

Welcome to the Coral Bay Club

The Coral Bay Club's mission is to provide our membership and guests with superior social, recreational, and dining experiences by offering the finest staff, services, facilities and activities with a "we can, we will" attitude.

Our team takes pride in preparing the finest cuisine in the coastal area.

Please entrust us to help you with your plans so that you can become a "guest" at your event.

The Management and Staff of
the Coral Bay Club

Clubhouse Information

The Club offers a comfortable oceanfront atmosphere, superior cuisine and attentive personal service to all of its Members and their guests.

We offer several locations to hold your private event, each designed to accommodate specific needs and ambiences. Please consult with our General Manager to choose the room that is right for your event.

Member Sponsored Room Fees	
Ballroom	\$4,000.00
Terrace/Patio	\$2,000.00
Ocean Room/Coral Bar	\$2,000.00
Valet Parking	\$350.00
Ceremony Fee	\$1,000.00
Security Fee	\$350.00
Satellite Bar	\$100.00

All Member Sponsored events require a \$4,000.00 non-refundable deposit in the fact of cancellation.

Banquet Bar Service

Spirits (based on consumption)

House Brands
\$6.50 per drink
Duggan's Dew
Jim Beam
Smirnoff
Seagram's 7
Gordon's
Bacardi

Call Brands
\$7.50 per drink
Dewar's
Jack Daniel's
Absolut
Seagram's VO
Bombay
Captain Morgan

Premium Brands
\$8.50 per drink
Chivas Regal
Maker's Mark
Tito's
Crown Royal
Tanqueray
Mt. Gay

Wines

House Brands

Trinity Oaks Chardonnay/Cabernet/Merlot
Ruffino Pinot Grigio Mark West Pinot Noir House Rose
\$22.00 per 750 ml

Call Brands

J Lohr Chardonnay Estancia Pinot Noir
Hahn Cabernet Seaglass Pinot Grigio
Bieler Rose Cypress Merlot
\$30.00 per 750 ml

Select and Premium Wines priced individually and are available upon request

Corkage Fees

\$22.00 per .750 Bottle of Wine

\$32.00 per 1.5 Bottle of Wine

Bottled Beers

Domestics - \$4.50
Budweiser ~ Bud Light
Miller Light ~ Michelob Ultra
Coors Light ~ Heineken
Amstel Light ~ Dos Equis
Stella Artois ~ Yuengling

Craft/Imports - \$5.50
Blue Moon ~ Mother Earth
Corona ~ Corona Light
Lagunitas IPA ~ Pacifico
Fat Tire ~ Sierra Nevada
Red Oak ~ Wilmington Brewing

Special requests are available all purchases will be fully charged

Sodas

Sodas: Based on Number of Guests

(50-100) - \$100.00 (100-150) - \$150.00 (150-200) - \$200.00 (200-250) - \$250.00 (250-300) -
\$300.00

All prices are subject to change and do not include a 20% service charge and applicable sales tax.

Banquet and Special Function Contract

- All Prices and Facility Fees are Subject to change.
- Only Coral Bay Club members may reserve the Club for private functions. If a member sponsors a nonmember for an event the members account will be charged. The non-member is responsible for payment to the member directly.
- Wedding Reception Dress Code: Gentleman shall not wear shorts, tank tops, or t-shirts within the Clubhouse. No denim or blue jeans are allowed in the Clubhouse at any time.
- Any Member Sponsored event is required and will be charged for Security.
- An approximate count for each function is to be given to the club at least 1 week prior to the event. A guaranteed count must be given at least 48 hours before the function. If fewer guests are in attendance, the guaranteed count will be charged. If more guests attend we cannot guarantee to have sufficient food and/or beverages for the additional number.
- Outdoor events: The Coral Bay Club will make every attempt to set up such functions outdoors; however, in order not to damage Club property and in the interest of the well-being of its employees, it is the right of the Club management to choose to set up any Club function indoors if bad weather could be a problem. Management will make that determination first thing in the morning of the event.
- Alcoholic Beverage Service: The Coral Bay Club will adhere to its Alcoholic Beverage Service Policy (enclosed) and reserves the right to refuse service to anyone according to that policy.
- Members or their guests shall not be permitted to bring ANY food or beverages into the Club, excluding wedding cakes. Exceptions must be approved by the General Manager. No food shall be removed from property once prepared.
- The Board of Directors, through the General Manager, reserves the right to refuse the admission to the clubhouse of any nonmember.
- The Club will not be responsible for loss or damage to persons or property on the Club premises.
- Functions held at the Coral Bay Club must not be advertised to the general public.
- Any and all charges incurred through the rental or lease of equipment or supplies and services from companies other than the Coral Bay Club shall be the sole responsibility of the host.
- Decorating: Any decorating other than a tabletop floral arrangement is subject to management approval. Nails, tacks, pins, tape, wire, strings, netting, etc. may not be used to adhere decorations to walls, ceiling or fixtures. All flowers, decorations, props, etc. must be removed from the Club within 2 days after the event. The Club assumes no responsibility for any damage to or loss of flowers, decorations, vases, props, etc. When finished, decorators are required to clean up completely before leaving the Club. The Club reserves the right to charge the host member for any excessive clean up.
- A cancellation made within 60 days of the event will carry a minimum mandatory penalty of \$4000.00 or 20% of the anticipated charge, whichever is greater, and will be billed to the member. A cancellation made within 48 hours of a scheduled event will result in ALL anticipated charges being due and payable in full.
- We may not reserve space for your function until the Coral Bay Club has a signed contract and a non-refundable deposit in the amount of \$4000.00.

