



Banquet Menu Packet

Elegant Oceanfront Dining

Award Winning Restaurant and Wine List

Private and Semi Private Rooms available

Attire: Business Casual or Upscale Resort
(No beach attire/No baseball caps)

Complimentary Roundtrip Transportation for Groups of 8 or more
in one of our 15-passenger Custom Mercedes Sprinters

*Suggested Menus are listed below. Custom Menus can be created to accommodate the group.
Vegan, Vegetarian and Gluten Free options can be added to each menu.
Custom Printed Menu's will be at each place setting on the night of the event.*

*Prices do not include current tax rate, 4% administration fee and 18% suggested gratuity.
Menu and Prices are subject to change.*

***Entrées are accompanied with
Seasonal Vegetables and Garlic Mashed Potatoes***

The Sunset Menu (3-course)

\$55++ per person

Fresh Baked Rolls & Butter

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First Course

(please select ONE for your guests)

Chopped Caesar Salad

Baby Mixed Greens Vinaigrette Salad

New England Clam Chowder

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Entrée

(please choose TWO for your guests to select from)

Roasted Lemon Herb Chicken Breast

Vegetable Risotto, Seasonal Vegetables, Truffle Oil, Shaved Parmesan

Jumbo Shrimp Linguini, Garlic Butter Sauce

Prime New York Steak 8oz

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Dessert, choice of

Chocolate Decadence Cake

Key Lime Cheesecake

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Coffee or Tea

The Doryman's Menu (3-course)

\$67++ per person

Fresh Baked Rolls & Butter

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First Course

(please choose ONE for your guests)

Traditional Wedge Salad

Tomato Basil Soup

New England Clam Chowder

Mediterranean Salad

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Entrée

(please choose TWO for your guests to select from)

Grilled Salmon, Lemon Butter Sauce

Center Cut Filet Mignon, Bordelaise Sauce

Chicken Piccata, Lemon Butter Caper Sauce

Vegetable Risotto, Seasonal Vegetables, Truffle Oil, Shaved Parmesan

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Crème Brulee

Chocolate Decadence Cake

Sorbet with Berries

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Coffee and Tea

Alley West Duo Menu

\$65++ per person

Fresh Baked Rolls & Butter

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First Course

(Select ONE for your guests)

Caesar Salad

Traditional Wedge Salad

Tomato Basil Soup

Lobster Bisque

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Entrée

Duet of Grilled Salmon and Center Cut Filet Mignon
Served with Garlic Mashed Potatoes and Seasonal Vegetables

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Dessert

(Select ONE for your guests)

Flourless Chocolate Cake

Key Lime Cheesecake

Warm Apple Tart ala mode

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Coffee or Tea

**A specific amount of pre-determined Vegetarians can be accommodated
with an alternative entrée for this menu.*

Club 21 Menu (4-course)

\$77++ per person

Fresh Baked Rolls & Butter

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First Course *(please choose ONE for your guests)*

Tomato Basil Soup

New England Clam Chowder

Shrimp Scampi

Mushroom Risottino

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Second Course *(please choose ONE for your guests)*

Traditional Wedge Salad

Mixed Baby Greens Vinaigrette Salad

Caesar Salad

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Entrée *(please choose THREE for your guests to select from)*

Jumbo Sea Scallops, Garlic White Wine Dijon Sauce

Chilean Sea Bass, Lemon Dill Sauce

Grilled Salmon, Lemon Butter Sauce

Chicken Piccata, Lemon Butter Caper Sauce

Center Cut Filet Mignon, Bordelaise Sauce

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Flourless Chocolate Cake

Crème Brulee

Key Lime Cheesecake

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Coffee and Tea

The Oceanfront Menu (4-course)

\$95++ per person

Fresh Baked Rolls & Butter

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First Course *(please choose ONE for your guests)*

Lobster Bisque laced with Sherry

New England Clam Chowder

Mushroom Risottino

Maryland Crab Cake

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Second Course *(please choose ONE for your guests)*

Asian Pear Salad

Seared Ahi Sashimi

Mixed Baby Greens Vinaigrette Salad

Traditional Wedge Salad

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Intermezzo - Homemade Fruit Sorbet Interlude

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Entrée *(please choose Three for your guests to select from)*

Prime New York Steak, Bordelaise Sauce

New Zealand Rack of Lamb, 21 Marinade

Chilean Sea Bass, Lemon Dill Sauce

Surf and Turf *(Filet Mignon and Lobster Tail)*

Filet Oscar *(Filet topped with Alaskan King Crab Meat and Béarnaise Sauce)*

Lobster Tail & Jumbo Sea Scallops

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Flourless Chocolate Cake
Crème Brulee
Warm Apple Tart ala mode
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Coffee and Tea

Seaside Spectacular Menu

\$145++ per person

Fresh Baked Rolls & Butter

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Champagne Toast

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21 Seafood on Ice

Alaskan Crab Legs, Oysters, Jumbo Prawns, Seared Ahi

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First Course

Lobster Bisque laced with Sherry

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Second Course

Asian Pear Salad

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Intermezzo

Homemade Fruit Sorbet Interlude

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Entrée

(Please choose FOUR for your guests to select from)

Prime New York Steak, Bordelaise Sauce

Chilean Sea Bass, Lemon Dill Sauce

New Zealand Rack of Lamb, 21 Marinade

Surf and Turf *(Filet Mignon and Lobster Tail)*

Filet Oscar *(Filet topped with Alaskan King Crab Meat and Béarnaise Sauce)*

Majestic Seafood Trio *(Jumbo Crab Cake, Colossal Prawns, Jumbo Sea Scallops)*

Entrées are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

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Dessert, choice of

Fresh Berry Crème Brulee

Flourless Chocolate Cake

Warm Apple Tart ala mode

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Coffee and Tea