



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

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



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

Marscapone Cheesecake with Fruit Sauce



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, Caremlized 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 AND BEVERAGE SERVICES

We offer complete beverage services for hosted or cash bars

Hosted Bar Prices on Consumption

Domestic Beer	\$5.50 each
Premium & Import Beer	\$6.50 each
House Wine	\$7.00 each
House Brand Liquors	\$7.00 each
Call Brand Liquors	\$7.50 each
Premium Brand Liquors	\$8.00 each
Cordials (host must request prior to event)	\$9.00 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*)

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BANQUET WINE LIST

SPARKLING WINE

NV	Domain St. Michelle, Brut, Washington	29.00
NV	Gloria Ferrer, Blanc de Noir, Carneros	41.00
NV	Veuve Cliquot, Brut, France	100.00
NV	Laurent Perrier, Brut Rose, France	162.00

WHITE WINES

2006	SAUVIGNON BLANC, St. Supery, Napa	46.00
2006	FUME BLANC, Robert Mondavi, Napa	33.00
2007	SAUVIGNON BLANC, Groth, Napa	41.00
2007	SAUVIGNON BLANC, Ferrari Carano, Sonoma	46.00
2007	PINOT GRIGIO, Santa Margarita, Italy	50.00
2006	RIESLING, Chateau St. Michelle, Washington	59.00
2006	VIOGNIER, Wild Horse, Central Coast	39.00
2006	CHARDONNAY, La Terre, California	27.00
2007	CHARDONNAY, Tunnel of Elms, California	30.00
2006	CHARDONNAY, Cuvaison, Carneros	46.00
2006	CHARDONNAY, Franciscan, Napa	39.00
2006	CHARDONNAY, Rodney Strong, Chalk Hill, Sonoma	38.00
2005	CHARDONNAY, Bernardus, Carmel Valley	45.00
2006	CHARDONNAY, Chateua St. Jean, Robert Young Vineyards, Sonoma	59.00
2005	CHARDONNAY, Chalone, Monterey	45.00

RED WINES

2005	BORDEAUX BLEND, Verramont Primus, Casablanca, Chile	43.00
2007	PINOT NOIR, BV Coastal, California	30.00
2006	PINOT NOIR, Kim Crawford, Marlborough, New Zealand	38.00
2006	PINOT NOIR, Coppola, North Coast	46.00
2006	PINOT NOIR, Davis Bynum, Russian River, Sonoma	45.00
2006	MALBEC, El Portillo, Mendoza Valley, Argentina	30.00
2006	MERLOT, Tunnel of Elms, California	30.00
2005	MERLOT, Markham, Napa	44.00
2004	MERLOT, Merryvale, Starmont, Napa	56.00
2005	MERLOT, Turnbull, Oakville	70.00
2004	SYRAH, Columbia Winery, Washington	39.00
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	SANGIOVESE, Luna, Napa	56.00
2005	CABERNET SAUVIGNON, La Terre, California	27.00
2005	CABERNET SAUVIGNON, Echelon, California	30.00
2005	CABERNET SAUVIGNON, Wente, San Francisco Bay	33.00
2005	CABERNET SAUVIGNON, Paul Dolan, Napa	49.00
2005	CABERNET SAUVIGNON, Beringer, Knights Valley, Napa Valley	51.00
2005	CABERNET SAUVIGNON, Franciscan, Napa Valley	53.00
2004	CABERNET SAUVIGNON, Jordan, Sonoma	90.00
2005	CABERNET SAUVIGNON, Joseph Phelps, Napa	110.00