



**DISPLAY OF FRESH  
SEASONAL FRUITS & BERRIES**  
3.50 PER PERSON

**FRESH VEGETABLE  
CRUDITÉS**  
2.75 PER PERSON

**IMPORTED AND  
DOMESTIC CHEESES  
WITH GOURMET CRACKERS  
GARNISHED WITH  
FRESH FRUIT**  
3.95 PER PERSON

**VEGETABLE CRUDITÉS AND  
IMPORTED & DOMESTIC  
CHEESE COMBINATION**  
5.95 PER PERSON

**APPETIZER PLATTERS**  
*Choice of Three*  
BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA  
TASTEFULLY DISPLAYED ON A  
RECEPTION TABLE, OR SERVED  
“BUTLER STYLE” TO YOUR  
GUESTS UPON ARRIVAL  
11.00 PER PERSON

**ANTI-PASTO DISPLAY**  
A VARIETY OF  
ITALIAN CURED MEATS,  
CHEESES & VEGETABLES  
4.95 PER PERSON

# ELEGANT BANQUET DISPLAYS

*Serves 20 People*

## DIPPING BREAD DISPLAY

*An Assortment of Infused Olive Oils Served with Herbed Focaccia*  
PIZZAIOLA~ ESSENCE OF THE MEDITERRANEAN (HERBS, CHILIES, GARLIC)  
PORCINI OIL~ EXTRA VIRGIN OLIVE OIL AND IMPORTED MUSHROOM  
LEMON ZEST OIL~ SPANISH LEMONS AND DELICATE SPANISH OIL  
WHITE TRUFFLE OIL~ INTENSE FLAVOR OF WHITE TRUFFLE  
BALSAMIC CREAM~ SWEET AND DELICATE  
\$59.95

## BRUSCHETTA DISPLAY

*Marinated fresh yellow and red tomatoes paired with  
fresh diced mozzarella and the perfect amount of seasoning served over  
French baguettes, displayed in Japanese porcelain spoons*  
\$42.95

## AHI TUNA DISPLAY

*Fresh seasoned and seared Ahi tuna, sliced thin and tastefully displayed on glass block  
with green seaweed salad, pickled ginger and dipping sauces*  
\$65.00

## SMOKED SALMON DISPLAY

*~A Trio of Presentations~*  
*Smoked Salmon Mousse on English Cucumber,  
French Bread Crostini with Point Reyes Mousse  
Rolled Smoked Salmon with Cream Cheese*  
\$52.50

## DEVEILED EGG DISPLAY

*Caviar, lump crabmeat and avocado with chili threads adorn the tops of these classic  
culinary favorites, each giving a distinctive and satisfying flavor.*  
*Served in Japanese porcelain spoons*  
\$45.95

## JUMBO SHRIMP COCKTAIL ON SHAVED ICE

*Served with lemon and cocktail sauce in a giant martini glass*  
\$72.95

## SEARED DIVER SCALLOP DISPLAY

*Served with tropical salsa in a scallop shell with micro greens*  
\$64.95

## BEEF TENDERLOIN LOLLIPOP DISPLAY

*Skewered and tempura-battered; served with sweet peppers and horseradish sauce*  
\$42.95

## WILD ALASKAN SALMON LOLLIPOP DISPLAY

*Chunks of fresh Wild Alaskan Salmon skewered and tempura-battered  
Served with Oriental 5-pepper dipping sauce*  
\$42.95



