

Dinner Party Menu

Your Personalized Menu Heading & Date

Appetizers

(served family style)

Three Cheese Seafood Bake

Thai Calamari

Caprese Flatbread

Salad Selection

The BlueStone mixed greens, warm brown sugar bacon, toasted pecans, tomatoes, mustard-honey vinaigrette

Traditional Caesar chopped romaine, shaved parmesan, sourdough croutons

Entree Selection

Jumbo Lump Crab Cakes two five ounce cakes broiled to a light brown, house seasonings, served with roasted potatoes and fresh vegetable

Tenderloin Filet premium beef cooked to preference, buttermilk chive mashed potatoes and fresh vegetable

Firecracker Salmon brushed with a spicy teriyaki/balsamic glaze, served with roasted potatoes and fresh vegetable

Seasonal Chicken Dish created by the chef using the season's freshest ingredients

Dessert Selection

Hot Brownie

Crème Brûlée

Seasonal Dessert

4 courses - \$54 per person - unlimited soda, iced tea, coffee
~does not include tax or gratuity~

This menu is not subject to any alterations or modifications
Cash and all major credit cards are accepted

Buffet Style Dinner Menu

25 or more Guests

Appelizers

Fruit & Cheese Tray assortment of fruits and cheeses, served with Dijon mustard

Vegetable with Dip assortment of vegetables, served with ranch dressing

Calamari sesame mist, flash fried, served with a Thai dipping sauce

Shrimp Cocktail served with cocktail sauce

Chicken Canapé curried chicken salad on a toasted phyllo shell

Entrees

Caesar Salad chopped romaine, shaved parmesan, sourdough croutons

Crab Cakes five ounce cakes broiled to a light brown, house seasoning, served with cocktail or tartar sauce

Carved Tenderloin seasoned and grilled, served sliced, medium rare

Fresh Vegetables

Roasted Potatoes

Dessert

Our House Made Cookies and Brownies

\$55 per person - unlimited soda, iced tea, coffee

~does not include tax or gratuity~

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Each guest is served one crab cake and 5oz tenderloin