coast

WOOD-GRILLED TILAPIA
wood-grilled, served with seasonal vegetable garnish and lemon-lime butter sauce
2004 Placidio Pinot Grigio, Italy

MACADAMIA NUT-CRUSTED FLORIDA GROUPER
basmati rice, Tahitian vanilla-rum butter and tropical salsa
2003 Clos Du Bois Chardonnay, Central Coast

COFFEE & DESSERT SELECTION

Fonseca Bin #27 Ruby Port., Portugal

NEW YORK CHEESECAKE
with raspberry coulis

CHOCOLATE DECADENCE
with raspberry coulis



TUX MENU 69.95

RECEPTION DISPLAY

assorted domestic and imported cheeses, gourmet crackers with fresh fruit garnish tastefully displayed for your guests upon arrival

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

APPETIZER SELECTION

CHILLED JUMBO SHRIMP COCKTAIL
zesty cocktail sauce

SESAME SEARED AHI TUNA
wasabi & pickled ginger

SOUP SELECTION

BLUE CRAB BISQUE

NEW ORLEANS GUMBO

SALAD SELECTION

ROMAINE CAESAR
hearts of romaine, croutons, anchovies
tossed with classic Caesar dressing

BEEFSTEAK TOMATO
thick sliced, bleu cheese, red onion,
julienne iceberg, creamy vinaigrette

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

MAIN COURSE SELECTION

SURF & TURF

Australian lobster tail (5oz), and filet mignon (8oz)
served with drawn butter and garlic mashed potatoes

MACADAMIA NUT-CRUSTED FLORIDA GROUPER
basmati rice, Tahitian vanilla rum butter and tropical salsa

NEW YORK STRIP STEAK (12oz)
center-cut from aged strip loin
served with garlic mashed potatoes

FILET MIGNON (8oz)
center-cut from heavy aged tenderloin
served with garlic mashed potatoes

CHICKEN MARSALA
sauteed boneless breast with mushrooms
in a rich Marsala wine sauce
served with garlic mashed potatoes

AUSTRALIAN LOBSTER TAIL, (9-10oz)
butter poached and baked
served with seasonal vegetable garnish

COFFEE & DESSERT SELECTION

KEY LIME PIE
with whipped cream & lime zest

CHOCOLATE DECADENCE
with raspberry coulis

OPTIONAL ACCOMPANIMENTS

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00



MENU A 52.95

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND IMPORTED CHEESES, GOURMET CRACKERS WITH FRESH FRUIT GARNISH TASTEFULLY DISPLAYED FOR YOUR GUESTS UPON ARRIVAL (add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS, CRAB CAKES, CRISPY CALAMARI OR CHICKEN BRUSCHETTA TASTEFULLY DISPLAYED ON A RECEPTION TABLE FOR YOUR GUESTS UPON ARRIVAL (add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

Served Family-Style on Platters with the Main Course

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

APPETIZER SELECTION

MARYLAND STYLE LUMP CRAB CAKES
Creole mustard sauce; tossed greens
cherry tomatoes & vinaigrette

JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce

SALAD SELECTION

ROMAINE CAESAR
hearts of romaine, anchovies & toasted croutons,
tossed with classic Caesar dressing

ICEBERG WEDGE
chopped bacon, tomatoes, egg
& 1000 Island dressing

MAIN COURSE SELECTION

AUSTRALIAN LOBSTER TAIL (9oz)
butter poached and baked
served with seasonal vegetables, drawn butter and lemon

MACADAMIA NUT-CRUSTED FLORIDA GROUPER
basmati rice, Tahitian vanilla rum butter and tropical salsa

FILET MIGNON (8oz)
center-cut from heavy aged tenderloin
served with garlic mashed potatoes

NEW YORK STRIP STEAK (12oz)
center-cut from aged strip loin
served with garlic mashed potatoes

CHICKEN MARSALA
sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
with garlic mashed potatoes

SHRIMP & SCALLOPS
wood-grilled and served with lemon lime butter sauce
and seasonal vegetable garnish

COFFEE & DESSERT SELECTION

KEY LIME PIE
with whipped cream and lime zest

CHOCOLATE DECADENCE
with raspberry coulis

NEW YORK STYLE CHEESECAKE
with seasonal fruit coulis



MENU B 46.95

RECEPTION DISPLAYS
ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

**HOT APPETIZER
PLATTERS**
Choice of Three
SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

**COLD APPETIZER
PLATTERS**
Choice of Three
OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

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

- SEASONAL VEGETABLES
8.00
- WOOD-GRILLED ASPARAGUS
12.00
- SAUTEED MUSHROOMS
10.00
- LOBSTER MASHED POTATOES
18.00
- GARLIC MASHED POTATOES
8.00

