

**DISPLAY OF FRESH
SEASONAL FRUITS &
BERRIES**

**FRESH VEGETABLE
CRUDITÉS WITH DIP**

**IMPORTED AND
DOMESTIC CHEESES
WITH GOURMET CRACKERS
GARNISHED WITH
FRESH FRUIT**

**VEGETABLE CRUDITÉS AND
IMPORTED & DOMESTIC
CHEESE COMBINATION**

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA

CRAB CAKES

SHRIMP COCKTAIL

CHICKEN SATAY

CRISPY CALAMARI

BRUSCHETTA

TASTEFULLY DISPLAYED ON A
RECEPTION TABLE OR SERVED
“BUTLER STYLE” TO YOUR
GUESTS UPON ARRIVAL

ANTIPASTO DISPLAY

A VARIETY OF
ITALIAN CURED MEATS,
CHEESES & VEGETABLES

ELEGANT DISPLAYS

Serves 12 People

CHILLED SEAFOOD DISPLAY

Serves 6-8 People

*Ahi Tuna, Alaskan King Crab Legs, Oysters on the Half Shell, and Jumbo Shrimp
Elegantly displayed on 3 tiers over shaved ice*

BRUSCHETTA DISPLAY

Marinated fresh yellow and red tomatoes

Tossed with fresh diced mozzarella; Served over French baguettes

AHI TUNA DISPLAY

Fresh seasoned and seared Ahi tuna, sliced thin

With green seaweed salad, pickled ginger, and dipping sauces

CHICKEN TEMPURA

Boneless chicken lightly battered and fried; Served with cilantro sauce

JUMBO SHRIMP COCKTAIL ON SHAVED ICE

GOURMET PIZZA DISPLAY

*Caramelized onions & peppers over goat cheese served on a crispy crust
Brushed with sweet lemon butter sauce*

VEGETABLE SPRING ROLL DISPLAY

Served with sweet Thai chili sauce

MINI OPEN-FACED TENDERLOIN SANDWICHES

Roasted tenderloin topped with aioli and golden tomato bruschetta

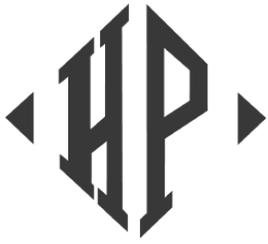
JUMBO LUMP CRAB CAKE DISPLAY

Heavy jumbo lump crab cakes served with grainy mustard and red pepper sauce

MINI ANGUS BURGER DISPLAY

*Open-faced mini Angus burgers topped with cheddar cheese
Tomato, dill pickle, purple onion and Cajun aioli*

* *SAMPLE MENU - Items vary by location**



**OPTIONAL
ACCOMPANIMENTS**

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

CREAMED SPINACH

SEASONAL VEGETABLE

STEAMED ASPARAGUS BÉARNAISE

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

TUX MENU

Minimum 10 Guests

CHILLED SHELLFISH DISPLAY

Ahi Tuna, Alaskan King Crab Legs, Oysters on the Half Shell, and Jumbo Shrimp elegantly displayed on 3 tiers over shaved ice

SALAD

HYDE PARK WEDGE

Iceberg lettuce, house bleu cheese dressing, bacon, and candied pecans

MAIN COURSE SELECTION

FILET MIGNON A LA LOBSTER

7oz filet crowned with lobster meat, bearnaise sauce over bordelaise, asparagus and mushroom caps

SURF & TURF

Filet mignon, (7oz), and cold water lobster tail (5 oz)

NEW YORK STRIP (14oz)

28 day aged center cut strip loin

FILET MIGNON (10oz)

From the center of heavy aged tenderloin, charbroiled to perfection

LOBSTER TAIL (9-10oz)

Butter poached and baked, seasonal vegetables

ATLANTIC SALMON

A center cut fillet of fresh salmon, citrus butter sauce over seasonal vegetables

SIDES

Served Family-Style

FRESH CREAMED SPINACH

ROASTED GARLIC WHIPPED POTATOES

DESSERTS

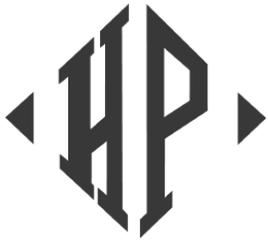
Choice Of:

New York-Style Cheesecake, Key Lime Pie, Chocolate Cake

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



**UPGRADE YOUR
DINNER
EXPERIENCE:**

ADD A BOTTLE OF
Hyde Park Private Label
Chardonnay or Cabernet
**FOR EACH GUEST
TO TAKE HOME**

(AVAILABLE AT SELECT LOCATIONS)

WINE MENU

HORS D'OEUVRES DISPLAY

Wine Pairing: Angeline Pinot Noir, California

DOMESTIC & IMPORTED CHEESE DISPLAY
Garnished with fresh fruit; served with gourmet crackers

SALAD

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

MAIN COURSE SELECTION

*Wine Pairing: Franciscan Merlot, Napa or
Simi Chardonnay, Sonoma*

FILET MIGNON (7oz)
Center cut char-broiled to perfection

LEMON CAPER CHICKEN SCALOPPINE
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce;
served over seasonal vegetables

