



group cheer

Whether you're planning a corporate dinner, society function or holiday party, you can relax knowing our professional banquet and culinary staffs are here to make your gathering a success. Within this brochure are lunch and dinner banquet options. Please call us if we can answer any additional questions. We look forward to making your special occasion an affair to remember.

- Affordable package menu selections
- Outstanding service
- Personal attention from our staff



william allen room

Seats up to 25 guests.

front dining room

Seats up to 75 guests, holds 100 guests for cocktail reception. Opens to a private patio.

dome room

Seats up to 65 guests, holds 75 guests for cocktail reception.

Some room requirements may apply.




special services

- Complimentary wireless internet
- Complimentary valet parking available Monday through Saturday evening
- Private lunches available
- Guests will receive personal attention from Banquet Coordinator Laurie Welborn to specialize events or pair wines
- Pristine white tablecloths available upon request
- Corkage fees may apply
- Off-site catering available

booking info

- Packages are not required. However, recommended for parties of 40 or more. All packages are three courses and must be selected three days prior to event
- Groups may customize packages selections and menu heading message
- Prices are listed without tax and gratuity
- Final number of guests is due 24 hours prior to the event
- No deposit is required, but a credit card number is taken to secure your event



Enhance your event with our selection of passed
or plated hors d'oeuvres, display or plated appetizers.

display platters

SERVES 12 – 15

Artisanal Cheese & Fruit Display selection of domestic & imported cheeses, assorted crackers and breads, fresh seasonal fruits, pickled sultanas, sweet & sour cherries \$75

Shellfish Sampler oysters, jumbo lump crabmeat, cocktail shrimp, lobster, tuna tartare. Served with cocktail sauce, remoulade, wasabi vinaigrette \$210

Fried Calamari sweet & sour sauce, creole remoulade \$50

Vegetable Crudités selection of fresh seasonal vegetable served raw or grilled accompanied by tarragon ranch, sweet & sour dipping sauce, avocado crema, sesame crackers, focaccia crisps \$70

Jumbo Shrimp Cocktail cocktail sauce, creole remoulade \$78

Assorted Smoked Fish & Shellfish salmon, mackerel, trout, bay scallops, mussels with traditional accompaniments \$100

PLATED OR PASSED hors d'oeuvres

HOT SELECTIONS

Grilled Beef Tenderloin red pepper pesto, crostini \$3 per piece | \$36 per dozen

Chicken Satay \$2.75 per piece | \$33 per dozen

Smoked Salmon Flatbread \$3 per piece | \$36 per dozen

Roasted Duck Flatbread \$3 per piece | \$36 per dozen

Crab Meat Stuffed Mushrooms \$3.5 per piece | \$42 per dozen

Mini Crab Cakes \$3.5 per piece | \$42 per dozen

Prosciutto Crusted Scallops \$3.5 per piece | \$42 per dozen

COLD SELECTIONS

Goat Cheese Bruschetta \$2 per piece | \$24 per dozen

Oysters on the Half Shell \$3 per piece | \$36 per dozen

Ahi Tuna Tartare \$3 per piece | \$36 per dozen

Lobster Salad \$3 per piece | \$36 per dozen

Ahi Tuna or Shrimp Sushi Rolls \$2.5 per piece | \$30 per dozen

Crab Springs Rolls \$3 per piece | \$36 per dozen

Vegetarian Spring Rolls \$2 per piece | \$24 per dozen

Chipotle Grilled Shrimp with mango chutney \$2.75 per piece | \$33 per dozen

Jumbo Shrimp Cocktail \$2.75 per piece | \$33 per dozen



lunch packages

MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS
AND YUKON MASHED POTATOES, INQUIRE FOR DETAILS.

PACKAGE ONE \$22 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

Mesquite Grilled Chicken Breast

Almond Crusted Tilapia

Salmon Salad

Dessert

Cookie Box

Frozen Flavors

PACKAGE TWO \$26 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet

Grilled Atlantic Salmon

Jumbo Lump Crab Cakes

Lobster Cobb Salad

Dessert Choice

Cookie Box

Frozen Flavors

PACKAGE THREE \$32 per person

Salad Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet

Seared Georges Bank Sea Scallops with Risotto

Seafood Mixed Grill

Seared Ahi Tuna or Seasonal Fresh Fish

Dessert Choice

Cookie Box

Frozen Flavors

Crème Brûlée

plated apps

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Shared Sampler | Cold Seafood Platter | Tuna Tartare

Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes

Fried Calamari | Goat Cheese Bruschetta



dinner packages

ALL ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS
AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

PACKAGE ONE \$35 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

6 oz. Center Cut Filet
Tanglewood Farms Chicken
Grilled Atlantic Salmon
Seared Georges Bank Sea Scallops with Risotto

Dessert Choice

Petite Lemon Meringue Pie
Chocolate Orange Tart
Crème Brûlée

PACKAGE THREE \$55 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet Oscar
Seared Ahi Tuna or Seasonal Fresh Fish
1/2 lb. Lobster Tail
6 oz. Filet with Seared Georges Bank Sea Scallops

Dessert Choice

Petite Lemon Meringue Pie
Chocolate Orange Tart
Crème Brûlée
Carrot Cake

PACKAGE TWO \$45 per person

First Course Choice

Baby Greens, Caesar Salad or Lobster Bisque

Entrée Choice

8 oz. Center Cut Filet
Tanglewood Farms Chicken
Jumbo Lump Crab Cakes
Seared Ahi Tuna or Seasonal Fresh Fish

Dessert Choice

Petite Lemon Meringue Pie
Chocolate Orange Tart
Crème Brûlée

plated apps

ENHANCE YOUR LUNCH PACKAGE
BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE

Shared Sampler | Cold Seafood Platter | Tuna Tartare
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta