

< STATIONS >  
DINNER

< SALADS >

Bibb and Blue, Boston Bibb and Blue Cheese Dressing \$3.50

Beefsteak Tomato Salad Quartered and Tossed in a Sweet Basil Vinaigrette  
with Fresh Mozzarella and Onion \$3.50

Mesclun Greens and Cornbread Croutons Tossed in a White Balsamic Vinaigrette \$2.95

Chop Salad Romaine, Cucumber, Tomatoes, Red Onion, Blue Cheese, Crispy Bacon,  
and Toasted Chick Peas in a Sweet and Sour Vinaigrette \$4.50

Caesar Salad Hearts of Romaine, Garlic Croutons, and Fresh Shaved Parmesan,  
in an Egg-less Dressing \$3.95

Fresh Fruit Salad \$2.50

< ENTREES >

Roasted Turkey (Requires Carving Chef) \$8.95

roasted pork loin (Requires Carving Chef) \$8.95

Slow-roasted Rib-eye (Requires Carving Chef) \$11.50

Grilled Airline Chicken Breast with Caramelized Cioppolini Onions  
and Morel Mushrooms in a Rich Demi-glace \$6.95

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

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

Grilled Salmon with Lemon-dill Sauce \$7.95

Pasta Bolognese with Orchiette \$5.50

Grilled Shrimp Skewers \$8.95

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

◀ STATIONS ▶  
DINNER

◀ SIDES ▶

Saffron Rice \$1.75

Asparagus \$2.95

Corn on the Cob \$1.50

“Orzo” Mac and Cheese \$2.95

Sautéed Seasonal Vegetable Medley \$1.50

Roasted “Red Bliss” Potatoes \$1.75

Roasted Summer Squashes \$1.50

Creamed Spinach \$2.50

Baked Beans \$1.95

◀ DESSERTS ▶

Assorted Cookies, Chocolate Brownies, and Puff Pastries \$3.95

Coffee station, with accompaniments \$1.25

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◀ STATIONS ▶  
STEAK OUT

◀ GREENS ▶

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

Wedge – Iceburg Lettuce with Crumbly Blue Dressing and Barbecued Bacon

◀ CUTS ▶

*(select one)*

8 or 12 ounce Filet Mignon (add \$10 for 12 ounces)

12 or 16 ounce New York Strip (add \$10 for 16 ounces)

14 ounce Kansas City Strip

21 ounce Bone-in Cowboy Ribeye (add \$10)

20 ounce Porterhouse (add \$10)

◀ SIDES ▶

Roasted Fingerling Potatoes

Baked Potatoes

Creamed Spinach

Sautéed Button Mushrooms

Grilled Asparagus

◀ SAUCES ▶

Béarnaise, Red Wine Demi-glace, Truffle Butter, or Horseradish Cream

◀ DESSERT ▶

Chocolate Cake with Whipped Cream

Seasonal Fruit

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< STATIONS >  
LOBSTER BAKE

< STARTER >

Steamed Littleneck Clams

< ENTRÉES >

*(select one)*

1 ½ Lb Maine Lobster (add \$20 for 2 ½ Lb)

~ or ~

1 Lb Alaskan King Crab Legs (add \$20 for 2 Lb)

< SIDES >

Corn on the Cob

Roasted Fingerling Potatoes

Black & Blue's Famous Baked Beans

Summer Pasta Salad

Mixed Green Salad

< DESSERT >

Fresh Strawberry Shortcake with Whipped Crème

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