



BLUE MERMAID
CHOWDER HOUSE & BAR

PRIVATE DINING
MENUS



TRAY PASSED HORS D'OEUVRES

Minimum of 20 pieces each

Prices are per piece

**Chicken Satay with Spicy Peanut Sauce
\$4.00**

**Deep Fried Artichoke Hearts with Goat and Cheddar Cheese
\$4.50**

**Vegetable Spring Rolls
\$3.75**

**Wild Mushroom and Blue Cheese Tartlets
\$3.75**

**Crab Cakes with Spicy Remoulade
\$4.75**

**Vegetable Tamale with Salsa Fresca
\$4.25**

**Dragon Shrimp Wonton with Sweet Chili Sauce
\$4.75**

**Grilled Vegetable Roulade with Herbed Goat Cheese
\$3.75**

**Smoked Salmon with Crème Fraiche on Potato Gaufrette
\$4.75**

**Pepper Seared Ahi Tuna with Wasabi Aioli on Crispy Won Ton
\$4.75**

**Shrimp Ceviche in Cucumber Cup
\$3.75**

**Mini Vegetable Wrap with Boursin Goat Cheese
\$4.50**

**Jumbo Chilled Prawns with Blue Mermaid Cocktail Sauce
\$4.75**

**Prosciutto Wrapped Asparagus
\$4.50**

**Vietnamese Spring Rolls with Peanut Sauce
\$4.25**

**Tomato Basil Bruschetta
\$3.75**

RECEPTION DISPLAYS

Minimum of 25 persons each

Garden Vegetable Crudite
Seasonal Fresh Vegetables and Dips
\$5.00 per person

International and Domestic Cheese Display
Array of International and Boutique Domestic Cheese
Garnished with Sliced Fresh Fruits
Water Crackers and Sliced Baguettes
\$7.50 per person

Fresh Seasonal Fruit Tray
Seasonal Sliced Fruit
\$6.00 per person

Smoked Salmon
Fresh Hardwood Smoked Salmon
Traditional Garnitures, Mini Bagels and Crostini
\$10.00 per person

Italian Antipasti Display
Italian Meats and Cheeses with Roasted Peppers, Marinated Olives
Marinated Artichoke Hearts, Pickled Vegetables
Served with Sliced Baguettes
\$12.00 per person

Dessert Display
Chef's assortment of Petit Pastries, Cakes and Cookies
\$13.00 per person

Chocolate Fondue
Warm Dark Chocolate with assortment of Fruits, Sweets, and Cookies
\$15.00 per person

All food and beverage items are subject to 11.25% gratuity and 8.75% administrative fee and applicable taxes

PLATED DINNER SELECTIONS

Entrée prices include dinner rolls and sweet butter, first course, starch and vegetable, dessert course and Freshly brewed Starbucks regular and decaffeinated coffee and assorted Mighty Leaf hot teas

First Course

Please select one item

Blue Mermaid's Award Winning Chowder

Choice of Manhattan Clam, New England Clam or Crab & Corn

Mixed Green Salad

Marinated Sweet Tomatoes, English Cucumbers and Balsamic Vinaigrette

Spinach Salad

with Goat Cheese, Caramelized Walnuts and Sun-Dried Tomato Basil Vinaigrette

Hearts of Romaine Salad

with Croutons, Shaved Parmesan and Classic Caesar Dressing

Insalata Caprese

Fresh Mozzarella, Tomato & Basil Salad

Hearts of Palm Salad

with Bay Shrimp, Butter Lettuce and Herb Vinaigrette

Appetizer Course

If you are interested in offering a 4-course menu you can do so by selecting one of the following at the additionally listed price

Blue Mermaid's Award Winning Chowder

Choice of Manhattan Clam, New England Clam or Crab & Corn

\$4.50 per person

French Onion Soup

\$4.00 per person

Roasted Garlic Polenta Cakes

\$4.75 per person

Cheese Ravioli

Vegetable Alfredo Sauce

\$5.00 per person

Shrimp Cocktail with Traditional Cocktail Sauce

\$8.00 per person

Crab Cakes with Asian Slaw and Spicy Sesame Aioli

\$8.25 per person

Entrée Course

Select up to 2 protein entrées and 1 vegetarian option For groups of 60 or greater entrée counts are required 2 days in advance.