Client Signature: _____ Date of Event: _____
Date of Signature: _____ Coral Bay Club: _____

Alcoholic Beverage Policies

- Club staff shall not serve alcoholic beverages to anyone who is or appears to be intoxicated. The judgment of management concerning the state of intoxication will be final.
- Should a member or guest appear to be intoxicated, the staff has been instructed to contact a relative or an Uber/taxi company and require that the individual be transported to his/her home via the relative or Uber/taxi company. Employees will not personally transport the member or guest to his/her home.
- It shall be the policy of the Club that each member must assume responsibility not only for himself/herself but also for his/her guests. Further, each member is encouraged to comply with the spirit of this policy by assisting in its implementation insofar as his/her fellow members are concerned.
- It shall be the policy of the Club that members may not reprimand or abuse staff under any circumstances where the staff's judgment indicates alcohol service to an individual should cease.
- Any disciplinary action growing out of the implementation of the Club's policy on alcohol service shall be at the discretion of the Board of Directors.
- When private parties are held at the Club that has minors in attendance, the host member will ensure that non-alcoholic beverage service is available.
- At no time will adult members or guests be allowed to transfer alcoholic beverages to minors.
- The Club staff has been instructed not to serve alcoholic beverages to a minor (as defined by the laws of the State of North Carolina). Further, when there is a question as to the age of the individual, the staff will verify age by examining the appropriate documents submitted by the person questioned. (Should the management of the Club believe the ID is falsified, the Club has the right to keep it until reaching the closest official agency and in the meantime will refuse service to the person submitting.)
- Should the appropriate members of the staff fail to comply with these rules, they will be subject to immediate dismissal.

Pies, Cakes and Pick-ups

Pies

8-12 slices, \$15 each

Bourbon Chocolate Pecan
Key Lime
Atlantic Beach
Apple
Caramel Nut
Double Chocolate French
Banana Pudding
Peaches and Cream
Grasshopper
Strawberry Citrus

*Many Pies can be made
Gluten Free*

Gluten Free Pies

8-12 slices, \$20 each

Chocolate Decadence
Chocolate Macadamia Nut

Cakes

Four Layer, 9" Cake, 12-16 Slices
\$60 each

Caramel
Carrot
Coconut
Hummingbird
Lemon
Red Velvet
Chocolate
White Chocolate
White
Yellow
German Chocolate
Tiramisu

Gluten Free Cakes

Four Layer, 9" Cake, 12-16 Slices
\$75 each

Coconut
Red Velvet
Chocolate
Yellow
White
Chocolate Mint
Black Forest

Pick-ups

75pcs \$100

Cream Puffs
Eclairs
Lemon Meringue Bars
Chocolate Brownie
Blondie Brownie
White Chocolate Brownie
Mocha Mousse Bar
Key Lime Tartlets
Atlantic Beach Tartlets
Mini Cheesecake: vanilla/chocolate/or caramel
Mini Bombes

Any Cake or Pie can be made into a Pick-up

Gluten Free Pick-ups

75pcs \$125

Key Lime Tartlets
Atlantic Beach Tartlets
Mini Chocolate Decadence
Chocolate Macadamia Tartlets
Mini Cheesecake: vanilla/chocolate/or caramel