# ELEGANT BANQUET DISPLAYS

*Serves 20 People*

## SMOKED SALMON PIZZA DISPLAY

*A gourmet pizza with dill, chives, capers and cream cheese.*

*Served on a crispy crust*

*\$35.95*

## DISPLAY OF FRESH SEASONAL FRUITS & BERRIES

3.50 PER PERSON

## FRESH VEGETABLE CRUDITÉS

2.75 PER PERSON

## IMPORTED AND DOMESTIC CHEESES WITH GOURMET CRACKERS

GARNISHED WITH  
FRESH FRUIT

3.95 PER PERSON

## VEGETABLE CRUDITÉS AND IMPORTED & DOMESTIC CHEESE COMBINATION

5.95 PER PERSON

## APPETIZER PLATTERS

*Choice of Three*

BLACKENED SCALLOPS,

CRAB CAKES,

SHRIMP COCKTAIL,

CHICKEN SATAY,

CRISPY CALAMARI OR

BRUSCHETTA

TASTEFULLY DISPLAYED ON A  
RECEPTION TABLE, OR SERVED

“BUTLER STYLE” TO YOUR

GUESTS UPON ARRIVAL

11.00 PER PERSON

## ANTI-PASTO DISPLAY

A VARIETY OF

ITALIAN CURED MEATS,

CHEESES & VEGETABLES

4.95 PER PERSON

## BACON-WRAPPED SHRIMP STUFFED WITH SMOKED MOZZARELLA

*Tender shrimp wrapped with smoked bacon*

*and smoked mozzarella cheese*

*\$65.95*

## EAST AND WEST COAST OYSTER DISPLAY

*Served with cocktail sauce, fresh lemon and hot sauce*

*\$59.95*

## BLACKENED SCALLOP DISPLAY

*Spicy cajun scallops with bleu cheese,*

*walnuts and sweet and sour sauce*

*\$65.95*

## GRILLED LAMB LOLLIPOPS

*Domestic lamb chops with a frenched, long bone; served with demi-glace*

*\$89.95*

## VEGETABLE SPRING ROLL DISPLAY

*Served displayed in a shot glass with sweet Thai chili sauce*

*\$52.50*

## STRIP STEAK CROSTINI DISPLAY

*Seared rare and served chilled with horseradish aioli*

*\$65.95*

## JUMBO LUMP CRAB CAKE DISPLAY

*Heavy Jumbo Lump Crab Cakes served  
with grainy mustard and red pepper sauce*

*\$62.95*

## BLUE CRAB GAZPACHO SHOOTERS

*Chilled Gazpacho and Blue Crab*

*\$52.50*

## COCONUT SHRIMP DISPLAY

*Crispy shrimp and raspberry sauce*

*\$59.95*

## MINI KOBE BURGER DISPLAY

*Mini Kobe burgers topped with cheddar cheese,  
tomato, dill pickle, purple onion and Cajun aioli*

*\$45.95*



# WINE PAIRING DINNER MENU A

## 105.00 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)

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

### OPTIONAL

#### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE 5.95  
VEGETABLE MEDLEY 6.95  
STEAMED ASPARAGUS BÉARNAISE 12.00  
SAUTÉED MUSHROOMS 6.95  
SAUTÉED SPINACH  
& MUSHROOMS 6.95  
HASH BROWN POTATOES 8.95  
GARLIC WHIPPED POTATOES 8.00

### FIRST COURSE

#### ANTI-PASTO PLATE

A variety of Italian cured meats, cheeses and vegetables  
*2004 Echelon Pinot Noir, Central Coast*

### APPETIZER

#### CHILLED JUMBO SHRIMP COCKTAIL

Zesty cocktail sauce and lemon  
*2005 Matua Sauvignon Blanc, Marlborough*

### SALAD SELECTION

HYDE PARK WEDGE  
Iceberg wedge topped with  
bacon, candied pecans and  
House bleu cheese dressing

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

### MAIN COURSE SELECTION

*2003 Trefethen "Double T" Meritage, Napa*  
*2002 Penfold's Bin # 138 GSM, Australia*

FRESH WILD GRILLED SALMON  
Served with seasonal vegetable garnish  
finished with tomato herb garlic sauce

GRILLED VEAL CHOP  
12oz bone-in; served with bordelaise  
Served with roasted garlic whipped potatoes and crispy onion straws

FILET MIGNON  
From the center of heavy, aged tenderloin  
an eight ounce cut charbroiled to perfection  
served with crispy onion straws and roasted garlic whipped potatoes

NEW YORK STRIP STEAK  
Fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

LEMON CAPER CHICKEN SCALLOPINE  
Medallions of young chicken breast sautéed with shiitake mushrooms  
and lemon caper sauce; served with seasonal vegetable garnish

### COFFEE & DESSERT SELECTION

*2003 Rosenblum Zinfandel Port, San Francisco*

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis



# WINE PAIRING DINNER MENU B

## 85.00 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)

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

### OPTIONAL

#### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

### APPETIZER

#### ASSORTED CHEESE SELECTION

Assorted domestic and imported cheeses,  
gourmet crackers with fresh fruit garnish  
*2004 Drouhin "LaForet" Pinot Noir; Burgundy*

### SALAD

#### HYDE PARK WEDGE

Iceberg wedge topped with  
bacon, candied pecans and  
House bleu cheese dressing

