



experience the past, present and future of manhattan beach. california dreaming.

Welcome to Shade the only luxury boutique hotel in Manhattan Beach, California. Shade recently landed on the prestigious Condé Nast Traveler's Hot List for 2007. One of just 19 U.S. properties to make the Hot List, Shade is a cool retreat after a long day at the office or a hot day at the beach. An exquisite environment designed to maximize comfort and inspire relaxation while capturing the essence of coastal living.

Choose your space, menu, technology needs, add your unique requests, our "can do" attitude and you have one successful event. Each of our individual spaces is designed with the flexibility to hold a variety of functions. Rooms can be configured in many different ways. For that intimate meeting, networking or corporate events, you can rely on our equipment to be state-of-the-art. Hardware, software, and even "humanware" are updated regularly. From simple to elaborate, our chef will design a menu specifically for you. At Shade, we pride ourselves on flexibility and service. Our staff's attention to detail means that you can count on us to be organized, proactive and responsive. We will do anything to make it happen. We work hard, so you don't have to.

General Banquet Information

Guarantees:

A final guarantee of your anticipated number of guest is due to Shade by Noon, 7-10 days prior to the function. This guarantee may not be reduced.

Service Charges:

A twenty (20%) percent service charge and applicable state tax will be added to all food and beverage charges. Please note that the service charge is taxable by California state law.

Buffet Minimums:

Each menu has a minimum number of persons required. Shade reserves the right to charge an additional fee for menus that fall below the minimum guarantee.

Stations:

Receptions with food stations require a minimum of 2 stations.
Tables will not be set with silver or glassware.

Dinner Stations:

Dinners with food stations require a minimum of 3 stations. Dinner events have full table (s) set with silver and glassware for your guaranteed number.



continental breakfast selections

all options include coffee, water and tea

european

\$15pp

Chilled Fresh Orange Juice
Fresh Baked Croissants, Danish Pastries and Assorted Muffins
Served with Sweet Whipped Butter and Preserves

deluxe

\$20pp

Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices
Fresh Baked Croissants, Danish Pastries and Assorted Muffins
Served with Sweet Whipped Butter and Preserves
Assorted Bagels with Plain and Chive Cream Cheese
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt

manhattan

\$25pp

Chilled Fresh Orange Juice, Grapefruit, Cranberry and Tomato Juices
Fresh Baked Croissants and Cinnamon Rolls, Danish Pastries and Assorted Muffins
Served with Sweet Whipped Butter and Preserves
Assorted Bagels with Plain and Chive Cream Cheese
Smoked Salmon with Vine-Ripe Tomatoes, Bermuda Onions and Capers
Array of Seasonal Sliced Fruits and Berries with Vanilla Yogurt
Assorted Fruit Yogurt and Granola Parfait

still hungry...

Individual Berry, Yogurt and Granola Parfaits	\$6pp
Assorted Breakfast Cereals and Milk with Bananas and Strawberries	\$4pp
Applewood Smoked Bacon or Sausage and Scrambled Farm	\$10pp
Fresh Eggs with Breakfast Potatoes	
Steel Cut Oatmeal with Bananas, Strawberries and Brown Sugar	\$5pp
All day Soft Drinks and Bottled Water	\$8pp
Regular and Sugar Free Red Bull	\$7pp
Gloria Ferrar Sparkling Wine	\$40pp



breakfast selections a la carte

Fresh Chilled Citrus Juices – Apple, Cranberry, Tomato	\$5pp
Fresh Muffins, Tea breads, Cinnamon Rolls, and Danish Pastries	\$5pp
Assorted Bagels with Plain and Chive Cream Cheese. Also served with Michel Blanchet Smoked Salmon, Whipped Butter and Preserves.	\$7pp
Seasonal Fresh Sliced Fruits and Berries with Vanilla Yogurt	\$5pp
Imported and Domestic Cheese Display	\$6pp
Baby Mix Green Salad with Spiced Pecans. Laura Chenel Goat Cheese and Aged Balsamic Vinaigrette	\$4pp
Fluffy Scrambled Eggs with Mushrooms and Swiss Cheese	\$6pp
Eggs Manhattan, poached eggs on crab cakes with spinach and hollandaise Or Shade Benedict, poached eggs on ham with hollandaise and sliced truffles	\$10pp
Grand Marnier French Toast with Fresh Berries Or Blueberry Pancakes with Pecan Maple Butter (Both served with 100% pure maple syrup)	\$8pp
Applewood Smoked Bacon, Sausage Links, Chicken Apple Sausage	\$6pp
Fingerling Breakfast Potatoes	\$5pp
Egg Scrambles/Omelet Station To include: Shredded Swiss, Cheddar, Jack and Goat Cheeses Green Onion, Red Onion, Tomato, Artichoke, Avocado, Mushrooms, and Peppers Ham, Bacon and Sausage Upgrade with: Crab or Lobster Meat	\$8pp \$4pp
Strawberry English Trifle with Candied Walnuts	\$6pp



meeting breaks

fast

\$15pp

Assorted Soft Drinks
 FIJI Natural Spring
 Voss Sparkling Water
 Iced Tea
 Fresh Lemonade
 Array of Fresh Baked Cookies and Brownies

chocoholic

\$25pp

Assorted Soft Drinks
 FIJI Natural Spring
 Voss Sparkling Water
 Array of Fresh Baked Cookies and Brownies
 Swiss Chocolate Dipped Strawberries
 Display of Chocolate Morsels, Shaving and Chunks
 White and Dark Chocolate Mousse Parfaits
 Whole, Low-Fat, Skim and Chocolate Milk

power

\$22pp

Assorted Soft Drinks
 FIJI Natural Spring
 Voss Sparkling Water
 Regular and Sugar Free Red Bull Energy Drinks
 Granola, Energy and Protein Bars
 Wild Berry and Yogurt Parfaits
 Fresh Fruit and Mixed Nuts with Dried Fruit
 Orange Juice, Grapefruit, Cranberry and Tomato Juices

south of the border

\$15pp

Assorted Soft Drinks
 FIJI Natural Spring
 Voss Sparkling Water
 Iced Tea
Shade's Frozen Fresh Lemonade
 The Freshest Tortilla Chips and House Made Guacamole
 Roasted Tomato Salsa, Salsa Verde, and Pico de Gallo
 Freshly Made Churros

need more...

Buttered Popcorn	\$3pp
Warm Pretzels with 3 Mustard Dipping Sauces	\$4pp
Wasabi Peas	\$3pp
Shade Nuts	\$4pp
Vegetable Chips	\$4pp
Marcona Almonds	\$3pp
Homemade Potato Chips with Onion Dip	\$5pp
Protein and Granola Bars	\$4pp
Regular and Sugar Free Red Bull	\$8pp
Fresh Juice Smoothies	\$12pp
Soft Drinks & Bottled H2O	\$9pp



made in the shade afternoon tea

a wonderful selection of miniature mouth watering delectables

martini salad (choose one for your group)

Tender Field Greens and Belgium Endive with Cucumbers, Carrots Teardrop Tomatoes with Aged Balsamic Vinaigrette

Shrimp and Crab Louie Salad

Classic Grilled Chicken Caesar

Couscous with Zucchini, Pine nuts, Raisins and Basil

mini mouthwatering savory surprises (choose 3 for your group)

Miniature Roasted Tomato and Caramelized Onion Tartlets

Salmon and Cream Cheese Roulade

Domestic and Imported Cheese Selection served with Crostini

Filo Wrapped Shrimp with Coconut Sauce

Bread Salad Filled Cherry Tomatoes

Pistachio and Goat Cheese Crusted Grapes

Mixed Crostini with Tapénade

Chefs Seasonal Soup of the Day in Espresso Cups

Caprese Salad

Mediterranean Shrimp Salad in Artichoke Cup

Tomato Soup in a Teacup

open faced petite sandwiches (choose 4 for your group)

Cream Cheese and Cucumber

Smoked Salmon and Cream Cheese

Prosciutto with Date Butter

Curried Egg Salad

Chicken Salad with Grapes, Walnuts and Apples

Zucchini, Roast Peppers and Goats Cheese

Tuna and Olive Tapénade

Ham and Swiss

Peanut Butter and Jelly

Turkey with Cranberry Mayonnaise

delectable desserts (Inclusive of all)

Petit Fours

Chocolate Dipped Strawberries

Lemon Tartlets

Delicate Macaroons

\$50 pp

\$75 pp with Unlimited Gloria Ferrer "Blanc de Noir" NV Carneros

\$25 Children (Under 12)

two course plated luncheons

Prices are exclusive of 20% service charge and 8.25% sales tax



all luncheons include choice of one starter
guests must choose one option for entire group
two predetermined entrees allowed
vegetarian options are at no additional charge

luncheon starters (choose one)

\$9pp

Oven Roasted Tomato Soup with Goat Cheese Crostini and Basil Oil

Chicken Tortilla Soup with Avocado Salsa, Jack Cheese and Cilantro

Roasted Sweet Corn and Leek Chowder with Red Peppers and Applewood Smoked Bacon

Hearts of Romaine Salad with Herb Croutons, Shaved Parmesan and Caesar Dressing

Shade Green Salad with Crisp Goat Cheese, Strawberries and Spiced Pecans

Warm Spinach Salad with Portobello Mushrooms, Roast Peppers, Bacon Shallot Vinaigrette

Chicken Mushroom Ravioli with Truffle Oil, Thyme, Mederra Wine

...more starters

\$13pp

Manhattan Beach Seafood Marine Salad with Bay Shrimp, Bay Scallops, Crab, Belgian Endive, Papaya Relish and Lemon Tarragon Aioli

Pan Seared Scallops with White Polenta, Parmesan Cream Sauce and Herb Salad

entrees

\$35pp

Butternut Squash Ravioli

Sage Brown Butter Sauce, Shaved Parmesan, Sicilian Pistachios

Pan Seared Chicken

Yukon Gold Mash Potato, Corn and Soybean Hash with a Chanterelle Mushroom and Whole Grain Mustard Sauce

Herb Roasted Breast of Chicken

Butternut Squash Dumplings, Oyster Mushrooms, Sweet Corn Sauce

Charred Chicken Breast

Polenta Fries, Asparagus, Tomato Tarragon Compote and Chicken Jus

...more entrees

\$45pp

Pan Seared Atlantic Salmon

Grilled Leek Compote, Potato Gnocchi, Tomato Confit and Asparagus

Miso Glazed Black Cod

Jasmine Rice, Shitake Mushrooms, Light Tomato Shiso Sauce

Grilled Swordfish

Coconut Basmati Rice, Baby Bok Choy, Exotic Fruit Salsa

Teriyaki Glazed Filet Mignon Kebobs

Red and Yellow Peppers, Button Mushrooms, Vegetable Couscous

Braised Beef Short Ribs

Horseradish Creamed Potatoes, Baby Carrots, Red Wine Shallot Sauce

luncheon buffets

deli style

Field Greens with Laura Chenel Goat Cheese and Teardrop Tomatoes in Aged Balsamic Vinaigrette



Chef's Soup of the Day

Pasta Salad

Shade's Homemade Garlic Herb Potato Chips

Sandwiches – make your own \$35pp

Sandwiches – prepared \$40pp

Freshly Baked Sourdough, Whole Wheat and Rye
Herb Crusted Sirloin of Beef, Pan Roasted Turkey Breast, Honey Smoked Ham and Imported Salami
Jarlsberg Swiss and Aged Tillamook Cheddar
Shredded Lettuce, Shaved Red Onion, Vine-Ripe Tomatoes, Mayonnaise and Gourmet Mustards

salads and wraps \$35pp

Baby Mix Greens with Creamy Herb Dressing and Fresh Mozzarella

Roast Vegetable Salad with Roast Peppers, Zucchini, Japanese Eggplant served with an
Aged Balsamic Dressing and Laura Chenel Goat Cheese

Shade's Homemade Garlic Herb Potato Chips

German Style Potato Salad with Dill Mustard Vinaigrette

Smoked Turkey Cobb Wrap
Whole Wheat Tortilla Chicken Caesars Wrap
Spinach Tortilla with Grilled Asparagus and Roasted Portobello Mushrooms

tuscany \$40pp

Chilled Hearts of Romaine Caesar Salad

Slow Roasted Red Peppers, Mushrooms, Zucchini, Yellow Squash and Asparagus (seasonal)

Vine-Ripened Tomatoes, Mozzarella and Basil drizzled with Aged Balsamic and Extra Virgin Olive Oil

Artisan Breads, House Salami and Selected Gourmet Cheeses

Chicken Breast Picatta
Three Cheese Ravioli with Tomato Basil Sauce

south of the border \$40pp

Tortilla Soup

Mixed Greens with Roasted Corn, Red Peppers, Tomatoes and Scallions in Chipotle Lime Dressing

Fresh Made Quesadillas with Queso Fresco and Roasted Poblano Chillies

Cumin Spiced Black Beans and Mexican Rice Served with Fresh Corn and Flour Tortillas

Fire-Grilled Carne Asada and Marinated Chicken Breast
Served with Fresh Made Guacamole, Diced Tomatoes, Grated Cheese, Pico de Gallo and Shredded Cabbage

hors d' oeuvres

stationary

Homemade Potato Chips with Sweet Onion Dip \$5pp

Crispy Pita Chips with Hummus and Green Olive Tapénade \$6pp

Prices are exclusive of 20% service charge and 8.25% sales tax



Tortilla Chips with Guacamole, Salsa and Pico de Gallo	\$5pp
Vegetable Crudités with Dipping Sauces	\$6pp
Fruit served with Vanilla Yogurt & Berries	\$7pp
Charcuterie Board	\$9pp

passed \$25pp per hour
choice of 3 hot and 3 cold approximately 6 pieces per guest

hot

Mushroom Arancini with Pesto
Truffled Lentil with Bacon Vinaigrette
Truffled Oxtail Tartlets
Prosciutto Wrapped Shrimp Skewers
Seared Beef with Mini Yorkshire Pudding and Horseradish Foam
Tomato Basil Olive Tartlets
Mini Lamb Burger with Pickled Onions and Cucumbers
Wild Mushroom Pizza
Mini Rice Cakes with Curried Crab
Gruyere Cheese Puffs
Parsnip and Mushroom Tartlets
Chicken Piccata served in spoons
Fried Green Olives Stuffed with Spicy Lamb Sausage
Filo Wrapped Shrimp with Coconut Sauce
Crispy Smoke Salmon Cakes with Lemon Dill Crème Fraîche
Beef Tenderloin with Maytag Blue Cheese Crostini and Wine Glaze
Manila Clams Casino with Serrano Ham and Piquillo Peppers
Coconut Chicken Skewer with a Roasted Maui Pineapple Relish
Curry Chicken Sate
Parmesan Polenta Tart
Zinc's Mini Crab Cakes
Seared Ahi Tuna with White Bean Puree and Tapénade
Fried Oysters with Lemon and Balsamic Vinaigrette
Zinc's Baby Lamb Chops
Duck Confit with a Spicy Plum Sauce and Crispy Wontons