* Any Gluten Free Cake or Pie can be made
into a Pick-up*

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Chef Attended Stations

Chef attended stations will carry a \$75.00 fee per Chef per station

Live Action Stations - Plated

Shrimp & Cheesy Grits Martini - lemon, garlic, shitake mushrooms, scallions, Tabasco, and bacon	\$14 per guest
Scallops & Andouille Martini - lemon-garlic orzo, scallions, cremini mushrooms, and white wine	\$13 per guest
Scallops & Sweet Pea Risotto Martini - tomato chutney, crispy prosciutto, and micro greens	\$12 per guest
Southwest Shrimp Martini - chili- lime shrimp over black beans and rice with crema and cilantro	\$12 per guest
Low Country Scallop & Shrimp Martini - over cheesy grits with a Tasso ham and tomato cream sauce	\$14 per guest
Bourbon Glazed Scallops Martini - served over sweet potato orzo with shoestring onions and micro greens	\$13 per guest
Shrimp Scampi Martini - lemon-garlic wine sauce over orzo and garnished with local tomato and scallion	\$12 per guest
Fish Tacos - local fish, chili sour cream, cheddar-jack cheese, pico, and cilantro in a flour tortilla	\$11 per guest
Steak Tacos - marinated steak, chili sour cream, cheddar-jack cheese, pico, and cilantro in a flour tortilla	\$10 per guest
Chicken Tacos - shredded chicken, chili sour cream, cheddar-jack cheese, pico, and cilantro in a flour tortilla	\$9 per guest
Trio of Tacos - fish taco, chicken taco, steak taco with chili sour cream, cheddar-jack cheese, pico, and cilantro	\$11 per guest

Carving Stations - Plated

Sauces and Bread Included

Herb Crusted Tenderloin of Beef - with whipped potatoes and roasted asparagus	\$16 per guest
Slow Roasted Prime Rib - with twice baked red potato and roasted asparagus	\$13 per guest
Roasted Sirloin - with parmesan roasted potatoes and green beans	\$11 per guest
Grilled Marinated London Broil - with roasted red potatoes and broccolini	\$9 per guest
Seasoned Roasted Pork Tenderloin - with herbed rice and bourbon glazed carrots	\$10 per guest
Marinated Roasted Pork Loin - with parmesan risotto and batonnet squash	\$9 per guest

Additional cuts of meat and fish are available upon request and seasonality.

Action Station - Self-Serve

Whole Barbecued Pig - NC BBQ Sauce, slaw, and yeast rolls	\$10 per guest
Pasta Station -	\$7 per guest
Tri Color Tortellini with zucchini, squash, garlic, and spinach, wine and marinara sauce with parmesan cheese	
Penne Pasta with zucchini, squash, garlic, spinach, sundried tomatoes, wine and a pesto Alfredo sauce with parmesan cheese	
With Chicken	\$9 per guest
With Shrimp	\$13 per guest
Omelet Station -	\$7 per guest
Omelet made with choices from bacon, sausage, ham, tomatoes, scallions, bell peppers, mushrooms, spinach, and cheddar cheese	
Oyster Station -	Market
Raw on the half shell, steamed, Rockefeller, and casino served with cocktail, crackers and hushpuppies	

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Cold Hors D'oeuvres

*(Prices are for 100-piece increments unless otherwise noted)
(Prices for quantities less than 100 will be quoted individually)*

Tomato Basil Bruschetta	\$185
Assorted Tea Sandwiches	\$185
Pimento Cheese Spread on Cheese Straw Crackers	\$175
Deviled Eggs with Traditional Garnish	\$170
Caprese Bites	\$175
Crab and Mango Salsa in Cucumber Cups	\$300
Tomato and Watermelon Pick-ups with a Balsamic Drizzle	\$175
Prosciutto Wrapped Asparagus	\$250
Prosciutto Wrapped Melon Pick-ups	\$225
Strawberry and Basil Crostini	\$175
Tomato Chutney Crostini	\$150
Fig Crostini	\$200
Mini Cheeseballs	\$200
Ahi Tuna and Watermelon Tataki	\$250
Mini Shrimp Tostadas	\$225
Ahi Tuna Poke Wonton Cups	\$275
Assorted Sushi	\$300
Cocktail Shrimp	\$225

Late Night Food

*(Prices are for 100-piece increments unless otherwise noted)
(Prices for quantities less than 100 will be quoted individually)*

