

## **PRIVATE EVENTS**

**Baby/Bridal Showers  
Anniversaries/Birthdays  
Rehearsals  
Graduations/Reunions  
Christenings  
Awards Banquets  
Funeral Coalitions  
Corporate Events**

**In the heart of the Tyler Point peninsula, our waterfront setting is the ideal place for your next special event. We can accommodate 10-120 guests. Our experienced staff provides unsurpassed hospitality and serves the highest quality food. Whatever the occasion, you and your guests will enjoy the most memorable experience.**

### **OVERVIEW**

- ✚ We offer 2 semi-private dining areas. Each room can accommodate up to 60 guests. Entire restaurant may not be exclusive to one party.**
- ✚ \$100 non-refundable deposit is required to reserve room.**
- ✚ No room rental fee. \$600 food and beverage spending minimum.**
- ✚ 8% sales tax and 20% gratuity added to all checks.**
- ✚ Menus are updated seasonally. Items and prices are subject to change without notice.**
- ✚ All entrees are individually plated. We do not offer buffet service.**
- ✚ Children's Menu available.**
- ✚ Full Bar Menu available.**
- ✚ Access to room is available one hour prior to event for deliveries and decorating.**
- ✚ Time restrictions may apply to daytime parties.**
- ✚ Guaranteed guest count and menu selections are required 1 week prior to event.**
- ✚ Table linens are available for \$5 per table.**

## **BREAKFAST/BRUNCH**

All entrees include:

Orange or cranberry juice  
Assorted muffins & Danish  
Red bliss potatoes, bacon & sausage  
Coffee or tea

<b>3 FARM FRESH SCRAMBLED EGGS</b>	<b>\$12</b>
<b>BELGIAN WAFFLES</b> with fresh berries & whipped cream	<b>\$13</b>
<b>CREPES</b> mascarpone & berry compote	<b>\$13</b>
<b>STUFFED FRENCH TOAST</b> bananas & strawberries	<b>\$14</b>
<b>FRITTATA</b> mushroom & asparagus or spinach & tomato	<b>\$14</b>

ADDITIONAL OPTIONS:

(per person)

Fresh Fruit Salad	\$3.00
Sorbet	\$3.00
Belgian Waffle	\$3.00
French Toast	\$3.00
Crepe	\$3.00
Bloody Mary	\$6.00
Mimosa	\$5.50
Cake Service	\$1.50

## HORS D'EOUVRES

Cheese & Fruit Tray	\$2.00 (per person)
Vegetable Crudite	\$1.50 (per person)

### Assorted Grilled Pizzas Priced per pizza/ serves 10

Plum Tomato & Mozzarella	\$10
Pepperoni & Cheese	\$11
Eggplant & Gorgonzola	\$12
Prosciutto, Mozzarella, Tomato	\$12
Veal Sausage & Hot Peppers	\$12

### Prices below based on 50 pieces

#### Raw Bar Selections:

Shrimp Cocktail	\$115
Littlenecks	\$65
Oysters	\$85

#### Assorted Crostini: \$75

Fresh mozzarella, tomato & basil  
Caramelized onion & goat cheese  
Roasted pepper & artichoke

Prosciutto & Melon	\$85
Teriyaki Beef Skewers	\$80
Dijon Chicken Skewers	\$70
Maryland Crab Cakes	\$110
Stuffed Littleneck Clams	\$80
Scallops Wrapped in Bacon	\$120
Balsamic Lamb Chops	\$135

## LUNCHEON/DINNER

### ALL ENTREES INCLUDE:

Field greens salad or Caesar salad (additional \$2)  
Potato & vegetable or pasta, Italian bread  
Strawberry shortcake, coffee/tea

HALF ROASTED CHICKEN balsamic herb marinade	\$18
GRILLED CHICKEN PICATTA lemon beurre blanc	\$18
PASTA PRIMAVERA garden vegetables, olive oil & garlic	\$18
CHICKEN PARMIGIANA	\$20
LASAGNA ROMANO Bolognese, béchamel	\$20
BONELESS PORK LOIN madeira sage demi glaze	\$18
ATLANTIC HADDOCK roma tomatoes and panko crumbs	\$19
PISTACHIO ENCRUSTED SALMON balsamic glaze	\$23
VEAL MARSALA mushrooms, artichokes, grilled Yukon potatoes	\$24
BLACK ANGUS SIRLOIN (10oz) grain mustard demi-glaze	\$26
STUFFED GULF SHRIMP crab, spinach, lemon buerre blanc	\$24
BEEF TENDERLOIN wild mushroom demi glaze	\$28

### ADDITIONAL OPTIONS: (per person)

SEASONAL SOUP	\$4.00
PENNE BOLOGNESE	\$5.00
GNOCCHI Pink vodka sauce	\$6.00
WILD MUSHROOM RISOTTO	\$6.00

Our chefs will be happy to customize a menu for your event.  
Restrictions and additional charges may apply.