

< DINNER MENU >  
HORS D'OEUVRES

< COLD >

gazpacho “shooters” \$1.00

classic shrimp cocktail \$2.75

figs stuffed with blue cheese and wrapped in prosciutto \$2.75

roasted garlic hummus & toasted chick peas on a pita chip \$0.75

tuna tartar on cucumber with crème fraiche and wasabi caviar \$2.25

sliced hanger steak & horseradish mayonnaise on a toasted crostini \$1.75

smoked salmon, cream cheese, and onion on pumpernickel crostini \$2.25

seared ahi tuna on black pepper cracker with a teriyaki glaze \$2.25

duck liver pate on toasted flatbread (or cucumber) \$1.25

fresh fruit kabobs with a tahini yogurt dip \$1.25

fresh vegetable spring rolls \$1.25

tomato bruschetta \$0.75

FOR ALL EVENTS A 20% FOOD SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE APPLIED

< DINNER MENU >  
HORS D'OEUVRES

< WARM >

kobe beef mini sliders \$2.75

Black & Blue's famous kobe beef "meatballs" \$1.50

grilled lamb-chop "lollipops" with a mint jelly demi-glace \$2.25

braised shortrib & mushroom duxelle with tellagio cheese "quesadilla" \$1.75

blackened scallops & avocado puree on crispy chip \$2.75

pigs in a blanket with honey mustard \$1.25

goat cheese soufflé with chive \$1.25

potato and chorizo croquettes \$0.75

beef "sliders" with cheese \$2.25

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*Priced per dish, per person. If you would like more than one selection to be offered, we can do so with a small up-charge.*

*You may wish to select both an appetizer and a salad course.*

*Assorted rolls and butter are included with this course.*

< DINNER MENU >  
APPETIZERS & SALADS

< COLD >

Beet Salad with Goat Cheese \$4.75

Caesar Salad Hearts of Romaine, Garlic Croutons, and Fresh Shaved Parmesan,  
in an Egg-less Dressing \$4.75

Diced Yellowfin Tuna Tartare with Cucumber Slaw and Crispy Rock Shrimp \$8.75

Blue Crab Cocktail, Lump Crabmeat, Stone Crab Claws,  
and House-made Dipping Sauce \$8.50

Beef Tenderloin Carpaccio, with Capers, Red Onion, & White Truffle Oil, served with  
Micro Greens in a Parmesan “Tuile” \$8.50

Mesclun Greens and Cornbread Croutons Tossed in a White Balsamic Vinaigrette \$3.75

Chop Salad Romaine, Cucumber, Tomatoes, Red Onion, Blue Cheese, Crispy Bacon, and  
Toasted Chick Peas in a Sweet and Sour Vinaigrette \$5.50

Oysters on the Half Shell (4), served with Tobikko Roe & Spicy Cocktail Sauce \$8.75

Beefsteak Tomato Salad Quartered and Tossed in a Sweet Basil Vinaigrette  
with Fresh Mozzarella and Onion \$4.75

Bib and Blue, Boston Bib Greens and Blue Cheese Dressing \$4.25

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APPETIZERS & SALADS

• HOT •

Shrimp Bisque \$3.25

Coconut Crusted Prawns (3) \$8.50

Grilled Swordfish Steaks with a Citrus Buerre-Blanc \$9.50

Lobster & Asparagus Risotto with Herbed Butter and Lemon Zest \$7.75

Grilled Calamari Salad with Watercress and a Pomegranate Vinaigrette \$6.75

Carmelized Onions, Applewood Smoked Bacon, and Parmigiano-Regiano Cheese Tart \$5.75

Two Pan Seared Lump Blue Crab Cakes, with a Lobster & Corn Cream Sauce \$7.50

Seared Sea Scallop with a Truffled Cauliflower Puree & Brown Butter \$7.75

Blackened Steak Tips with Roasted Garlic and Brandy Sauce \$5.95

Steamed Mussels in a Thai Basil Pesto Broth \$6.50

Grilled Salmon with Lemon-Dill Sauce \$7.95

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< DINNER MENU >  
ENTREES

Blackened Louisiana Redfish, with Mashed Sweet Potatoes and a  
Honey-Lime Butter Sauce \$24

Crispy Seared Atlantic Salmon with a Cauliflower & Potato Puree,  
and a Fennel & Spinach Confit \$27

Ahi Tuna “Filet Mignon” Seared over a Gingered Potato Salad, Soy Glazed Carrots,  
and Sugar Snap Peas \$32

Pan Seared Sea Scallops with a Pomegranate Glaze over a Grilled Vegetable Risotto \$29

Grilled Swordfish Steaks with French Green Beans, Shallots, and a Champagne Sauce \$28

8 ounce Center-cut Beef Tenderloin, Grilled Jumbo Asparagus, and Garlic Mashed Potatoes \$32

12 ounce New York Strip Steak, Grilled Jumbo Asparagus, and Garlic Mashed Potatoes \$32

21 ounce Bone-in Ribeye Steak, Grilled Jumbo Asparagus, and Garlic Mashed Potatoes \$39

Grilled House-marinated Pork Loin with Braised Escarole and Barbecue Baked Beans \$23

Roasted Rack of Lamb, Herb Encrusted, with a Caramelized Ratatouille and au jus \$32

Braised Beef Short Rib with Parmesan Polenta and a Porcini Mushroom Cream \$23

Oven Roasted Herb-Encrusted Half Chicken with a Seared Potato Cake,  
Greens Beans, and Red Onion \$22

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DESSERTS

Mint Chocolate Torte \$4.50

Key Lime Pie, Individual Tarts \$6.75

Classic Crème Brulee with a Shortbread Cookie \$4.25

Cheesecake with whipped Cream and blueberry Compote \$5.50

Banana Parfait with Crème Custard, an Oreo Cookie Crust and Caramelized Bananas \$4.75

Summer Berry Tart with Vanilla Ice Cream \$4.75

Apple Pie with Cinnamon Ice Cream \$3.75

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