Fried Chicken Tenders traditional <i>or</i> Buffalo	\$200
Sweet Potato and WayCo Ham Biscuits (plain or cheesy biscuits available)	\$225
CAB Mini Burgers	\$250
Carolina BBQ Sandwiches	\$225
Sea Salt French Fries	\$175
Chicken and Waffles	\$275
Bacon Egg and Cheese Biscuits	\$225
Plank Chips	\$175
Pork Rinds tossed in a smoky barbecue seasoning	\$200
Pigs in a Blanket	\$200
CBC Chicken Nuggets	\$250

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Cookouts

(Minimum of 40 guests)

Oceanside Cookout

\$26.00 Per Person

6 oz. Char-Grilled Hamburgers
BBQ or Fried Chicken
Homemade Potato Chips or Fries
Choice of Two Salads:
(Potato, Pasta, House Salad, Succotash Salad, or Cole Slaw)
Sandwich Rolls
Assorted Condiments
Cookie and Brownie Tray

Classic Carolina Cookout

\$32.00 Per Person

Slow-Roasted Whole Pig
Barbecued or Fried Chicken
Classic Potato Salad or Fries
Baked Beans
Cole Slaw
Fresh Stewed Green Beans
Hush Puppies
Yeast Rolls
Banana Pudding

Down East Cookout

\$40.00 Per Person

Old Bay or Fried Shrimp
Steamed & Raw Oysters
Succotash or Squash & Onions
Boiled New Potatoes or Herbed Rice
Manhattan Clam Chowder
Hush Puppies
Sister Schubert Rolls
Key Lime or AB Pie
(Sausage available upon request for an extra cost)

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Banquet Buffet Dinners

High Tide Buffet

\$45.00 Per Person

(Minimum of 40 guests)

Choice of One Salad:

Traditional Caesar

Classic CBC Wedge

House Salad with Choice Dressing

Choice of One Carved Entrée:

Carved Prime Rib

Carved Roasted Sirloin

Carved Pork Tenderloin

(Upgrade to Tenderloin of Beef + \$7 per person)

Choice of One Poultry Entrée:

House Made Chicken Cordon Bleu with a whole grain mustard cream sauce

Spinach and Artichoke Stuffed Chicken with a red pepper sauce

Chicken Scallopini with a lemon-garlic cream sauce

Choice of One Seafood Entrée

Flounder Meuniere

Bourbon Glazed Scallops or Fried Scallops

Low Country Grouper

Choice of Two Vegetables

Seasonal Vegetable Medley

Honey Glazed Baby Carrots

Green Bean Amandine

Roasted Asparagus

Choice of Two Starches

Herbed Rice

Roasted Shallot Whipped Potatoes

Twice Baked Potatoes

Lemon-Garlic Orzo

Fresh baked rolls and whipped butter

Coffee-Decaf-Tea

(Charges for any substitutions will be assessed based on availability and nature of request)

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Hot Hors D'oeuvres

(Prices are for 100 piece increments unless otherwise noted)
(Prices for quantities less than 100 will be quoted individually)

Herb and Cheese Stuffed Mushrooms	\$200
Soft Shell Bites served with tartar sauce	\$350
Swedish Meatballs	\$175
Low Country Egg Rolls with sweet chili dipping sauce	\$225
Mini Crab Cakes with a chipotle aioli	\$375
Spanikopita tender filo pastry filled with feta and spinach	\$225
Bacon Wrapped Scallops with cocktail sauce	\$325
Sweet Potato and WayCo Ham Biscuits (plain or cheesy biscuits available)	\$225
Brie and Raspberry Filo Cups	\$300
Chicken Satay's served with choice of peanut sauce or soy ginger sauce	\$225
Mini Fish Tacos with chili sour cream, jack cheese, cilantro, Pico and local fish	\$275
Lobster Tempura with a ponzu sauce	\$500
Shrimp Tempura with a ponzu sauce	\$325
Grilled Marinated Lamb Chops	\$400
Bacon Wrapped Shrimp with house made cue sauce	\$350
Sausage Puffs with a honey mustard dipping sauce	\$200
Crab Rangoon with a sweet and sour dipping sauce	\$250
Pot Stickers stuffed with pork and served with a soy ginger sauce	\$225
Vegetable Spring Rolls with a sweet chili dipping sauce	\$200
Fried Calamari with a lemon-garlic aioli	\$250
Mini Beef Wellington	\$300
Loaded Twice Baked Red Potatoes	\$275
Fried Pickles with a southwest ranch sauce	\$150
Chicken and Waffles with a bourbon maple syrup	\$275
Zing-Zing Shrimp with Asian slaw	\$300
Fried Oyster Crostini mascarpone cheese, fried local oyster, balsamic glaze and chives	\$375
Arancini creamy parmesan risotto, battered, fried and served with marinara sauce	\$175
Asian Pork Belly Steam Buns	\$275
Mini Shrimp and Grits	\$275
Parmesan Fried Asparagus served with a lemon and sundried tomato aioli	\$250
Crab Hush Puppy served with a lemon and old bay aioli	\$325
Lumpia Filipino egg roll with beef, onions, carrots and spices	\$225

