



Private Dining Menus



Tray-Passed Hors d'oeuvres

Passed Hors D'oeuvres

Minimum of 25 pieces per item selected

Prices are per piece

Beef Satay with Tzatziki Sauce ~ \$4.75

Sliced NY Steak on Brown Butter Crostini with Horseradish Crème Fraîche ~ \$4.75

Duck Pate Toast Points ~ \$4.75

Italian Club on Foccacia Bread ~ \$4.50

Miniature Hotdogs wrapped in Puff Pastry ~ \$4.50

Beef Sliders ~ \$4.75

Chicken Satay with Spicy Peanut Sauce ~ \$4.00

Lamb Lollipops with Tzatziki Sauce - \$5.00

Fried Asparagus Wrapped in Prosciutto with Lemon Aioli ~ \$4.50

Prosciutto Wrapped Melon ~ \$4.25

Dragon Shrimp Wonton with Sweet Chili Sauce ~ \$4.75

Oysters in the Half Shell - \$4.75

Crab Cakes with Spicy Rémoulade ~ \$4.75

Ahi Tuna Tartare with Wasabi Aioli on Crispy Won Ton ~ \$4.75

Dungeness Crab Sliders ~ \$4.75

Smoked Salmon with Crème Fraîche in Phyllo Cups ~ \$4.75

Crab & Artichoke Tartlet ~ \$4.50

Smoked Salmon Lavish ~ \$4.75

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

Deviled eggs with Tobiko Caviar ~ \$4.25

Pear & Gorgonzola Crostini ~ \$4.50

Mini Vegetable Quiche ~ \$3.75

Brie & Apple Crostini ~ \$4.50

Deep Fried Artichoke Hearts with Goat & Cheddar Cheese ~ \$4.50

Vegetable Spring Rolls with Soy Dipping Sauce ~ \$3.75

Wild Mushroom & Blue Cheese Tartlets ~ \$3.75

Antipasto Skewers of Mozzarella, Artichoke, Olive & Cherry Tomato ~ \$4.25

Roasted Vegetable Kabob with Cumin Romesco Sauce ~ \$4.25

Vietnamese Spring Rolls with Peanut Sauce ~ \$4.25

Reception Displays

Minimum of 25 persons each

Vegetable Crudités

Seasonal Fresh Vegetables & Dips
\$5.50 per person

Fresh Seasonal Fruit

Seasonal Sliced Fruit
\$6.50 per person

International & Domestic Cheese

Array of International & Boutique Domestic Cheese
Garnished with Sliced Fresh Fruits
Water Crackers & Sliced Baguettes
\$9.00 per person

Smoked Salmon

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

Chowder & Salad Station

Choose 2 chowders & 1 salad:

Chowders: New England Clam, Shrimp & Red Pepper, Mussel & Sausage
Manhattan Clam, California Clam & Crab & Corn

Salads: Mixed Green, Caesar or Spinach Salad

\$11.00 per person

Sweets Display

Chef's assortment of Petit Pastries, Cakes & Cookies
\$12.00 per person (add coffee station for \$2.50 per person)

Antipasti

Italian Meats & Cheeses with Roasted Peppers, Eggplant, Squash, Marinated Olives, Marinated Artichoke Hearts,
& Sundried Tomato
Served with Sliced Baguettes
\$13.00 per person

Chocolate Fondue

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

Plated Dinner Selections

PLATED DINNER SELECTIONS

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

First Course

Select one

Mixed Green Salad

Marinated Sweet Tomatoes, English Cucumbers & Balsamic Vinaigrette

Spinach Salad

Goat Cheese, Caramelized Walnuts & Sun-Dried Tomato Basil Vinaigrette

Hearts of Romaine Salad

Croutons, Shaved Parmesan & Classic Caesar Dressing

Insalata Caprese

Fresh Mozzarella, Tomato, Basil & Olive Oil

Hearts of Palm Salad

Butter Lettuce with Bay Shrimp, Hearts of Palm & Herb Vinaigrette

Arugula Salad

Sliced Orange, Goat Cheese & Citrus Vinaigrette

Blue Mermaid's Award Winning Chowder

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

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 ~ \$5.00 per person

Wild Smoked Salmon, Capers, Red Onion Crostini

with Herb Cream Cheese ~ \$6.75

Cheese Ravioli

Vegetable Alfredo Sauce ~ \$5.50 per person

Shrimp Cocktail with Traditional Cocktail Sauce

\$7.75 per person

Crab Cake with Cole Slaw & Roasted Pepper Aioli ~ \$7.75 per person

Entrée Course

Select up to 2 entrées, entrée selection counts must be confirmed 3 days prior to event

