

PARLOR STEAKHOUSE

PRIVATE DINING HORS D'OEUVRES SELECTION

3 HOT, 3 COLD \$16 PER PERSON, PER HOUR

4 HOT, 4 COLD \$18 PER PERSON, PER HOUR

HOT

CRISPY CALAMARI
MINI CRAB CAKES
RISOTTO FRITTERS
TRUFFLE GRILLED CHEESE
MARINATED CHICKEN SKEWERS
SPICY TEMPURA ROCK SHRIMP
SHRIMP SKEWERS WITH SOY YUZU DRESSING
BLACK ANGUS BEEF SLIDERS, CARAMELIZED ONION
FRIED OYSTERS WITH CAPER REMOULADE
STEAK SKEWERS WITH HORSERADISH CREAM

COLD

OYSTERS ON THE HALF SHELL
CLAMS ON THE HALF SHELL
SHRIMP COCKTAIL
SMOKED SALMON MOUSSE
STEAK TARTAR WITH PICKLED SHALLOT
TUNA TARTAR WITH AVOCADO MOUSSE
LOBSTER CROSTINI
TRUFFLE CHICKEN SALAD
DEVILED EGGS
PARLOR SUSHI SELECTION

RAW BAR PLATTERS

OYSTERS

20 PIECE \$55
30 PIECE \$85

CLAMS

20 PIECE \$40
30 PIECE \$60

SHRIMP

20 PIECE \$55
30 PIECE \$85

LOBSTER

FOUR 1¼ LB \$80

PARLOR PLATTER SELECTION

CHEESE PLATE WITH FLAT BREADS

\$85

ASSORTED CHEESES WITH CRACKERS, FLAT BREADS

SEASONAL CRUDITES AND FRUIT

\$65

FRESH SELECTION OF FRUIT, VEGETABLES WITH DIPPING SAUCES

ANTIPASTI

\$85

SPICY SOPRESSATA, PROSCIUTTO, OLIVES, CRUDITES, CHEESE, DIPS

***PLATTERS FEED 15-20 GUESTS