



Banquet Menu Packet

Elegant Oceanfront Dining

Award Winning Restaurant and Wine List

Private and Semiprivate Spaces available

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

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.

The Sunset Menu (3-course)

\$75++ per person

(Must guarantee 15 or more guests for this menu)

Fresh Baked Rolls & Butter

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First Course

(Please select ONE for your guests)

Chopped Caesar Salad

Mixed Baby Greens Vinaigrette Salad

New England Clam Chowder

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Entrée

(Please choose TWO for your guests to select from)

Jumbo Shrimp Linguini, Garlic Butter Sauce

Prime New York Steak 8oz

Roasted Lemon Herb Chicken Breast

Entrees are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

or

Grilled Herb Cauliflower Steak, Farro Salad, Herb Oil, White Balsamic Dressing (Vegetarian)

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Dessert, choice of

Dark Chocolate Cake

Seasonal Berries and Sorbet

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Coffee or Tea

The Doryman's Menu (3-course)

\$89++ per person

Fresh Baked Rolls & Butter

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First Course

(Please choose ONE for your guests)

Asian Pear Salad

New England Clam Chowder

Tomato Basil Soup

Traditional Wedge Salad

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Entrée

(Please choose TWO for your guests to select from)

Center Cut Filet Mignon, Bordelaise Sauce

Chicken Piccata, Lemon Butter Caper Sauce

Grilled Salmon, Lemon Butter Sauce

Entrees are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

or

Grilled Herb Cauliflower Steak, Farro Salad, Herb Oil, White Balsamic Dressing (Vegetarian)

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Dessert, choice of

Crème Brûlée

Dark Chocolate Cake

Seasonal Berries and Sorbet

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Coffee and Tea

Club 21 Menu (4-course)

\$105++ per person

Fresh Baked Rolls & Butter

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

Mushroom Risottino

New England Clam Chowder

Shrimp Scampi

Tomato Basil Soup

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

Asian Pear Salad

Mixed Baby Greens Vinaigrette Salad

Traditional Wedge Salad

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

Bone-In Pork Chop Milanese

Center Cut Filet Mignon, Bordelaise Sauce

Chicken Piccata, Lemon Butter Caper Sauce

Grilled Salmon, Lemon Butter Sauce

Pan Seared Chilean Sea Bass, Miso Mustard Sauce

Entrees are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

or

Grilled Herb Cauliflower Steak, Farro Salad, Herb Oil, White Balsamic Dressing (Vegetarian)

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Dessert, choice of

Banana Bread Pudding

Crème Brûlée

Dark Chocolate Cake

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Coffee and Tea

The Oceanfront Menu (4-course)

\$129++ per person

Fresh Baked Rolls & Butter

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First Course (please choose ONE for your guests)

Lobster Bisque laced with Sherry

Maryland Crab Cake

Mushroom Risottino

New England Clam Chowder

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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)

Chilean Sea Bass, Miso Mustard Sauce

Filet Oscar (Filet topped with Alaskan King Crab Meat and Béarnaise Sauce) **\$15 UP CHARGE**

Lobster Tail & Grilled Jumbo Prawns **\$30 UP CHARGE**

New Zealand Rack of Lamb, Mint Demi

Prime New York Steak, Bordelaise Sauce

Surf and Turf (Filet Mignon and Lobster Tail) **\$30 UP CHARGE**

Entrees are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

or

Grilled Herb Cauliflower Steak, Farro Salad, Herb Oil, White Balsamic Dressing (Vegetarian)

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Dessert, choice of

Bread Pudding

Crème Brûlée

Dark Chocolate Cake

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Coffee and Tea

Seaside Spectacular Menu

\$182++ per person

Fresh Baked Rolls & Butter

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Champagne Toast

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21 Seafood on Ice

Oysters, Jumbo Prawns, Seared Ahi

Alaskan Crab Legs **\$20 UP CHARGE**

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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 Sorbet Interlude

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Entrée

(Please choose FOUR for your guests to select from)

Chilean Sea Bass, Miso Mustard Sauce

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

Mixed Grill *(Jumbo Crab Cake, Colossal Prawns, Lamb Chops)*

New Zealand Rack of Lamb, Mint Demi

Prime Rib Eye Steak, Bordelaise Sauce

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

Entrees are accompanied with Seasonal Vegetables and Garlic Mashed Potatoes

or

Grilled Herb Cauliflower Steak, Farro Salad, Herb Oil, White Balsamic Dressing (Vegetarian)

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Dessert, choice of

Crème Brulée

Dark Chocolate Cake

Seasonal Cheesecake

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Coffee and Tea