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Banquet Buffet Dinners

Low Tide Buffet

\$38.00 Per Person
(Minimum of 40 guests)

Choice of One Salad:

Traditional Caesar
Classic CBC Wedge
House Salad with Choice Dressing

Choice of One Carved Entrée:

Carved Roasted Sirloin
Carved Pork Loin
Carved Marinated London Broil

Choice of One Poultry Entrée:

Seared Herbed Chicken with a lemon veloute
Parmesan Crusted Chicken with a basil cream sauce
Apple Pecan Stuffed Chicken with a cider sauce

Choice of One Seafood Entrée:

Shrimp Scampi or Fried Shrimp
Honey Glazed Salmon
Blackened Snapper with a Mango Salsa

Choice of One Vegetable:

Bourbon Glazed Carrots
Green Bean Amandine
Sautéed Squash and Zucchini
Roasted Broccoli

Choice of One Starch:

Seasoned Rice
Herbed Mashed Potatoes
Roasted Baby Red Potatoes
Herbed Orzo

Fresh baked rolls and whipped butter
Coffee-Decaf-Tea

(Charges for any substitutions will be assessed based on availability and nature of request)

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Luncheons

(Luncheons include fresh baked muffins, iced tea and coffee service)

- Cobb Salad** - Crispy romaine lettuce tossed in balsamic vinaigrette dressing topped with fresh roasted turkey, fresh bacon, avocado, tomatoes, scallions and crumbled blue cheese
Small \$9 Large \$13
- Shrimp Salad** - Coastal shrimp salad on a bed of mixed greens served with fresh fruit. \$16
- Traditional Caesar** - crisp romaine tossed in Caesar dressing with shredded parmesan and house-made croutons Small \$5.00 Large \$8 - Add Grilled Chicken \$6 Add Blackened Shrimp \$8
- Seafood Caesar** - Romaine lettuce tossed in Caesar dressing, shredded parmesan, house-made croutons and topped with jumbo lump crab, fresh coastal shrimp, and garnished with a parmesan wafer Small \$10 Large \$15
- Sand Bar Salad** - crisp iceberg lettuce tossed in a light citrus vinaigrette and topped with mango, toasted coconut, spiced pecans, heart of palm, orange segments, jumbo lump crab, coastal shrimp, and finished with avocado Small \$10 Large \$15
- Crabtash** - spring greens, succotash salad, baby heirloom tomatoes, creamy white balsamic vinaigrette, served with a crab cake or tempura fried soft shell \$15
- Summer Salad** - Spinach with seared salmon or chicken, strawberries, blueberries, spiced pecans, mango, orange-segments, avocado, and a poppy seed vinaigrette Small \$10 Large \$15
- CBC Club** - Overstuffed, no middle bread, wayCo ham, roasted turkey, crispy bacon, mayonnaise, lettuce, tomato, and served on your choice of white or wheat bread (wraps available) \$10
- Fried Green BLT** - Toasted country white bread, fried green tomatoes, arugula, candied bacon, and pimento cheese, served with house-cut chips or fries \$10
- Chicken Caesar Wrap** - Crispy or Grilled chicken with fresh romaine, grated parmesan cheese, Caesar dressing, and enclosed in a flour tortilla \$9
- Zing-Zing Shrimp Tacos** - Crispy shrimp tossed in a zing-zing sauce with slaw, cilantro and pico de gallo with a side of black beans and rice \$13
- Fish Tacos** - Blackened local fish, cilantro, guacamole, Pico de Gallo, sour cream, Monterey jack and cheddar cheese with a side of black beans and rice \$15
- Soft Shell Sammie** - southern fried softshell with tomato tartar, lettuce, tomato, crispy bacon, and sliced avocado, served with house-cut chips or fries \$17
- Shrimp and Grits** - Sautéed coastal shrimp, shitake mushrooms, garlic, bacon, lemon, and Tabasco served over cheesy grits with a side of roasted asparagus \$19

