

< 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

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

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

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

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

• 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

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

◀ 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

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

< DINNER MENU >
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

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