cold

Beef Tartare on a crostini with a red wine reduction
Shaved Prosciutto di Parma with Melon Relish served in spoons
Artichoke Hearts with Goat Cheese Foam
Smoked Salmon and Cream Cheese Stack
Basil Marinated Tuna Cubes
Pistachio Goat Cheese Crusted Grapes
California Rolls
New Potatoes Crème Fraîche and Caviar
House Cured Gravlax on Rye Bread
Gazpacho in Cucumber Cups
Bread Salad filled Cherry Tomatoes
Spicy Tuna Rolls
Mediterranean Shrimp Salad in Artichoke Cups
Assorted Deviled Eggs: Basil, Beet, Truffled
Curried Chicken Salad and Grilled Crostinis
Caprese Salad
Bruschetta with an Olive Tapénade and Chickpea Hummus
Feta Cheese, Olive, Cucumber, and Tomato Skewer
Beef Tataki with Mustard and Parmesan on an Olive Crostini
Yellowtail Tartar with Lime, Ginger, and Cilantro served in spoons
Zinc's Ahi and Salmon Tartare Cones
Maine Lobster with Mango Salsa served in spoons
Lobster Salad with Celery and Tarragon on Toasted Brioche

Prices are exclusive of 20% service charge and 8.25% sales tax



Crab Mango Stack

three course plated dinner selections

all dinners include choice of one starter, one entree and one dessert option
guests must choose one option for entire group
vegetarian options are at no additional charge

dinner starters

Sweet White Corn Soup with Crab and Potato Hash

Prices are exclusive of 20% service charge and 8.25% sales tax



Lobster Bisque with Corn Fritters and Chives
Shade Green Salad with Strawberries, Crisp Goat Cheese, Spiced Pecans
Wedge of Iceberg Lettuce with Prosciutto de Parma, Crisp Shallots, Chives,
and Blue Cheese Dressing
Lyonnaise Salad with Frisée Lettuce, Smoked Bacon Lardons, Poached Egg, Sherry Vinaigrette
Warm Tartlet of Goat Cheese with Caramelized Onions, Tomato, Thyme and Black Olives
Grilled Quail with Purple Potatoes, Marinated Radicchio and Truffle Emulsion
Pan Fried Jumbo Lump Crab Cakes with Tuscan Melon, Curry Sauce,
Cucumber and Red Onion Relish
Pan Seared Scallops with Basil Potato Puree, Chanterelle Mushroom, Lobster Broth
Crab Stuffed Prawns with Orange Jalapeño Hollandaise, Cucumber Noodles
and Hot and Sour Vinaigrette

entrees

Sautéed Atlantic Salmon	\$55
<i>Fingerling Potatoes and Corn Hash, Cucumber and Red Onion Relish and a Lemon Dill Buree Blanc</i>	
Chilean Sea bass	\$55
<i>Herb Risotto, Creamy Tomato Sauce and Olive Breadcrumbs</i>	
Seared Rare Tuna	\$60
<i>Roasted Peppers, Eggplant, Fennel, Tomatoes, Capers and Black Olive Vinaigrette</i>	
Pan Seared Chicken Breast with White Wine	\$50
<i>Roasted Garlic Mash Potatoes, Tomato, Asparagus and Rosemary Chicken Jus</i>	
Grilled Breast of Chicken with Honey Soy	\$50
<i>Fried Jasmine Rice, Sweet and Spicy Green Beans and a Miso Butter Sauce</i>	
Whole Roasted Cornish Game Hen	\$60
<i>Yukon Gold Smash Potatoes, Organic Baby Carrots in a Piccata Sauce</i>	
Prime Rib of Beef	\$75
<i>Sautéed Fingerling Potato, Creamed Spinach and Brandy Green Peppercorn Sauce</i>	
Grilled New York Steak	\$70
<i>Loaded Mini Baked Potato, Seasonal Vegetables and a Béarnaise Sauce</i>	
Pan Seared Filet Mignon	\$75
<i>Horseradish Potato Gratin, Melted Leeks and Spinach in a Syrah Shallot Sauce</i>	
Crispy Polenta with Portobello Mushrooms	\$50
<i>a Sautéed Spinach and Pomegranate Balsamic Vinaigrette</i>	
Tomato Risotto with Baby Zucchini	\$50
<i>Crispy Artichokes and Black Olive Vinaigrette</i>	
Eggplant and Potato Cannelloni	\$50
<i>with Swiss Chard, Organic Sprouts and Cardamom Carrot Sauce</i>	

dessert

Banana Cream Pie with Coconut Caramel Sauce	\$8pp
---	-------



Pineapple Cream Cheese Fritters with Mango Lime Butter	\$7pp
Chocolate Bundt Cake with Vanilla Ice Cream	\$9pp
Mini Desserts	\$12pp

stations

a minimum of two stations are required for each group

carving

all carving stations are served with bread and one choice of side
chef attendant included