### MAIN COURSE SELECTION

*2003 Hahn Meritage, Central Coast  
2003 Rosenblum Zinfandel, San Francisco*

#### FRESH WILD GRILLED SALMON

Served with seasonal vegetable garnish  
finished with tomato herb garlic sauce

#### GRILLED VEAL CHOP

12oz bone-in; served with bordelaise  
Served with roasted garlic whipped potatoes and crispy onion straws

#### FILET MIGNON

from the center of heavy, aged tenderloin  
an eight ounce cut charbroiled to perfection  
served with crispy onion straws and roasted garlic whipped potatoes

#### NEW YORK STRIP STEAK

fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

#### LEMON CAPER CHICKEN SCALLOPINE

medallions of young chicken breast sautéed with shiitake mushrooms  
and lemon caper sauce; served with seasonal vegetable garnish

### COFFEE & DESSERT

*Fonseca Bin#27 Ruby Port, Potugal*

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis



# TUX MENU 86.95

## HORS D' OEUVRES SELECTION *tastefully displayed for your guests upon arrival*

RECEPTION DISPLAY  
Assorted domestic and imported cheeses,  
gourmet crackers with fresh fruit garnish

ANTI-PASTO DISPLAY  
A variety of Italian cured meats,  
cheeses and vegetables

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11 per person)

### OPTIONAL

#### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

### FIRST COURSE SELECTION

LOBSTER BISQUE

TOMATO BASIL PARMESAN SOUP  
Shaved fresh Parmesan Reggiano

### APPETIZER

CHILLED JUMBO SHRIMP COCKTAIL  
Zesty cocktail sauce and lemon

### SALAD SELECTION

GREEK SALAD  
Chopped romaine, black &  
green olives, onion, feta, tomato  
tossed with garlic red wine vinaigrette

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

### MAIN COURSE SELECTION

#### SURF & TURF

Filet mignon (8oz) and cold water lobster tail (5oz)  
served with drawn butter and seasonal vegetable garnish

#### FILET MIGNON À LA OSCAR

Center-cut tenderloin (8oz) crowned with lobster meat and béarnaise sauce over bordelaise  
served with asparagus and mushroom caps

#### NEW YORK STRIP STEAK

Fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

#### COLD WATER LOBSTER TAIL (9-10oz)

butter poached and baked; served with seasonal vegetable garnish

#### GROUPE

sautéed and topped with a tomato herb garlic sauce  
served with seasonal vegetable garnish

#### GRILLED VEAL CHOP

12oz bone-in; served with bordelaise  
served with roasted garlic whipped potatoes and crispy onion straws

### COFFEE & DESSERT SELECTION

NEW YORK CHEESECAKE  
with raspberry coulis

CRÈME BRÛLÉE

CHOCOLATE MOLTEN CAKE



## 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)

## APPETIZER PLATTERS

### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA  
TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

## OPTIONAL

### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE 5.95  
VEGETABLE MEDLEY 6.95  
STEAMED ASPARAGUS BÉARNAISE 12.00  
SAUTÉED MUSHROOMS 6.95  
SAUTÉED SPINACH & MUSHROOMS 6.95  
HASH BROWN POTATOES 8.95  
GARLIC WHIPPED POTATOES 8.00

# MENU A 71.95

## FIRST COURSE SELECTION

LOBSTER BISQUE

TOMATO BASIL PARMESAN SOUP  
Shaved fresh Parmesan Reggiano

## APPETIZER

CHILLED JUMBO SHRIMP COCKTAIL  
Zesty cocktail sauce and lemon

## SALAD

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

## MAIN COURSE SELECTION

COLD WATER LOBSTER TAIL (9-10oz)  
Butter poached and baked; served with a seasonal vegetable garnish

FILET MIGNON À LA OSCAR  
Center-cut tenderloin (8oz) crowned with lobster meat and béarnaise sauce over bordelaise  
served with asparagus and mushroom caps

NEW YORK STRIP STEAK  
Fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

WILD SALMON  
Served with seasonal vegetable garnish, finished with tomato herb garlic sauce

JUMBO SHRIMP & SCALLOP SAUTÉ  
Herbs, garlic, lemon, white wine butter sauce  
over grilled asparagus

GRILLED VEAL CHOP  
12oz bone-in; served with bordelaise  
roasted garlic whipped potatoes and onion straws

LEMON CAPER CHICKEN SCALLOPINE  
Medallions of young chicken breast sautéed with shiitake mushrooms  
and lemon caper sauce; served with fresh vegetable garnish

