

# Party Platters

## **Appetizers (Serves 2 People)**

**Calamari** with marinara sauce and basil aioli - \$18

**Baked Clams** (6 pcs) - \$18

**Jumbo Shrimp Cocktail** \$25 LB (10 pcs in a LB)

**Spring Rolls** - \$18

Stuffed with Filet Mignon tips, roasted vegetables, gorgonzola cheese served with a side of horseradish demi glaze.

**Asian Glazed Duck Wings** (12 pcs) \$20

**Lobster Chowder** - \$11 PT , \$18 QT

**Mussels on a Red or White Sauce** - \$18

**Sushi Rolls** (1 Tuna and 1 Lobster) - \$21

Forbidden black rice, pickle vegetables, Siracha aioli.

**4 Mini Crab Cakes** - \$28

**Short Ribs Sliders** (4 pcs) - \$18

With tomato, mix greens, pickle onions and chipotle aioli in a slider roll.

## **Sides (Serves 4 people)**

**Garlic Mashed Potatoes** - \$15

**Lobster Garlic Mashed Potatoes** - \$25

**Lemon Scented Basmati Rice** - \$12

**Home Made Mac and Cheese** - \$18

**Lobster Home Made Mac and Cheese** - \$28

**Haricot Verts Beans and Baby Carrots** - \$18

**Sautéed Broccolini** - \$21

**Sauteed Brussels Sprouts and Bacon Lardons** - \$21

**Honey Glazed Baby Carrots** - \$16

**Sauteed Green and Yellow Squash** - \$16

**Grilled Vegetables** - \$16

Eggplants, peppers, yellow and green squash, and red onions drizzled with balsamic and olive oil.

**House Salad** - \$16

Mix greens, tomatoes, cucumber, and red onions with our house dressing.

**Autumn Salad** - \$21

Candied apples, roasted butternut squash, and butter roasted pecans over baby arugula with a champagne vinaigrette topped with goat cheese.

**Entrees (Serves 4 to 5 people)**

**Boneless Prime Rib with Au Jus** - \$109

**Bone in Prime Rib with Au Jus** - \$119

**Prime Sirloin Roasted Beef with a Malbec demi glaze** - \$70

**Beef Bourguignons with Filets Tips** - \$70

**Roasted French Stuffed with apple cornbread and sausage Rack of Pork served with gravy** - \$59

**Apple cornbread Stuffed Cornish Hens with Pan Roasted Gravy** - \$75

**Crab Crusted Salmon with a beurre Blanc Sauce** - \$99

**Herb Roasted Swordfish with an Organic Sauvignon Blanc Beurre Sauce** - \$89

**Chicken Parmesan over Linguini** - \$49

**Brazilian Lobster Tails 8 oz** - \$21 per Tail

**Seafood Paella** - \$99

Saffron Rice with sauteed calamari, mussels, clams, shrimp and chorizo sausage, a pan seared Bronzini Filet topped with a tomato olive tapenade.

**Seafood Pasta** - \$99

Linguini pasta in a light tomato broth served with clams, mussels, shrimp, and 2 lobster tails

**Fresh Seafood Pasta** - \$99

Fresh trofie pasta served with a citrus Ketel One a la Vodka Sauce with shrimp and lobster meat, sauteed baby arugula topped with 4 half lobster tails

## Desserts (Serves 4 people)

*Cannoli* - \$12

*Pumpkin Cake* topped with Cream Cheese Icing - \$21

*Chocolate Flourless Cake* with a Grand Mainer Chocolate Ganache - \$24

*Tiramisu* - \$21