APPETIZER

MARYLAND STYLE LUMP CRAB CAKES
Creole mustard sauce; tossed greens
cherry tomatoes & vinaigrette

SALAD SELECTION

ROMAINE CAESAR
hearts of romaine, anchovies & toasted croutons,
tossed with classic Caesar dressing

ICEBERG WEDGE
chopped bacon, tomatoes, egg
& 1000 Island dressing

MAIN COURSE SELECTION

MACADAMIA NUT-CRUSTED FLORIDA GROUPER
basmati rice, Tahitian vanilla rum butter and tropical salsa

WOOD-GRILLED SALMON
topped with wood-grilled asparagus,
lemon lime butter sauce

FILET MIGNON, (8oz)
center-cut from heavy aged tenderloin
served with garlic mashed potatoes

NEW YORK STRIP STEAK (12oz)
center-cut from aged strip loin
served with garlic mashed potatoes

CHICKEN MARSALA
sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
served with garlic mashed potatoes

WOOD-GRILLED TILAPIA
with lemon lime butter sauce and seasonal vegetable garnish

COFFEE & DESSERT SELECTION

KEY LIME PIE
with whipped cream and lime zest

CHOCOLATE DECADENCE
with raspberry coulis



MENU C 39.95

SOUP SELECTION

BLUE CRAB BISQUE

NEW ORLEANS GUMBO

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

SALAD

BLAKE'S MIXED GREENS

with tomatoes, carrots, & raspberry vinaigrette

MAIN COURSE SELECTION

WOOD-GRILLED SALMON

topped with wood-grilled asparagus,
lemon lime butter sauce

CHICKEN MARSALA

sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
served with garlic mashed potatoes

TWIN PETITE FILET À LA OSCAR (7oz)

double tournedos of the tenderloin topped with blue crab meat
and bearnaise; garnished with wood-grilled asparagus

NEW YORK STRIP STEAK (12oz)

center-cut from aged strip loin
served with garlic mashed potatoes

MARYLAND STYLE LUMP CRAB CAKES

our famous recipe; served with garlic mashed potatoes
and Creole mustard sauce

WOOD-GRILLED TILAPIA

with lemon lime butter sauce and seasonal vegetable garnish

COFFEE & DESSERT SELECTION

KEY LIME PIE

with whipped cream and lime zest

CHOCOLATE DECADENCE

with raspberry coulis



MENU D 36.95

SOUP SELECTION

BLUE CRAB BISQUE

NEW ORLEANS GUMBO

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

SALAD

ICEBERG WEDGE

chopped bacon, tomatoes, egg & 1000 Island dressing

MAIN COURSE SELECTION

TWIN PETITE FILET À LA OSCAR (7oz)

double tournedos of the tenderloin topped with blue crab meat and bearnaise
garnished with wood-grilled asparagus

WOOD-GRILLED TILAPIA

with lemon lime butter sauce and seasonal vegetable garnish

CHICKEN MARSALA

sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
served with garlic mashed potatoes

WOOD-GRILLED SALMON

lightly seasoned fillet of Atlantic salmon grilled on an open fire
served with lemon lime butter sauce and seasonal vegetable garnish

COFFEE & DESSERT SELECTION

KEY LIME PIE

with whipped cream & lime zest

CHOCOLATE DECADENCE

with raspberry coulis



MENU E 31.95

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

SALAD

BLAKE'S MIXED GREENS

with tomatoes, carrots
& raspberry vinaigrette

MAIN COURSE SELECTION

TWIN PETITE FILET (7oz)

char-grilled with garlic mashed potatoes,
wood-grilled asparagus and bearnaise sauce

WOOD-GRILLED SALMON

lightly seasoned fillet of Atlantic salmon grilled on an open fire and
served with crystal citrus sauce and seasonal vegetables

CHICKEN MARSALA

sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
served with garlic mashed potatoes

MARYLAND STYLE LUMP CRAB CAKES

our famous recipe; served with garlic mashed potatoes
and Creole mustard sauce

COFFEE & DESSERT SELECTION

KEY LIME PIE

with whipped cream & lime zest

CHOCOLATE DECADENCE

with raspberry coulis



LUNCH MENU A 24.95

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND IMPORTED CHEESES, GOURMET CRACKERS WITH FRESH FRUIT GARNISH TASTEFULLY DISPLAYED FOR YOUR GUESTS UPON ARRIVAL (add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS, CRAB CAKES, CRISPY CALAMARI OR CHICKEN BRUSCHETTA TASTEFULLY DISPLAYED ON A RECEPTION TABLE FOR YOUR GUESTS UPON ARRIVAL (add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL SHRIMP COCKTAIL CRAB COCKTAIL PEEL-N-EAT SHRIMP (add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

Served Family-Style on Platters with the Main Course

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

FIRST COURSE SELECTION

BLUE CRAB BISQUE

NEW ORLEANS GUMBO

SALAD SELECTION

BLAKE'S MIXED GREENS
with tomatoes, carrots
& raspberry vinaigrette

ICEBERG WEDGE
chopped bacon, tomatoes, egg
& 1000 Island dressing

MAIN COURSE SELECTION

TWIN PETITE FILET À LA OSCAR (7oz)
double tournedos of the tenderloin topped with blue crab meat and bearnaise;
garnished with wood-grilled asparagus

WOOD-GRILLED SALMON
wood-grilled asparagus,
topped with lemon lime butter sauce

CHICKEN MARSALA
sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
served with garlic mashed potatoes

WOOD-GRILLED TILAPIA
with lemon lime butter sauce and seasonal vegetables

COFFEE & DESSERT SELECTION

KEY LIME PIE
with whipped cream and lime zest

CHOCOLATE DECADENCE
with raspberry coulis



LUNCH MENU B 19.95

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

Served Family-Style on Platters

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

SALAD

BLAKE'S MIXED GREENS
with tomatoes, carrots
& raspberry vinaigrette

MAIN COURSE SELECTION

SIRLOIN STEAK (10oz)
center cut; char-grilled with garlic mashed potatoes
and wood-grilled asparagus

CHICKEN MARSALA
sauteed boneless breast with
mushrooms in a rich Marsala wine sauce
served with garlic mashed potatoes

WOOD-GRILLED SALMON
wood-grilled asparagus
topped with lemon lime butter sauce

COFFEE & DESSERT SELECTION

KEY LIME PIE
with whipped cream and lime zest

CHOCOLATE DECADENCE
with raspberry coulis



LIGHT LUNCH MENU A 24.95

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

FIRST COURSE SELECTION

SEAFOOD GUMBO

CRAB BISQUE

SALAD SELECTION

CHICKEN SALAD

chopped greens, tomato, aged cheddar cheese, bacon, cucumber, egg
topped with wood-grilled chicken
basil herb vinaigrette

PEPPER SIRLOIN AND GREEK SALAD

chilled sliced black pepper-crusted sirloin over chopped romaine,
with black & green olives, purple onion, feta, tomatoes
garlic and red wine vinaigrette

CRISPY SHRIMP SALAD

mixed greens, bacon, egg, cherry tomatoes, toasted peanuts,
shrimp, sweet chili pepper vinaigrette

COFFEE & DESSERT SELECTION

NEW YORK CHEESECAKE
with raspberry coulis

CRÊME BRULÉE
vanilla bean



LIGHT LUNCH MENU B 19.95

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES, GOURMET
CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
(add 3.95 per person)

HOT APPETIZER PLATTERS

Choice of Three

SHRIMP NEW ORLEANS,
CRAB CAKES,
CRISPY CALAMARI OR
CHICKEN BRUSCHETTA
TASTEFULLY DISPLAYED
ON A RECEPTION TABLE FOR
YOUR GUESTS UPON ARRIVAL
(add 9.95 per person)

COLD APPETIZER PLATTERS

Choice of Three

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
CRAB COCKTAIL
PEEL-N-EAT SHRIMP
(add 9.95 per person)

OPTIONAL ACCOMPANIMENTS

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

SEASONAL VEGETABLES
8.00

WOOD-GRILLED ASPARAGUS
12.00

SAUTEED MUSHROOMS
10.00

LOBSTER MASHED POTATOES
18.00

GARLIC MASHED POTATOES
8.00

FIRST COURSE SELECTION

SEAFOOD GUMBO

FRESH SEASONAL FRUIT

SALAD SELECTION

CHICKEN CAESAR

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

SALMON CAESAR

hearts of romaine, toasted herb croutons, shaved Parmesan Reggiano
with char-grilled salmon

TENDERLOIN SALAD

thin grilled filet of tenderloin, julienned iceberg, roma tomatoes, crumbled bleu cheese,
black peppercorn parmesan ranch and crispy onion straws

CRISPY SHRIMP SALAD

mixed greens, bacon, egg, cherry tomatoes, toasted peanuts,
shrimp and sweet chili pepper vinaigrette

COFFEE & DESSERT

ASSORTED BERRIES WITH GRAND MARNIER & WHIPPED CREAM