







PARTY MENU

PARTY HORS D'OEUVRE

PASSED APPETIZERS - PRICED PER PERSON

LOADED BABY POTATO & CAVIAR // 7

Butter, Bacon, Cheddar, Crème Fraiche & Chives

CRAB CROQUETTE // 7

Mango Salsa, Sweet-Spicy Togarashi Sauce

IBERICO CROSTINI // 7

Iberico Ham, Manchego & Truffle

GRILLED VEGGIE SKEWER // 6

Onion, Peppers, Squash, Smoky Pepper Sauce

TUNA TARTARE // 10

Cucumber, Onions, Yuzu Kosho

MIXED SEAFOOD CEVICHE // 8

Calamari, Octopus, Shrimp, Red Pepper LDT

SHORT RIBS VOL-AU-VENT // 8

Puff Pastry, Demi-Glace, Smoked Mash

ROAST BEEF SLIDERS // 12

Onions, Cheese, Peppers

LARGE DISPLAY STATIONS - PRICED PER PERSON

CHARCUTERIE // 20

CAVIAR // MP

DOZEN OYSTER // 50

SEAFOOD TOWER // 60



\$90 PER PERSON

PARTY MENU A LA CARTE

APPETIZERS

CHOOSE 2 ITEMS

FRIED SEAFOOD

Deep Fried Octopus, Calamari, Fish, Shrimp, Togarashi Aioli

CHOP STIX & SHRIMP

Tempura Crisp, Chili-Herb Glaze
& Cooling Key Lime Aioli

PORK BELLY

Hoisin, Pickled Vegetables, Sesame
Seeds, Bao Bun

BEEF CROSTINI

Onions, Cheese, Baby Arugula

PETITE CRAB CAKES // +6

Maryland Blue Crab, Togarashi Aioli & Island Slaw

HALF-SHELL SCALLOPS // +4

Broiled Scallops, Parmesan Cheese,
Lime, Garlic Butter Crumbs

WAGYU BEEF CARPACCIO // +4

Micro Greens, Red Onions, Capers,
Shaved Parmigiano, Crostini

OYSTERS ROCKEFELLER // +2

Spinach, Bacon, Onion & Pernod Cream

SALADS

CHOOSE 2 ITEMS

TRADITIONAL CAESAR

Chopped Romaine, Freshly Baked Croutons, Parmigiano Reggiano,
House Caesar Dressing

WEDGE // +4

Grape Heirloom Tomatoes, Smoked Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

MIXED GREENS

Grape Heirloom Tomatoes, Red Onions, Cucumbers, Freshly Baked Croutons,
Sweet Basil Vinaigrette, Blue Cheese Crumbles

ENTREES

CHOOSE 4 ITEMS

CHILEAN SEABASS // +8

BLACK GROUPER

SALMON

TWIN LOBSTER TAIL // +10

JUMBO SCALLOPS // +6

6oz FILET MIGNON

10oz FILET MIGNON // +30

10oz PRIME RIBEYE

16oz AUSTRALIAN WAGYU RIBEYE // +20

16oz PRIME NY // +30

FAMILY STYLE SIDES

CHOOSE 2 ITEMS

HOUSE WHIPPED POTATOES
& GARLIC CONFIT

MP MAC N CHEESE

THREE PEAS & TRUFFLE

ROASTED MUSHROOMS &
PORCINI BUTTER // +4

LEMON & SEA SALT ASPARAGUS

BRUSSELS SPROUTS

50 LAYERS POTATOES // +4

TRUFFLE CREAMED SPINACH
& HEARTS OF PALM // +6

TRUFFLE FRIES // +6

DESSERTS

CHOOSE 2 ITEMS

CHOCOLATE CAKE

CHEESECAKE

CRÈME BRÛLÉE // +4

BANANA BREAD PUDDING

CHOCOLATE POT OF CRÈME



\$90 PER PERSON

PARTY MENU SPECIALTIES

APPETIZERS

CHOOSE 2 ITEMS

FRIED SEAFOOD

Deep Fried Octopus, Calamari, Fish, Shrimp, Togarashi Aioli

CHOP STIX & SHRIMP

Tempura Crisp, Chili-Herb Glaze
& Cooling Key Lime Aioli

PORK BELLY

Hoisin, Pickled Vegetables, Sesame
Seeds, Bao Bun

ROASTED BEEF CROSTINI

Onions, Cheese, Peppers

PETITE CRAB CAKES // +6

Maryland Blue Crab, Togarashi Aioli & Island Slaw

HALF-SHELL SCALLOPS // +4

Broiled Scallops, Parmesan Cheese,
Lime, Garlic Butter Crumbs

WAGYU BEEF CARPACCIO // +4

Micro Greens, Red Onions, Capers,
Shaved Parmigiano, Crostini

OYSTERS ROCKEFELLER // +2

Spinach, Bacon, Onion & Pernod Cream

SALADS

CHOOSE 2 ITEMS

TRADITIONAL CAESAR

Chopped Romaine, Freshly Baked Croutons, Parmigiano Reggiano,
House Caesar Dressing

WEDGE // +4

Grape Heirloom Tomatoes, Smoked Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

MIXED GREENS

Grape Heirloom Tomatoes, Red Onions, Cucumbers, Freshly Baked Croutons,
Sweet Basil Vinaigrette, Blue Cheese Crumbles

ENTRÉES

CHOOSE 4 ITEMS

MISO-GLAZED CHILEAN SEABASS // +15

Wasabi Mashed Potatoes, Red Cabbage-Ginger
Puree, Enoki Mushrooms & Snow Pea

BLACKENED GROUPER

Roasted Baby Potatoes, Asparagus,
Beurre Monté & Citrus Chimichurri

SALMON OSCAR // +10

Crab Meat, House Mashed Potatoes,
Sautéed Spinach, Bearnaise Foam

JUMBO SCALLOPS // +6

Seafood Lobster Bisque Infused Spaghetti,
Gremolata, Tomato Confit, Caviar

ROASTED HALF CHICKEN

Roasted Baby Potatoes, Brussels Sprouts,
House Chimichurri Sauce

SURF & TURF // +20

Filet Mignon & Cold-Water Lobster Tail,
House-Mashed Potatoes, Asparagus

BEEF WELLINGTON // +15

House Mashed Potatoes,
Asparagus, Red Wine-Demi Sauce

16oz AUSTRALIAN WAGYU RIBEYE // +20

Roasted Baby Potatoes, Brussels Sprouts,
House Chimichurri Sauce

8oz PRIME NY

Smoked Mashed Potatoes, Mushrooms, Demi-Glace

9oz PRIME RIBEYE

Truffle Fries, Sauteed Spinach, Au Poivre

DESSERTS

CHOOSE 2 ITEMS

CHOCOLATE CAKE

CHEESECAKE

CRÈME BRÛLÉE // +4

BANANA BREAD PUDDING

CHOCOLATE POT OF CRÈME