Whole Roasted Tom Turkey <i>Served with a House Made Pan Gravy, Cranberry Sauce and Rosemary Aioli</i>	\$18pp
---	--------

Prices are exclusive of 20% service charge and 8.25% sales tax



Bone-In Maple Glazed Ham <i>With a Maui Pineapple Relish</i>	\$18pp
Cedar Planked King Salmon <i>Orange and Tarragon Bune Blanc</i>	\$18pp
Roasted Organic Chicken <i>Basted in Herb Butter</i>	\$17pp
Whole Atlantic Salmon en Croute <i>with a Lobster Cream Sauce</i>	\$19pp
Chipotle and Molasses Rubbed Pork Tenderloin <i>Served with a Black Bean Sauce</i>	\$18pp
Herb-Roasted Whole Prime New York Sirloin <i>Served with a Creamy Horseradish and Red Wine Sauce</i>	\$22pp
Black Pepper-Crusted Beef Tenderloin <i>Served with Crispy Shallots and a Red Wine Sauce</i>	\$22pp
Roasted Rack of Colorado Lamb <i>With Natural Jus</i>	\$23pp
Shade Beef Wellington <i>With a Truffle-Shallot Sauce</i>	\$23pp

carving sides

Cornbread Herb Stuffing served with House Made Pan Gravy
Cheddar Cheese Potato Au Gratin
Mixed Herb Salad with a Lemon-Black Pepper Vinaigrette
Rosemary-Garlic Roasted Red Potatoes
Cilantro Creamed Potatoes
Herb-Roasted Fingerling Potatoes
Couscous
Sautéed roasted wild mushrooms
Sautéed Spinach
Green Beans
Grilled Asparagus
Mexican Red Rice
Creamy White Beans

pastas

\$22pp

served with Italian Bread, Grissini and Parmesan

Penne
Sweet Italian Sausage, Garden Tomatoes, Yellow Peppers, Kalamata Olives and Fresh Basil in an Oven Roasted Tomato Sauce
Fusilli
Wild Mushrooms, Prosciutto di Parma, and Asparagus in a Mushroom-Truffle Cream Sauce
Farfalle
Bay Shrimp, Bay Scallops, Shitake Mushrooms, Arugula and Tarragon in a Light Tomato Sauce
Butternut Squash Ravioli

Prices are exclusive of 20% service charge and 8.25% sales tax



Sicilian Pistachios and Shaved Parmesan Cheese in a Sage Brown Butter Sauce
Three Cheese Ravioli
Baby Spinach in a Roasted Garlic, Chive and Parmesan Cream Sauce

risottos \$22pp
served with Italian Bread, Grissini and Parmesan

Garden Vegetable
Seasonal Vegetables from our local Farmers Market, Chives, Basil, Parsley, Vegetable Broth and Parmesan Cheese
Mushroom and Asparagus
Wild Mushrooms, Pearl Onions, Fresh Basil, Prosciutto di Parma, Asparagus and White Truffle Oil
Mexican White Shrimp
Oven Roasted Tomatoes, Chives and Sweet Peas in a Lemon Essence
Smoked Chicken
Roasted Garlic, Diced Tomatoes, Asparagus and Saffron

asian \$25pp
average of three pieces per person

Served in Bamboo Baskets with Hot Mustard, Soy Sauce and Fortune Cookies
Pork, Chicken & Vegetarian Pot Stickers with a Ginger Scallion Sauce
Beef and Chicken Satay with a Peanut Sauce
Crispy Shrimp Spring Rolls with a Sweet Chili Sauce