**Roast Chicken Breast
Wild Mushroom Sauce
\$43.00**

**Grilled Salmon
Citrus Beurre Blanc
\$46.00**

**Grilled Mahi Mahi
Tropical Fruit Salsa
\$45.00**

**Pan Seared Halibut (seasonal)
Tomato Basil Beurre Blanc
\$50.00**

**Grilled Pork Chop
Port Shallot Reduction Sauce
\$44.00**

**NY Strip Steak
Manhattan Green Peppercorn Sauce
\$49.00**

**Duet of Filet Mignon and Fillet of Salmon
Port Shallot Reduction and Citrus Beurre Blanc
\$49.00**

**Grilled Filet Mignon
Cabernet Sauvignon Demi-glace
\$52.00**

**Filet Mignon Topped with Dungeness Crab
Béarnaise Sauce
\$62.00**

**Grilled Portobello Mushroom Napoleon
Spinach, Roasted Zucchini, Yellow Squash, Baby Tomatoes, Red and Yellow Peppers. Served with a balsamic reduction sauce
\$43.00**

**Cheese Ravioli with Assorted Grilled Vegetables
Choice of the Following Sauces: Tomato Basil, Alfredo, Garlic Olive Oil
\$43.00**

**Wild Mushroom Risotto
Baby Vegetables, Sunburst Squash, Grilled Asparagus and Baby Carrots
\$43.00**

**Vegetable Quinoa
Baby Vegetables, Sunburst Squash, Grilled Asparagus and Baby Carrots
\$43.00**

Prices are per person

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Dessert Course

Please select one item or you can choose 2 items to be served to guests alternately on the tables

***White Chocolate Raspberry Cheesecake
Raspberry Coulis***

***Chocolate Mousse Grand Marnier Torte
Crème Anglaise Sauce***

***Chocolate Decadence
Seasonal Fruit Sauce***

***Apple Tart
Caramel Sauce***

***Fresh Fruit Tart
Lemon Sauce***

Fresh Fruit Sorbet

Carrot Cake

Tiramisu

***Rocky Road Chocolate Mousse Torte
Cherry Sauce***

Mascarpone Cheesecake with Fruit Sauce

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DINNER BUFFET

Minimum of 30 Guests

Dinner Buffet is served with Dinner Rolls and Sweet Butter

Starters

Select two

**Mixed Baby Greens with Cherry Tomatoes, English Cucumbers and Balsamic Dressing
Caesar Salad, Crisp Romaine, Shaved Parmesan Cheese, and Croutons
Greek Salad, Ripe Tomatoes, Cucumbers, Onions, Feta Cheese
Spinach Salad with Sliced Mushrooms, Red Onion and Tomatoes, Champagne Vinaigrette
Blue Mermaid Chowder, Choice of: New England Clam, Crab and Corn or Manhattan Clam**

Entrée Selections

Select two

**Grilled Salmon with Mirin & Orange Beurre Blanc
Grilled Chicken Breast with choice of Wild Mushroom Sauce OR Natural Jus
Fresh Seasonal Fish with Lemon Butter Sauce
Herb Sliced Filet Mignon with Port Shallot Glaze, Pre-sliced (if carved a \$125.00 carver fee applies)
Roast Pork Loin with Port, Caramelized Apples and Onions**

Pasta Selection

Select one

**Butternut Squash and Sage Ravioli and Alfredo Sauce
Penne with Choice of Bolognese OR Tomato Basil Sauce
Tortellini with a Pesto Cream Sauce**

Accompaniments

Select 1 vegetable, 1 potato and 1 rice

Starches: Smashed Yukon Gold Potatoes, Herb Roasted Fingerling Potatoes, Potatoes Gratinée, Garlic and Chive Whipped Potatoes, Wild Rice Pilaf, or Jasmine Rice

Vegetables: Balsamic Glazed Carrots, Seasonal Sautéed Vegetable Medley, Green Beans Amandine, Baby Carrots and Blue Lake Green Beans, Swiss Chard, Seasonal Squash and Roasted Corn, or Vegetable Ratatouille

Dessert Display

Chef's Selection of Assorted Sweets

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Mighty Leaf Teas Offered

\$57.00 per person

Additional entrée selection available at \$6.00 per person

Additional side dish available at \$3.00 per person

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BAR AND BEVERAGE SERVICES

We offer complete beverage services for hosted or cash bars

Hosted Bar Prices on Consumption

Domestic Beer	\$6.00 each
Premium & Import Beer	\$7.00 each
House Wine	\$7.50 each
House Brand Liquors	\$7.50 each
Call Brand Liquors	\$8.00 each
Premium Brand Liquors	\$8.50 each
Cordials (host must request prior to event)	\$9.50 each
House Champagne	\$29.00 per bottle
Soft Drinks & Mineral Waters	\$3.75 each
Champagne Punch	\$65.00 per gallon
Non-Alcoholic Punch	\$45.00 per gallon

Bar Packages Priced per person

	<u>One Hour</u>	<u>Two Hour</u>	<u>Three Hour</u>	<u>Four Hour</u>
Beer, Wine and Soda:	\$13.00	\$18.00	\$23.00	\$27.00
House Brands:	\$15.00	\$20.00	\$24.00	\$28.00
Call Brands:	\$16.00	\$22.00	\$29.00	\$34.00
Premium Brands:	\$18.00	\$24.00	\$32.00	\$38.00
Premium & Cordials:	\$20.00	\$28.00	\$37.00	\$44.00

House Brands:

Gilbey's Vodka, Barton Gin, Cruzan Light Rum, Montezuma Tequila, Cluny Scotch, Korbel Brandy, Jim Beam Whiskey, Assorted Domestic, Premium and Import Beers, House Wines, Assorted Soft Drinks & Juices.

