



Food Options

(custom menus and catering available)

Appetizer Platters

Mini Jumbo Lump Crab Cakes
Tuna Sashimi
Baked Clams
Traditional Shrimp Cocktail
Insanely Enormuous Shrimp Cocktail
Tenderloin of Beef Toast Points
Grilled Local Vegetables
Freshly Shucked Local Oysters
Clams on the Half Shell

Salad Bowls

Haricot Vert & Pecan
Quail Hill Farm Red & Gold Potato Salad
Penne Pasta Con Basilico
Tri Color Pasta Primavera
Roast Beet & Oranges
Sweet Corn & Couscous
Fennel & Fresh Lime
Tomato, Shaved Red Onion & Cucumber
Arugula Salad with Goat Cheese

Dinner Add On's

Grilled Baby Back Ribs
Grilled Tenderloin of Beef
Seasonal Fish

Desserts & Platters

Fresh Seasonal Fruit Platter
Assorted Brownie, Blondie & Cookies
Classic NY Cheese Cake
Key Lime Pie
Apple Blueberry Cobbler
Custom Desserts Available