

Crab & Fin

Hors d'Oeuvres

*Based on 100 pieces unless noted
passing available

Seafood Hors d'Oeuvres

*Sushi Platter of Tuna, Crab & Vegetable Rolls
with wasabi, ginger & soy sauce 175.00*

**Tuna Tataki with pickled cucumber with siracha aioli 150.00*

**Tuna Tartare Filo Cups with tomato olive oil vinaigrette & aged balsamic 200.00*

*Naturally Cured Maine Smoked Salmon
with cream cheese, red onions, capers & toast rounds \$3.25 per person*

**Salmon Tartare Filo Cups with marinated tomato vinaigrette 150.00*

Smoked Salmon & Cream Cheese Wontons 95.00

Chilled Shrimp Escabeche 125.00

**Rock Shrimp Tostados with roasted corn pico de gallo 125.00*

**Rock Shrimp Arancini with ginger tomato sauce 125.00*

Shrimp Tempura with tomato bacon marmalade 250.00

Chilled Shrimp Cocktail 225.00

Jerk Shrimp & Pineapple Skewers with cilantro vinaigrette 125.00

Sea Scallop Skewers with oven dried tomato & onion chimichurri 200.00

Chilled Mussels Escabeche with citrus vinaigrette 90.00

Panko Fried Oysters 200.00

Bacon Roasted Clams with green tabasco crème 175.00

Clams Ceviche with chili-lime vinaigrette 150.00

Miniature Crabcakes with ruie sauce 185.00

**Chilled Crab & Asparagus Filo Cups with black pepper aioli 200.00*

Crab Wontons with ginger soy dressing 150.00

Hors d'Oeuvres

Based on 100 pieces unless noted

**passing available*

Meat Hors d'Oeuvres

**Teriyaki Steak Skewers with ginger chimichurri 225.00*

**Steak Tostados with corn pico de gallo & avocado mousse 150.00*

Meatballs Provençal 100.00

*Carved Beef Tenderloin
with horseradish cream & housemade silver dollar rolls \$265.00 for 40 persons
(carver \$75.00)*

Andouille Sausage with a spicy BBQ sauce 145.00

**Almond Chicken & Currant Filo Cups 100.00*

**Jerk Chicken & Pineapple Skewers with roasted garlic aioli 100.00*

Vegetarian Hors d'Oeuvres

**Mushroom & Artichoke Risotto Arancini with truffle crème 75.00*

Spanikopitas of feta cheese & herbs layered in crispy phyllo sheets 115.00

**Tomato & Basil Bruschetta 75.00*

Crispy Vegetable Crudité with dipping sauces 2.75 per person (\$50.00 minimum)

Imported & Domestic Cheeses with seasonal fruit & french bread 3.25 per person (\$75.00 minimum)

Double Crème Brie En Croute garnished with fresh fruit 3.00 per person

Raw Bar Indulgence

Includes Raw Bar Chef

Petite

*10 lbs. Jonah Crab Claws
25 Oysters on the Half Shell
25 Clams on the Half Shell
25 Chilled Mussels
25 Chilled Shrimp
325.00*

Grande

*10 lbs. Jonah Crab Claws
50 Oysters on the Half Shell
50 Clams on the Half Shell
50 Chilled Mussels
50 Chilled Shrimp
50 Assorted Sushi Rolls
495.00*

Ultimate

*10 lbs. Red King Crab
10 lbs. Jonah Crab Claws
50 Oysters on the Half Shell
50 Clams on the Half Shell
50 Chilled Mussels
50 Chilled Shrimp
100 Assorted Sushi Rolls
4.4 oz. tin of American Caviar
with Blini's & traditional condiments
780.00*

With Chilled Vodka in Ice Ring add \$150.00

Dinner Buffet Selections

Caesar Salad or Martha's Vineyard Salad
Pork Tenderloin marinated and chargrilled with a caramelized onion sauce
Shrimp Creole with white rice
Roasted Garlic Mashed Potatoes or Oven Roasted Redskin Potatoes
Vegetable du Jour
\$29.00

Caesar Salad or Martha's Vineyard Salad
Slow Roasted Prime Rib of Beef with a horseradish cream & a port jus
Pacific Salmon grilled with a dill beurre blanc
Roasted Garlic Mashed Potatoes, Oven Roasted Redskin Potatoes
or Wild Rice Pilaf
Vegetable du Jour
\$34.00