## COFFEE & DESSERT SELECTION

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis



# MENU B 58.95

## 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)

## APPETIZER PLATTERS

### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

## OPTIONAL

### ACCOMPANIMENTS

*Served Family-Style on Platters*

#### *with the Main Course*

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

## APPETIZER

CHILLED JUMBO SHRIMP COCKTAIL  
Zesty cocktail sauce and lemon

## SALAD SELECTION

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

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

## MAIN COURSE SELECTION

FILET MIGNON  
From the center of heavy, aged tenderloin  
an eight ounce cut charbroiled to perfection  
served with crispy onion straws and roasted garlic whipped potatoes

NEW YORK STRIP STEAK  
Fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

LEMON CAPER CHICKEN SCALLOPINE  
Medallions of young chicken breast sautéed with shiitake mushrooms  
and lemon caper sauce; served with seasonal vegetable garnish

WILD SALMON  
Cooked to perfection with crystal citrus sauce  
served with seasonal vegetable garnish

GRILLED VEAL CHOP  
12oz bone-in; served with bordelaise  
roasted garlic whipped potatoes & crispy onion straws

## COFFEE & DESSERT SELECTION

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis



# MENU C 51.95

## 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)

## APPETIZER PLATTERS

### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

## OPTIONAL

### ACCOMPANIMENTS

*Served Family-Style on Platters*

#### *with the Main Course*

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

## FIRST COURSE

LOBSTER BISQUE

## SALAD

### HYDE PARK WEDGE

Iceberg lettuce, bleu cheese dressing,  
bacon and candied pecans

## MAIN COURSE SELECTION

### FILET MIGNON

From the center of heavy, aged tenderloin  
an eight ounce cut charbroiled to perfection  
served with crispy onion straws and roasted garlic whipped potatoes

### NEW YORK STRIP STEAK

Fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

### LEMON CAPER CHICKEN SCALLOPINE

Medallions of young chicken breast sautéed with shiitake mushrooms  
and lemon caper sauce; served with seasonal vegetable garnish

### WILD SALMON

Cooked to perfection with crystal citrus sauce  
served with seasonal vegetable garnish

### JUMBO SHRIMP SAUTÉ

Herbs, garlic, lemon, white wine butter sauce  
served over grilled asparagus

## COFFEE & DESSERT SELECTION

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis



## MENU D 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)

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

### OPTIONAL

#### ACCOMPANIMENTS

*Served Family-Style on Platters*

#### *with the Main Course*

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

### SALAD

#### HYDE PARK WEDGE

Iceberg lettuce, bleu cheese dressing,  
bacon and candied pecans

### MAIN COURSE SELECTION

#### FILET MIGNON

From the center of heavy, aged tenderloin  
an eight ounce cut charbroiled to perfection  
served with crispy onion straws and roasted garlic whipped potatoes

#### NEW YORK STRIP STEAK

Fourteen ounces of center-cut dry-aged strip loin  
served with crispy onion straws and roasted garlic whipped potatoes

#### LEMON CAPER CHICKEN SCALLOPINE

Medallions of young chicken breast sautéed with shiitake mushrooms  
and lemon caper sauce; served with seasonal vegetable garnish

#### WILD SALMON

Cooked to perfection with crystal citrus sauce  
served with seasonal vegetable garnish

### COFFEE & DESSERT SELECTION

#### CHOCOLATE DECADENCE

with seasonal fruit coulis



# LUNCH TUX MENU 29.95

## FIRST COURSE SELECTION

LOBSTER BISQUE

TOMATO BASIL PARMESAN SOUP  
Shaved fresh Parmesan Reggiano

## 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 (4oz.) char-broiled to perfection; sautéed jumbo shrimp,  
served with roasted garlic whipped potatoes and crispy onion straws

TWIN PETITE FILET (7oz)  
Char-grilled over toasted crouton with béarnaise sauce;  
served with roasted garlic whipped potatoes & crispy onion straws

## WILD SALMON

Cooked to perfection with crystal citrus sauce  
served with seasonal vegetable garnish and roasted garlic whipped potatoes

LEMON CAPER CHICKEN SCALLOPINE  
Medallions of young chicken breast sautéed with  
shiitake mushrooms and lemon caper sauce  
served with seasonal vegetable garnish

BLUE LUMP CRAB CAKES  
Red pepper aioli, grainy mustard sauce  
served with roasted garlic whipped potatoes and vegetable garnish

