



**Upstairs Banquet Room (maximum of 42 seated)**

**Weekday Minimum \$1000**

**Weekend Minimum \$2000**

**Lounge Area (20 for a cocktail event)**

**Weekday Minimum \$500**

**Weekend Minimum \$1000**

**Entire Upstairs (maximum of 80 seated and 120 for a cocktail event)**

**Weekday Minimum \$2500**

**Weekend Minimum \$5000**

**Seated Dinner Menus**

**Menu 1 \$25**

**Course 1 (Host to choose)**

**Mixed Greens**, field greens, carrot, heirloom radish, red onion

**Kale Caesar**, house dressing, brioche crouton, shaved parm, white anchovy

**Course 2**

**12oz Hanger Steak**, sweet potato and butternut squash hash, chimichurri

**½ Roasted Chicken**, cauliflower gratin, fennel, gruyere, fines herbs, roasted baby kale

**Shrimp & Clam Pasta** fettuccine, hearts of palm, garlic, crushed red pepper, lemon, herb butter

**Menu 2 \$30**

**Course 1 (Host to choose)**

**Kale Caesar** house dressing, brioche crouton, shaved parm, white anchovy

**Mixed Greens** field greens, carrot, heirloom radish, red onion

**Course 2**

**6oz Filet** aligot potatoes, asparagus, mushroom and sage brown butter

**Crab Cake** creamed corn, pearl onions, sweet potatoes, butternut squash and haricot vert

**Roasted Salmon** shaved brussels sprouts, apples, walnuts, fresh dill, beet puree

**Menu 3 \$45**

**Course 1**

**Corn, Crab & Miso Soup** east coast meets west coast, corn, miso, cream, crab

or

**Beet & Butternut Salad** arugula, goat cheese, pickled onion, apple cider vinaigrette

**Course 2**

**10oz Filet** aligot potatoes, asparagus, mushroom and sage brown butter

**Lobster Tails** with mashed potatoes, asparagus, drawn butter and lemon

**Rockfish** rice grits, brussels sprouts, tomato confit, fennel

**Surf and Turf** 6oz filet, lobster tail, aligot potatoes, broccolini, rosemary glaze, drawn butter

- a vegetarian entree can be added to any menu
- custom menus available ask the event coordinator for more details
- appetizers or desserts can be added to any menu

## Cocktail Party Menus

### *Pieces*

#### **Appetizers - Order by the Piece (minimum of 25 pieces)**

**Mini Lobster Roll** tarragon aioli, lettuce \$5

**Mini Fish Taco** crispy shell, red cabbage slaw, jalapeño, pickled pineapple, cilantro \$2.50

**Mini ECP Burger** cheddar, onion, lettuce, tomato, brioche bun \$2.50

**Mini Crab Cake** cilantro aioli \$3.50

**Sweet Potato Ham Biscuits** with honey mustard \$2

**Smoked Salmon Crostinis** dill caper cream cheese \$2

**Grilled Chicken Satay** sesame ginger dipping sauce \$2

**Beef Tenderloin Sliders** horseradish peppercorn aioli \$4

#### **Raw Bar - Order by the Piece (minimum of 25 pieces)**

**Little Neck Clam** \$1

**Chesapeake Oyster** \$1.50

**Ruby Salts Oyster** \$2

**Big Island Oyster** \$2

**Featured Oyster** \$3

**Shrimp Cocktail** \$3

#### **Sushi - Order by the roll**

**Spicy Tuna** sambal aioli, togarashi, cucumber, scallions \$9

**East Coast**, tempura soft shell crab, scallion, corn miso sauce, sweet soy sauce, micro basil \$16

**West Coast**, spicy tuna, hamachi, tempura, avocado, jalapeno, cilantro, tobiko & crunch \$11

**Crab Stack** blue crab, cucumber, heart of palm, avocado, sorrel, tobiko, spicy mayo \$12

**Rainbow Roll** crab, cucumber & avocado inside, salmon, tuna, hamachi, and avocado on top \$15

**Crunchy Roll** shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds \$11

**Smoked Salmon** cucumber, pickled onions, cream cheese, trout roe, everything bagel spice \$9

**Vegetarian** sweet potatoes, beets, watermelon radish, pickled daikon, avocado, sorrel \$7

#### **Platters (priced per 25 guests)**

**Crab Dip**, crispy tortillas \$50

**Smoked Fish Dip**, toast points \$50

**Hummus** vegetable crudite \$45

**Fresh Fruit Platter** fresh seasonal fruit and berries \$65

**Grilled Veggie Platter** grilled vegetables with creme fraiche \$50

**Cheese Board**, honeycomb, quince preserves, mustard seed, marcona almonds, crostinis \$75

**Charcuterie Board**, olives, caper berries, pickles, pickled mustard seed, crostini \$90

#### **Passed - Order by the Piece (minimum of 25 pieces)**

**Crispy Fried Va Oysters** \$2

**Grilled Oysters** parmesan, garlic, butter, and lemon \$2

**Bacon Wrapped Scallops** pepper jelly \$3