Call Brands:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Tequila, Dewars Scotch, Hennessy VS Cognac, Seagrams Seven Whiskey, Assorted Domestic, Premium and Import Beers, House Wines, Assorted Soft Drinks & Juices.

Premium Brands:

Ketel One Vodka, Bombay Sapphire Gin, Myers Dark Rum, Cuervo Traditional Reposado Tequila, Johnny Walker Black Scotch, Courvoisier VS Cognac, Jack Daniels Whiskey, Assorted Beers, House Wines & Champagne, Assorted Soft Drinks & Juices.

Premium & Cordials:

Includes all the items above listed in the Premium Brand Package along with Assorted Cordials to include: Amaretto di Saronno, Drambuie, Kahlua, Grand Marnier, Sambucca, Bailey's Irish Cream and Frangelico.

Cash Bar Option:

Guests can purchase beverages for themselves at prevailing cash bar prices which range from \$7.00 to \$10.00 per item.

All Cash bars subject to a \$175.00 Bartender Fee per Bartender *(waived with the hosted bar)*

BANQUET WINE LIST

SPARKLING WINE

NV	Domain St. Michelle, Brut, Washington	29.00
NV	Gloria Ferrer, Blanc de Noir, Carneros	41.00
NV	Chandon, Brut, Yountville, CA	50.00

WHITE WINES

2007	FUME BLANC, Robert Mondavi, Napa	33.00
2008	SAUVIGNON BLANC, Coppola, Geyerserville	29.00
2008	SAUVIGNON BLANC, Chalone, Monterey	25.00
2008	PINOT GRIGIO, Estancia, California	29.00
2007	PINOT GRIGIO, Esperto, Italy	36.00
2008	RIESLING, Snoqualmie, Columbia Valley	32.00
2008	VIOGNIER, Cline, California	30.00
2006	CHARDONNAY, Domaine Alfred, Central Coast	25.00
2008	CHARDONNAY, Jade Mountain, California	28.00
2008	CHARDONNAY, La Terre, California	27.00
2007	CHARDONNAY, Rodney Strong, Chalk Hill, Sonoma	38.00

RED WINES

2007	BORDEAUX BLEND, Verramont Primus, Casablanca, Chile	43.00
2007	PINOT NOIR, Kim Crawford, Marlborough, New Zealand	38.00
2007	PINOT NOIR, Davis Bynum, Russian River, Sonoma	45.00
2008	PINOT NOIR, A by Acacia, Sonoma	37.00
2004	PINOT NOIR, Gloria Ferrer Jose f. Ferrer, Sonoma	78.00
2007	PINOT NOIR, Pessagno, Central Ave, San Lucia	60.00
2007	PINOT NOIR, Rodeny Strong, Russian River Valley	37.00
2009	MALBEC, San Telmo, Mendoza, Argentina	29.00
2005	MERLOT, Markham, Napa	44.00
2004	MERLOT, Merryville, Starmont, Napa	56.00
2005	MERLOT, Turnbull, Oakville	70.00
2008	MERLOT, La Terre, California	28.00
2005	MERLOT, Chateau St. Michelle, Indian Wells, Washington	49.00
2004	MERLOT, Summerland, Santa Barbara County	32.00
2004	SYRAH, Columbia Winery, Washington	39.00
2006	SYRAH, Rosenblum, Sonoma	38.00
2005	PETITE SYRAH, Stags' Leap Winery, Sonoma	75.00
2005	ZINFANDEL, Ravenswood, Old Vine, Sonoma	35.00
2005	ZINFANDEL, Renwood, Fiddletown, Amador County	57.00
2006	ZINFANDEL, Sterling, Central Coast	30.00
2007	SANGIOVESE, Luna, Napa	56.00
2007	CABERNET SAUVIGNON, Wente, San Francisco Bay	33.00
2005	CABERNET SAUVIGNON, Paul Dolan, Napa	49.00
2006	CABERNET SAUVIGNON, Beringer, Knights Valley, Napa Valley	51.00
2005	CABERNET SAUVIGNON, Franciscan, Napa Valley	53.00
2004	CABERNET SAUVIGNON, Jordan, Sonoma	90.00
2006	CABERNET SAUVIGNON, Paso Creek, Paso Robles	37.00
2005	CABERNET SAUVIGNON, Mt Veeder, Napa	80.00
2005	CABERNET SAUVIGNON, Joseph Phelps, Napa	110.00
2005	MERITAGE, Murrietas Well, Livermore	65.00
2005	MERITAGE, Siena, Sonoma	61.00

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