

Dinner Party Menu

Your Personalized Menu Heading & Date

Appetizers

(served family style)

Three Cheese Seafood Bake

Thai Calamari

Caprese Flatbread

Salad Selection

The BlueStone mixed greens, warm brown sugar bacon, toasted pecans, tomatoes, mustard-honey vinaigrette

Traditional Caesar chopped romaine, shaved parmesan, sourdough croutons

Entree Selection

Jumbo Lump Crab Cakes two five ounce cakes broiled to a light brown, house seasonings, served with roasted potatoes and fresh vegetable

Tenderloin Filet premium beef cooked to preference, served with béarnaise, buttermilk chive mashed potatoes and fresh vegetable

Firecracker Salmon brushed with a spicy teriyaki/balsamic glaze, served with roasted potatoes and fresh vegetable

Seasonal Chicken Dish created by the chef using the season's freshest ingredients

Dessert Selection

Hot Brownie

Crème Brûlée

Seasonal Dessert

4 courses - \$49 per person - unlimited soda, iced tea, coffee
~does not include tax or gratuity~

This menu is not subject to any alterations or modifications
Cash and all major credit cards are accepted

Group Dinner Menu

25 or more Guests

Appelizers

Fruit & Cheese Tray assortment of fruits and cheeses, served with Dijon mustard

Vegetable with Dip assortment of vegetables, served with ranch dressing

Calamari sesame mist, flash fried, served with a Thai dipping sauce

Shrimp Cocktail served with cocktail sauce

Chicken Canapé curried chicken salad on a toasted phyllo shell

Entrees

Caesar Salad chopped romaine, shaved parmesan, sourdough croutons

Crab Cakes five ounce cakes broiled to a light brown, house seasoning, served with cocktail or tartar sauce

Carved Tenderloin seasoned and grilled, served sliced, medium rare

Fresh Vegetables

Roasted Potatoes

Dessert

Our House Made Cookies and Brownies

\$50 per person - unlimited soda, iced tea, coffee

~does not include tax or gratuity~

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Each guest is served one crab cake and 5oz tenderloin