Chicken Forestière

Stuffed with Wild Mushrooms & Lemon Butter Sauce

\$42.00

Grilled Mahi Mahi

Pineapple Salsa

\$44.00

Grilled Pork Loin

Caramelized Onions & Apples

\$44.00

Grilled Salmon

Meyer Lemon Beurre Blanc

\$45.00

Game Hen

Shallot Glaze

\$45.00

Pan Seared Seasonal Fresh Fish

Citrus Beurre Blanc

**ask your coordinator about the various seasonal options*

\$45.00

Sonoma Duck Breast

Savory Cherry Sauce

\$46.00

Pan Seared Halibut (seasonal)

Tomato Basil Beurre Blanc

\$48.00

NY Strip Steak

au Poivre

\$49.00

Duet of Filet Mignon & Fillet of Salmon

Port Shallot Reduction & Citrus Beurre Blanc

\$49.00

Grilled Filet Mignon

Port Shallot Reduction

\$52.00

Grilled Rib Eye Steak

Horseradish Cream Sauce

\$52.00

Rack of Lamb

Madeira Reduction

\$53.00

Filet Mignon Topped with Dungeness Crab

Fresh Asparagus & Béarnaise Sauce

\$62.00

Filet Mignon and Lobster Tail

Cabernet Demi-glace & Drawn Butter

\$69.00

Vegetarian Option always available in addition to 1 to 2 selections from above

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

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
Fruit Sauce

Pumpkin Cheesecake
Whipped Cream

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

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

Bar & Beverage Services

Hosted Bar Prices on Consumption

Domestic Beer	\$6.00 each
Premium & Import Beer	\$6.75 each
House Wine	\$7.50 each
House Brand Liquors	\$7.00 each
Call Brand Liquors	\$8.00 each
Premium Brand Liquors	\$9.00 each
Cordials (host must request prior to event)	\$9.75 each
House Champagne	\$30.00 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 & Soda:	\$14.00	\$20.00	\$25.00	\$29.00
House Brands:	\$16.00	\$22.00	\$28.00	\$34.00
Call Brands:	\$18.00	\$25.00	\$32.00	\$37.00
Premium Brands:	\$20.00	\$28.00	\$36.00	\$42.00
Premium & Cordials:	\$22.00	\$30.00	\$38.00	\$44.00

House Brands: Gilbey's Vodka, Barton Gin, Cruzan Light Rum, Montezuma Tequila, Cluny Scotch, Korbel Brandy, Jim Beam Whiskey, Assorted Domestic, Premium & 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 & 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 & Frangelico.

Cash Bar Option: Guests can purchase beverages for themselves at prevailing cash bar prices which range from \$6.50 to \$9.50 per item

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, Geyserville	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
2008	ROSE, Tercero, Santa Barbara County	33.00
2007	GYPSY BLANC (Marsanne, Roussanne), Sol Rouge, North Coast	60.00
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
2005	CHARDONNAY, Morningwood, Russian River Valley, Sonoma	52.00

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, Rodney 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
2007	TEMPRANILLO, Core C3, Santa Barbara County	41.00
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
2006	CABERNET SAUVIGNON, Paso Creek, Paso Robles	37.00
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
2006	CABERNET SAUVIGNON, Sol Rouge, Lake County	68.00
2004	CABERNET SAUVIGNON, Jordan, Sonoma	90.00
2005	CABERNET SAUVIGNON, Joseph Phelps, Napa	110.00
2005	MERITAGE, Murrietas Well, Livermore	65.00