



'Non-Shellfish' Dinner

Appetizer Course

Grilled Chicken Satay in a Thai Peanut Sauce
Sesame Seared Tuna on a Rice Cracker, Wasabi, Ginger
Guacamole and Organic Chips

Main Course

Chef's Carving Station Marinated New York Strip Steak, carved to order

Cedar Plank Salmon with Lemon and Dill

Sea Salted Tri-Colored Roasted Potatoes

Roasted Corn and Tri-Color Tomato Salad Fresh Sweet Corn cut off the cob, Roasted and tossed with Tri-Color Tomatoes, White Balsamic Glaze

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette

House Summer Salad - Mixed Greens, Garden Tomato, Red Onion,
Homemade Champagne Vinaigrette

Dessert Course

Please select one dessert option:

Freshly Sliced Chilled Watermelon –OR– Nana's Chocolate Fudge Brownies

Prices start at **\$110.00** per person.

Passed Appetizer Add-on Package

Pig'n Blanket, Grain Mustard
Mini Cheeseburger Sliders
Brie & Blackerry Encroute
Bacon Wrapped Short Ribs
Guest Choice

Additional \$22.00 per person

Price Does Not Include: Staffing, Décor, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax.
Adult person price applies to a 25 minimum Friday-Sunday, 20 person minimum Monday - Thursday **Pricing subject to change.** *Additional Minimum Set-up Fee of \$300 for Beach Events.*

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.