Caesar Salad or Martha's Vineyard Salad
Slow Roasted Prime Rib of Beef with a horseradish sauce & a port jus
Pacific Salmon grilled with a dill beurre blanc
Jonah Crab Claws with a tarragon dijon dipping sauce
Roasted Garlic Mashed Potatoes, Oven Roasted Redskin Potatoes
or Wild Rice Pilaf
Vegetable du Jour
\$39.00

Caesar Salad or Martha's Vineyard Salad
Roasted Tenderloin of Beef with a béarnaise sauce & a port jus
Grilled Lemon Chicken Breast with an herb cream sauce
Jonah Crab Claws with a tarragon dijon dipping sauce
Roasted Garlic Mashed Potatoes, Oven Roasted Redskin Potatoes
or Wild Rice Pilaf
Vegetable du Jour
\$47.00

All Buffets include assorted dessert miniature pastries, coffee & tea

A Carving Chef is available with a \$75.00 charge
7% sales tax & 18% gratuity additional or
\$110.00 minimum gratuity per staff member
30 person minimum required for buffets

Plated Entrée Combinations

5 oz. Filet Mignon & Crabcake
\$34.00

5 oz. Filet Mignon, 3 Grilled Shrimp & Crabcake
\$40.00

5 oz. Filet Mignon & Grilled Pacific Salmon
\$30.00

5 oz. Filet Mignon, 3 Grilled Shrimp & Grilled Pacific Salmon
\$36.00

5 oz. Filet Mignon & 5 Grilled Shrimp
\$32.00

Additional Fish and Chicken Selections may be available

All Entrées served with Chef's choice of starch and vegetable du jour
Filet Mignon is cooked Medium Rare to Medium

Customized Buffet Selections

We can customize a Buffet from the menu listed below to compliment your dining needs.

All Buffet Entrées accompanied with House Salad, Rice or Potatoes, and Seasonal Vegetables

Entrees

*Roasted Sirloin of Beef
Green Peppercorn or Béarnaise Sauce*

*Tenderloin of Beef
Green Peppercorn or Béarnaise Sauce*

*Roast Top Butt
Green Peppercorn or Béarnaise Sauce*

*Rack of Pork
Golden Raisin & Mustard Demi Glaze*

*Pork Tenderloin
Caramelized Onion Sauce*

*Pulled Pork with
housemade silver dollar rolls*

Imported Baby Lamb Chops

Roasted Rack of Colorado Lamb

*Boneless Veal Loin
Roasted Rack of Veal*

*Cornish Hen
with Port Wine Sauce*

Roast Duck

*Grilled Breast of Chicken with
Artichoke, Ripe Olives & Provencal Sauce
or*

*Grilled Breast of Chicken with Portobello
Mushrooms & Port Wine Sauce*

*Roasted Scottish Salmon
with Stone Ground Mustard Sauce*

Shrimp Creole with White Rice

Additional Fish Selections may be available

**Carving Chefs available for \$75.00
30 person minimum for all buffets**

Lunch Buffet Selections

Chilled Gazpacho
Caesar Salad or Martha's Vineyard Salad
Chicken Salad, Calamari Salad & Tuna Salad
Smoked Ham, Soprasatta, Sliced Proscuitto & Chilled Grilled Chicken
Imported Swiss, Romano & Goat Cheese, Domestic Cheddar & Bleu Cheese
Assorted Fresh Baked Breads & Condiments
\$24.00

Chilled Gazpacho
Caesar Salad or Martha's Vineyard Salad
Grilled Marinated Chicken
Roasted Salmon
Vegetable du Jour
Rice Pilaf
\$22.00

Chilled Gazpacho
Caesar Salad or Martha's Vineyard Salad
Broiled Jonah Crab Cakes with ruie sauce
Grilled Marinated Skirt Steak with corn pico de gallo
Vegetable du Jour
Rice Pilaf
\$29.00

Buffets served with Assorted Mini Desserts
Coffee, Tea & Iced Tea

All Buffets include assorted dessert miniature pastries, coffee & tea

7% sales tax & 18% gratuity additional or
\$80.00 minimum gratuity per staff member
30 person minimum required for buffets