

Banquet Menu Packet

Elegant Oceanfront Dining

Award Winning Restaurant and Wine List

Private and Semi Private Rooms available

Attire: Business Casual or Upscale Resort (No beach attire/No baseball caps)

Complimentary Roundtrip Transportation for Groups of 8 or more in one of our 15-passenger Custom Mercedes Sprinters

Suggested Menus are listed below. Custom Menus can be created to accommodate the group.

Vegan, Vegetarian and Gluten Free options can be added to each menu.

Custom Printed Menu's will be at each place setting on the night of the event.

Prices do not include current tax rate, 3% administration fee and 18% suggested gratuity.

Menu and Prices are subject to change.

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

The Boardwalk Menu (3-course)

\$40++ per person

First Course

(please select one for your guests)

Mixed Baby Greens Vinaigrette Salad

New England Clam Chowder

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Entrée

Stuffed Organic Chicken Breast Spinach, Mozzarella, Boursin, Fresh Tomato Basil Sauce

Served with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert

(please select one for your guests)

New York Cheese Cake

Chocolate Decadence Cake

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Coffee or Tea

The Sunset Menu (3-course) \$50++ per person

First Course

(please select one for your guests)

Caesar Salad

Baby Mixed Greens Vinaigrette Salad

New England Clam Chowder

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Entrée

(please choose two for your guests to select from)

Chicken Piccata

Vegetable Risotto, Seasonal Vegetables, Truffle Oil, Shaved Parmesan

Jumbo Shrimp Linguini, Garlic Butter Sauce

Prime Flat Iron Steak

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Dessert, choice of

Chocolate Decadence Cake

Gelato Trio

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Coffee or Tea

The Doryman's Menu (3-course)

\$60++ per person

First Course

(please choose one for your guests)

Traditional Wedge Salad

Tomato Basil Soup

New England Clam Chowder

Mediterranean Salad

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Entrée

(please choose two for your guests to select from)

Grilled Salmon, Lemon Butter Sauce

Center Cut Filet Mignon, Bordelaise Sauce

Chicken Piccata, Lemon Butter Caper Sauce

Vegetable Risotto, Seasonal Vegetables, Truffle Oil, Shaved Parmesan

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Crème Brulee Chocolate Decadence Cake Gelato Trio

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Alley West Duo Menu \$67++ per person

First Course

(Select ONE for your guests)

Caesar Salad

Traditional Wedge Salad

Tomato Basil Soup

Lobster Bisque

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Entrée

Duet of Chilean Sea Bass and Center Cut Filet Mignon Served with Garlic Mashed Potatoes and Seasonal Vegetables

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Dessert

(Select ONE for your guests)

Flourless Chocolate Cake

NY Cheesecake

Warm Apple Tart

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Coffee or Tea

^{*}A specific amount of pre-determined Vegetarians can be accommodated with an alternative entrée for this menu.

Club 21 Menu (4-course)

\$72++ per person

First Course

(please choose one for your guests)

Tomato Basil Soup

New England Clam Chowder

Shrimp Scampi

Mushroom Risottino

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Second Course

(please choose one for your guests)

Traditional Wedge Salad

Mixed Baby Greens Vinaigrette Salad

Caesar Salad

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Entrée

(please choose three for your quests to select from)

Jumbo Sea Scallops, Red Pepper Sauce

Chilean Sea Bass, Mango Relish

Grilled Salmon, Lemon Butter Sauce

Chicken Piccata, Lemon Butter Caper Sauce

Center Cut Filet Mignon, Bordelaise Sauce

New Zealand Rack of Lamb

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Flourless Chocolate Cake

Crème Brulee

NY Cheesecake with Fresh Berries

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The Cellar Select Menu (4-course)

\$87++ per person

First Course

(please choose one for your guests)

Lobster Bisque laced with Sherry

New England Clam Chowder

Mushroom Risottino

Maryland Crab Cake

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Second Course

(please choose one for your guests)

Roasted Beets, Wild Arugula, Shaved Fennel, Caramelized Pecans, Humboldt Fog, Mediterranean Lemon Vinaigrette

Seared Ahi Sashimi

Mixed Baby Greens Vinaigrette Salad

Traditional Wedge Salad

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Entrée

(please choose three for your guests to select from)

Filet Mignon with Jumbo Prawns

Jumbo Sea Scallops, Red Pepper Sauce

Chilean Sea Bass, Mango Relish

Prime New York Steak

Grilled Salmon, Lemon Butter Sauce

Chicken Piccata, Lemon Butter Caper Sauce

New Zealand Rack of Lamb

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Flourless Chocolate Cake

Crème Brulee

NY Cheesecake with Fresh Berries

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The Oceanfront Menu \$97++ per person

First Course

Lobster Bisque laced with Sherry

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Second Course

Asian Pear Salad

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Intermezzo

Homemade Fruit Sorbet Interlude

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Entrée

(Please choose four for your guests to select from)

Prime New York Steak

New Zealand Rack of Lamb

Chilean Sea Bass, Mango Relish

Surf and Turf (Filet Mignon and Lobster Tail)

Filet Oscar (Filet topped with Alaskan King Crab Meat and Béarnaise Sauce)

Lobster Tail & Jumbo Sea Scallops

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Flourless Chocolate Cake

Crème Brulee

Warm Apple Tart ala mode

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Seaside Spectacular Menu

\$140++ per person

Champagne Toast

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21 Seafood on Ice

King Crab Legs, Oysters, Jumbo Prawns, Seared Ahi

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First Course

Lobster Bisque laced with Sherry

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Second Course

Asian Pear Salad

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Intermezzo

Homemade Fruit Sorbet Interlude

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Entrée

(Please choose four for your guests to select from)

Prime New York Steak

Chilean Sea Bass, Mango Relish

Crab Stuffed Lobster Tail

Surf and Turf (Filet Mignon and Lobster Tail)

Filet Oscar (Filet topped with Alaskan King Crab Meat and Béarnaise Sauce)

Majestic Seafood Trio (Jumbo Crab Cake, Colossal Prawns, Jumbo Sea Scallops)

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Raspberry Delight
Flourless Chocolate Cake
Warm Apple Tart ala mode

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