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 to 30pp 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

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

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**Dessert, choice of**

Chocolate Decadence Cake
Seasonal Berries with Sorbet

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Coffee or Tea
The Doryman’s Menu (3-course)

$68++ 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
Little Gem Salad, Goat Cheese, Radish, Toasted Almonds, Mustard Vinaigrette

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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)
Dark Chocolate Cake, Fresh Berries
Seasonal Cheesecake
Bread Pudding

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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)  
$85++ 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
- Little Gem Salad, *Goat Cheese, Radish, Toasted Almonds, Mustard Vinaigrette*

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Entrée *(please choose THREE for your guests to select from)*
- Jumbo Sea Scallops, Garlic White Wine Dijon Sauce
- Pan Seared Chilean Sea Bass, Miso Mustard 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
- Dark Chocolate Cake, Fresh Berries
- Crème Brulee
- Seasonal Cheesecake

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Coffee and Tea
The Oceanfront Menu (4-course)
$99++ 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

Asparagus Salad, Burrata, Prosciutto, Candied Pistachios, Truffle Honey Vinaigrette

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, Mint Demi
Chilean Sea Bass, Miso Mustard 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

Dark Chocolate Cake, Fresh Berries

Crème Brulee

Bread Pudding

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Coffee and Tea
Seaside Spectacular Menu

$149++ 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 Rib Eye Steak, Bordelaise Sauce
Chilean Sea Bass, Miso Mustard Sauce
New Zealand Rack of Lamb, Mint Demi
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
Dark Chocolate Cake, Fresh Berries
Banana Bread Pudding

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Coffee and Tea