soup \$9pp
choice of two

Butternut Squash with Nutmeg Crème Fraîche and Cinnamon Croutons
Roasted Wild Mushroom with Herb-Crusted Croutons
Main Lobster Bisque with Tarragon Cream
Parisian Onion with a Gruyere Cheese Crouton
Oven Roasted Garden Tomato with Basil Oil and Garlic Croutons
Chicken Tortilla with Jack Cheese and Crispy Tortillas
Creamy White Bean with Rosemary Croutons
Green Lentil with Applewood Smoked Bacon
Chilled Avocado with Roasted Pasilla Peppers
Roasted Sweet Corn and Leek Chowder with Roasted Peppers and Applewood Bacon
Chilled Tomato Gazpacho with Crab and Cilantro Oil

salad
choice of two \$14pp
choice of three \$20pp

Hearts of Romaine – Grilled Chicken, Herb Croutons and Shaved Parmesan Cheese and a House Made Caesar Dressing

Ahi Tuna Niçoise – Seared Ahi, Kalamata Olives, Green Beans, Red Onion and Hard Boiled Eggs in a Ranch-
Herb Dijon Vinaigrette

Chinese Chicken – Romaine Lettuce, Napa Cabbage, Crispy Chicken Breast, Shredded Carrots, Snow Peas,
Toasted Almonds, Crispy Wontons and Daikon Sprouts in a Sesame-Ginger Dressing

Prices are exclusive of 20% service charge and 8.25% sales tax



Boston Bibb Lettuce – Shaved Fennel, Orange Segments, Toasted Pecans, and Applewood Smoked Bacon in a Creamy Herb Vinaigrette

Grilled Asparagus – Roasted Red and Yellow Peppers and Maytag Blue Cheese in a Balsamic Vinaigrette

Avocado Tomato – Fresh Mozzarella and Basil in a Creamy Herb Vinaigrette

Soba Noodle – Snow Peas, Napa Cabbage and Bay Shrimp in a Soy-Lime Dressing

Roasted Vegetable – Mixed Baby Greens, Zucchini, Squash, Eggplant, and Roasted Peppers in a Aged Sherry Vinaigrette

seafood

Maine Lobster and Avocado in a Mango Relish \$22pp
Served in Martini Glasses

Jumbo Lump Crab Cocktail with a traditional horseradish and Cocktail Sauce, \$22pp
Old Bay Aioli and Lemons Served in Martini Glasses

Poached Shrimp \$12pp
Four Pieces per person
Poached in Court Bouillon, Traditional Horseradish and Cocktail Sauce,
Chipotle-Ranch Sauce, Lemon and Limes

Oysters on the Half Shell \$6pp
Three Pieces per person
Traditional Horseradish and Cocktail Sauce, Wasabi-Mirin Mignonette,
Lemon and Limes

Florida Key Stone Crab Claws \$20pp
Three Pieces per person
Mango-Chili Dipping Sauce

Maine Lobster Medallions \$28pp
Six Ounces per person
Caviar Crème Fraîche and Chives

Sushi \$21pp
Average Four Pieces per person
Assorted Sushi served with Wasabi, Pickled Ginger, and Soy Sauce
California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Avocado Roll, Cucumber Roll,
Ginger Crab Roll , Ahi Nigiri, Salmon Nigiri, Yellowtail Nigiri,

dessert

Dessert Crepes \$20pp
Attendant Included
(For Parties of 30 or more only)
Fillings to include Whipped Cream, Nutella, Seasonal Fruits
Toppings to include Chocolate, Vanilla, Orange, Carmel and Wild Berry Sauces

Strawberry Shortcake \$8pp
Flakey Housemade Biscuits Topped with Marinated Strawberries,
Whipped Cream and Vanilla Ice Cream



Mini Desserts To Include Petite Fours, Tiramisu, Cheesecakes and Crème brûlée	\$12pp
Chocolate Fountain Attendant Included (For Parties of 30 or more only) May Choose between White, Dark or Milk Chocolate To Include Rice Krispy Treats, Marshmallows, Graham Crackers, Pretzels, Strawberries, Bananas, Apples and Oreo Cookies	\$20pp