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Plated Banquet Dinners

Served with fresh baked rolls and whipped butter

All prices are per guest

Choose One:

Classic Caesar Salad

House Salad

CBC Wedge Salad

BLT Salad

Choose One:

Airline Chicken Breast with a lemon-herb veloute - \$23

Chicken Cordon Blue with mustard cream sauce - \$25

Crab Stuffed Flounder with hollandaise sauce - \$28

Jumbo Lump Crab Cake with chipotle aioli - \$28

Fresh Diver Sea Scallops with a sherry cream sauce - \$34

Fresh Coastal Shrimp with a citrus butter - \$30

Fresh Local Grouper with nantua sauce - \$38

Fresh Local Mahi-Mahi with a tomato-ginger sauce - \$36

Fresh Wild Salmon with a meuniere sauce - \$32

Prime Rib with horseradish cream - 10oz \$35 - 12oz \$40

Filet Mignon with port wine demi-glace - 5oz \$40 - 7oz \$45

Top Sirloin with béarnaise sauce or maître d butter - 6oz \$30 - 8oz \$35

Shrimp & Grits no additional starch needed - \$30

Add to Entree

+ Three Shrimp Imperial \$10

+ One Jumbo Lump Crab Cake \$12

+ Lobster Tail \$18

+ Jumbo Lump Crab for Oscar \$2

Choose One Vegetable:

Parmesan Roasted Tomato

Roasted Asparagus Bundle

Green Bean Amantine

Steamed Broccolini

Bourbon Glazed Carrots

Grilled Squash

Seasonal Vegetable Medley

Choose One Starch:

Duchess Potatoes

Butter Whipped Potatoes

Roasted Red Potatoes

Loaded Twice Baked Potato

Herbed Rice

Parmesan Risotto

Lemon Garlic Orzo

Potato Window + \$1

Vegetarian Options Available Chef Choice

Vegan Options Available Chef Choice

All prices are subject to change and do not include a 20% gratuity and applicable sales tax.

Platters and Displays

(All items priced per person or per 75 guests)

Pictures are available upon request

Traditional Vegetable Crudité with ranch and honey mustard	\$200
Grilled and Marinated Seasonal Vegetables	\$325
Marinated Asparagus	\$235
Local Tomato and Fresh Mozzarella	\$285
Carved Seasonal Fruit	\$300
Imported and Domestic Cheese with fruit accents and assorted crackers	\$275
Antipasto Display with cured meats, cheeses and pickled vegetables	\$400
Ahi Tuna Display with wasabi, soy sauce, wakame and pickled ginger	\$450
Assorted Sushi Display with wasabi, soy sauce, wakame and pickled ginger	\$375
Shrimp Cocktail with cocktail sauce and lemon	\$425
In House Smoked Salmon with dill cream cheese, capers, red onion, roasted red peppers, cucumbers and crackers	\$400
Oyster Display with oysters on the half shell, casino, and Rockefeller accompanied by lemon, cocktail sauce and crackers	Market
Cold Seafood Display with shrimp cocktail, crab meat, oysters on the half shell, cocktail sauce, lemon, and crackers	Market
Roasted Beef Tenderloin with horseradish sauce and Sister Shubert rolls	\$15.00 per guest
Roasted Sirloin with a balsamic and spring onion aioli and Hawaiian rolls	\$11.00 per guest
Roasted Pork Tenderloin with a maple-mustard sauce and yeast rolls	\$9.00 per guest

Additional cuts of meat and fish are available upon request and seasonality.

Ice sculptures are available for the seafood displays for an additional cost.

Dips and Spreads

Spinach and Artichoke Dip served with homemade lavash crisps	\$250
Crab Dip served with homemade lavash crisps	\$350
Hummus traditional, lima bean, and black bean - all made in house and served with pita	\$200
Salsas house-made trio of black bean-corn salsa, pico, and mango salsa with warm chips	\$175
Buffalo Chicken Dip served with pita	\$225
Queso Dip and House made Pico served with warm corn or flour tortilla chips	\$175

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