## COFFEE & DESSERT SELECTION

CRÈME BRÛLÉE  
vanilla bean

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis

## 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)

## APPETIZER PLATTERS

### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

## OPTIONAL

### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00



# LUNCH MENU A 25.95

## RECEPTION DISPLAYS

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

## APPETIZER PLATTERS

### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED ON A RECEPTION TABLE, OR SERVED "BUTLER STYLE" TO YOUR GUESTS UPON ARRIVAL (add \$11.00 per person)

## OPTIONAL

### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE 5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE 12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH & MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

## FIRST COURSE

TOMATO BASIL PARMESAN SOUP  
Shaved fresh Parmesan Reggiano

## SALAD

HYDE PARK MIXED GREENS SALAD  
Tossed mixed greens with creamy basil herb vinaigrette  
carrots, tomato & croutons

## MAIN COURSE SELECTION

PETITE CUT FILET WITH JUMBO SHRIMP SAUTÉ  
Petite filet mignon (4oz.) char-broiled to perfection; with sautéed jumbo shrimp served with roasted garlic whipped potatoes and crispy onion straws

### WILD SALMON

Cooked to perfection with crystal citrus sauce served with seasonal vegetable garnish and roasted garlic whipped potatoes

### LEMON CAPER CHICKEN SCALLOPINE

Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce served with seasonal vegetable garnish

## COFFEE & DESSERT SELECTION

NEW YORK CHEESECAKE  
with raspberry coulis

CHOCOLATE DECADENCE  
with seasonal fruit coulis



## LUNCH MENU B 22.95

### 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)

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA  
TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

### OPTIONAL

#### ACCOMPANIMENTS

*Served Family-Style on Platters*

#### *with the Main Course*

BROCCOLI WITH HOLLANDAISE 5.95  
VEGETABLE MEDLEY 6.95  
STEAMED ASPARAGUS BÉARNAISE 12.00  
SAUTÉED MUSHROOMS 6.95  
SAUTÉED SPINACH  
& MUSHROOMS 6.95  
HASH BROWN POTATOES 8.95  
GARLIC WHIPPED POTATOES 8.00

### SALAD

HYDE PARK MIXED GREENS SALAD  
Tossed mixed greens with creamy basil herb vinaigrette  
carrots, tomato & croutons

### MAIN COURSE SELECTION

TWIN PETITE FILET (7oz)  
Char-grilled; over toasted crouton with béarnaise sauce  
served with roasted garlic whipped potatoes & crispy onion straws

LEMON CAPER CHICKEN SCALLOPINE  
Medallions of young chicken breast sautéed with  
shiitake mushrooms and lemon caper sauce  
served with seasonal vegetable garnish

WILD SALMON  
Cooked to perfection with crystal citrus sauce  
served with seasonal vegetable garnish and roasted garlic whipped potatoes

### COFFEE & DESSERT

CHOCOLATE DECADENCE  
with seasonal fruit 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)

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

### OPTIONAL

#### ACCOMPANIMENTS

*Served Family-Style on Platters*

#### *with the Main Course*

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

### FIRST COURSE SELECTION

LOBSTER BISQUE

FRENCH ONION SOUP

### SALAD SELECTION

#### CHICKEN SALAD

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

#### PEPPER SIRLOIN AND GREEK SALAD

Chilled sliced black pepper-crusting 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

CHOCOLATE DECADENCE  
with seasonal fruit coulis



## 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)

### APPETIZER PLATTERS

#### *Choice of Three*

BLACKENED SCALLOPS,  
CRAB CAKES,  
SHRIMP COCKTAIL,  
CHICKEN SATAY,  
CRISPY CALAMARI OR  
BRUSCHETTA

TASTEFULLY DISPLAYED  
ON A RECEPTION TABLE, OR  
SERVED "BUTLER STYLE" TO  
YOUR GUESTS UPON ARRIVAL  
(add \$11.00 per person)

### OPTIONAL

#### ACCOMPANIMENTS

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

BROCCOLI WITH HOLLANDAISE  
5.95

VEGETABLE MEDLEY 6.95

STEAMED ASPARAGUS BÉARNAISE  
12.00

SAUTÉED MUSHROOMS 6.95

SAUTÉED SPINACH  
& MUSHROOMS 6.95

HASH BROWN POTATOES 8.95

GARLIC WHIPPED POTATOES 8.00

### FIRST COURSE

LOBSTER BISQUE

### 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  
tossed with classic Caesar dressing

#### 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, sweet chili pepper vinaigrette

### COFFEE & DESSERT

ASSORTED BERRIES WITH GRAND MARNIER & WHIPPED CREAM