ATLANTIC SALMON
A center cut fillet of fresh salmon with a citrus butter sauce
over seasonal vegetables

SIDES

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES
FRESH SEASONAL VEGETABLES

DESSERT

NEW YORK-STYLE CHEESECAKE
Served with a raspberry coulis

Wine Pairing: Fonseca Bin #27 Port, Portugal

BEVERAGES

COFFEE & TEA

* SAMPLE MENU - Items vary by location*



RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL
4.25 per person

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA
11.00 per person

OPTIONAL ACCOMPANIMENTS

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

CREAMED SPINACH
SEASONAL VEGETABLE
STEAMED ASPARAGUS BÉARNAISE
SAUTÉED MUSHROOMS
SAUTÉED SPINACH & MUSHROOMS
POTATOES GRUYERE GRATIN
ROASTED GARLIC
WHIPPED POTATOES

MENU A

APPETIZER

CHILLED JUMBO SHRIMP COCKTAIL (3)
Zesty cocktail sauce, shaved fresh horseradish, and lemon

SALAD

STEAKHOUSE CHOP SALAD
Julienne fresh greens, aged tillamook cheddar, hearts of
palm, bacon, English cucumber, tomato, and red onion, tossed in
our house vinaigrette

MAIN COURSE SELECTION

FILET MIGNON (10oz)
From the center of heavy aged tenderloin, charbroiled to perfection

FRESH GROUPER
Pan-sauteed with a lobster butter sauce

RIBEYE STEAK (16oz)
A very flavorful prime cut, char-broiled to perfection

LOBSTER TAIL (9-10 oz)
Butter poached and baked; Served with seasonal vegetables

FILET MIGNON A LA LOBSTER
7oz filet crowned with lobster meat, bearnaise sauce
over bordelaise, asparagus and mushroom caps

SIDES

Served Family-Style

POTATOES GRUYERE GRATIN

FRESH ASPARAGUS
Served with béarnaise sauce

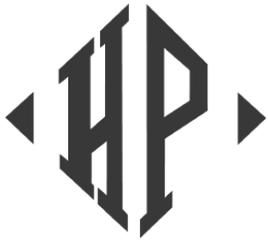
DESSERT

CHOCOLATE CAKE
A two-layered slice of moist, decadent house-made chocolate walnut cake

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA

OPTIONAL ACCOMPANIMENTS

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

CREAMED SPINACH

SEASONAL VEGETABLE

STEAMED ASPARAGUS BÉARNAISE

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

MENU B

APPETIZER

LUMP CRAB CAKES
Red pepper aioli, grainy mustard sauce

SALAD

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

MAIN COURSE SELECTION

FILET MIGNON (7oz)
Center cut, char-broiled to perfection

NEW YORK STRIP STEAK (14oz)
28 day aged center-cut strip loin

GROUPEL PICCATA
Pan-sauteed in a white wine lemon caper sauce

COLOSSAL SHRIMP & SCALLOP SAUTÉ
Herb garlic butter sauce
over asparagus

SIDES

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES
FRESH CREAMED SPINACH

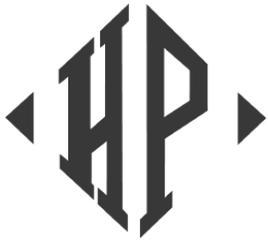
DESSERT

CHOCOLATE CAKE
A two-layered slice of moist, decadent house-made chocolate walnut cake

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA

OPTIONAL ACCOMPANIMENTS

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

CREAMED SPINACH

SEASONAL VEGETABLE

STEAMED ASPARAGUS BÉARNAISE

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

MENU C

FIRST COURSE

LOBSTER BISQUE

SALAD

HEARTS OF ROMAINE CAESAR

Golden toasted herb croutons and shaved Parmesan Reggiano,
tossed with classic Caesar dressing

MAIN COURSE SELECTION

FILET MIGNON (7oz)

Center cut, char-broiled to perfection

LEMON CAPER CHICKEN SCALOPPINE

Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce
served over seasonal vegetables

ATLANTIC SALMON

A center cut fillet of fresh salmon with a citrus butter sauce
over seasonal vegetables

SIDES

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES
FRESH SAUTÉED SPINACH & MUSHROOMS

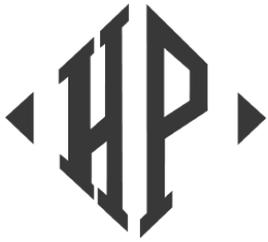
DESSERT

NEW YORK-STYLE CHEESECAKE
Served with a raspberry coulis

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA

OPTIONAL ACCOMPANIMENTS

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

CREAMED SPINACH

VEGETABLE MEDLEY

STEAMED ASPARAGUS BÉARNAISE

SAUTÉED MUSHROOMS

SAUTÉED SPINACH & MUSHROOMS

POTATOES GRUYERE GRATIN

ROASTED GARLIC
WHIPPED POTATOES

MENU D

SALAD

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

MAIN COURSE SELECTION

NEW YORK STRIP STEAK (14oz)
28 day aged center-cut strip loin

LEMON CAPER CHICKEN SCALOPPINE
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce
served over seasonal vegetables

