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

Sample Menu - Items vary by location

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*
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*
**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 SCALLOPPINE**
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 GROPER
Pan-sautéed 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*
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

GROPER PICCATA
Pan-sautéed 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*
BMA99

SAMPLE MENU - Items vary by location

RECESSION 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 Gruyère Gratin
Roasted Garlic Whipped Potatoes

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 *
SAMPLE MENU - Items vary by location

**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**

**ROASTED GARLIC WHIPPED POTATOES**

**Dessert**

**NEW YORK-STYLE CHEESECAKE**
Served with a raspberry coulis

**Beverages**

**Coffee & Tea**

* SAMPLE MENU - Items vary by location*
Sample Menu A

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

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*
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*