ATLANTIC SALMON
A center cut fillet of fresh salmon with a citrus butter sauce
over seasonal vegetables

SIDE

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES

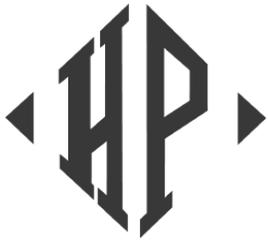
DESSERT

NEW YORK-STYLE CHEESECAKE
Served with a raspberry coulis

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



LUNCH MENU A

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA

OPTIONAL ACCOMPANIMENTS

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

CREAMED SPINACH
VEGETABLE MEDLEY
STEAMED ASPARAGUS BÉARNAISE
SAUTÉED MUSHROOMS
SAUTÉED SPINACH & MUSHROOMS
POTATOES GRUYERE GRATIN
ROASTED GARLIC
WHIPPED POTATOES

FIRST COURSE

LOBSTER BISQUE

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, (4 oz), charbroiled to perfection with sautéed jumbo shrimp and onion straws

TWIN PETITE FILET (7oz)
Char-grilled tenderloin served over a toasted crouton with béarnaise sauce and onion straws

ATLANTIC SALMON
A center-cut fillet of fresh salmon with a citrus butter sauce
served over fresh seasonal vegetables

LEMON CAPER CHICKEN SCALOPPINE
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce
served over seasonal vegetables

SIDE

Served Family-Style
ROASTED GARLIC WHIPPED POTATOES

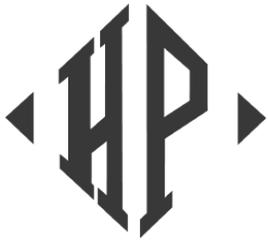
DESSERT

CHOCOLATE CAKE
A two-layered slice of moist, decadent house-made chocolate walnut cake

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



LUNCH MENU B

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA

OPTIONAL ACCOMPANIMENTS

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

CREAMED SPINACH
VEGETABLE MEDLEY
STEAMED ASPARAGUS BÉARNAISE
SAUTÉED MUSHROOMS
SAUTÉED SPINACH & MUSHROOMS
POTATOES GRUYERE GRATIN
ROASTED GARLIC
WHIPPED POTATOES

SALAD

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

MAIN COURSE SELECTION

PETITE CUT FILET WITH JUMBO SHRIMP SAUTÉ
Petite filet mignon (4 oz.) charbroiled to perfection with sautéed jumbo shrimp and onion straws

ATLANTIC SALMON
A center cut fillet of fresh salmon with a citrus butter sauce
served over fresh seasonal vegetables

LEMON CAPER CHICKEN SCALOPPINE
Medallions of young chicken breast sautéed with shiitake mushrooms and lemon caper sauce
served over seasonal vegetables

SIDE

Served Family-Style

ROASTED GARLIC WHIPPED POTATOES

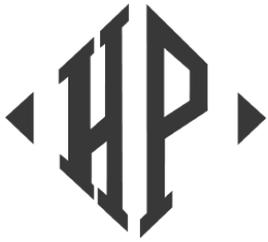
DESSERT

NEW YORK-STYLE CHEESECAKE
Served with a raspberry coulis

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**



LIGHT LUNCH MENU

RECEPTION DISPLAYS

ASSORTED DOMESTIC AND
IMPORTED CHEESES
GOURMET CRACKERS WITH
FRESH FRUIT GARNISH
TASTEFULLY DISPLAYED FOR
YOUR GUESTS UPON ARRIVAL

APPETIZER PLATTERS

Choice of Three

SASHIMI TUNA
CRAB CAKES
SHRIMP COCKTAIL
CHICKEN SATAY
CRISPY CALAMARI
BRUSCHETTA

OPTIONAL

ACCOMPANIMENTS

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

CREAMED SPINACH
VEGETABLE MEDLEY
STEAMED ASPARAGUS BÉARNAISE
SAUTÉED MUSHROOMS
SAUTÉED SPINACH & MUSHROOMS
POTATOES GRUYERE GRATIN
ROASTED GARLIC
WHIPPED POTATOES

FIRST COURSE

LOBSTER BISQUE

ENTREE SALAD SELECTION

CHICKEN CHOP SALAD

Chopped greens, tomato, aged cheddar cheese, bacon, and cucumber
tossed with house basil herb vinaigrette,
topped with char-grilled chicken breast

CHICKEN CAESAR

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

SALMON CAESAR

Hearts of romaine, toasted herb croutons, and
shaved Parmesan Reggiano, tossed with classic Caesar dressing,
with char-grilled Atlantic salmon

DESSERT

VANILLA BEAN ICE CREAM WITH WAFER

BEVERAGES

COFFEE & TEA

* *SAMPLE MENU - Items vary by location**