



BEVERAGES



HOST SPONSORED BAR

Per Person Basis	House	Premium	Featured Premium
One Hour	\$18	\$22	\$29
Two Hours	\$29	\$35	\$44
Three Hours	\$40	\$48	\$59
Four Hours	\$51	\$61	\$74

Unless specified otherwise, bars to be stocked with Scotch, Whiskey, Rum, Bourbon, Vodka, Gin, Tequila, House Red and White Wines, White Zinfandel, Budweiser, Coors Light, Heineken, Sparkling Water and Mixers.

Per Person Basis	House	Premium	Featured Premium
Cocktails	\$5	\$7	\$9.50
Cordials	\$5	\$6	\$7
Imported Beers	\$5.50	\$5.50	\$6
Domestic Beers	\$4.50	\$4.50	\$5
House Wines	\$6	\$6	\$8
Sparkling Waters	\$2.50	\$2.50	\$2.50
Sodas	\$2.50	\$2.50	\$2.50

CORDIALS: Amaretto DiSaronno, Baileys Irish Cream, Frangelico, Courvoisier VS, Grand Marnier, Kahlúa, DeKuyper Peachtree Schnapps, Sambuca Ramano

HOUSE BRAND BAR SETUP: House Scotch, Kahlúa, House Whisky, House Bourbon, House Gin, House Vodka, House Rum, House Tequila, House Triple Sec, DeKuyper Peachtree Schnapps, DeKuyper Sour Apple Pucker, Sweet and Dry Vermouth, House Wines

PREMIUM BRAND BAR SETUP: Dewar's, Kahlúa, Seagram's VO, Jack Daniel's, Tanqueray, Absolut, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo, Triple Sec, DeKuyper Peachtree Schnapps, DeKuyper Sour Apple Pucker, Sweet and Dry Vermouth, House Wines

FEATURED: Crown Royal Whisky, Maker's Mark Whisky, Johnnie Walker Black Scotch, Belvedere Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Jose Cuervo 1800 Tequila, Cointreau Triple Sec, Kahlúa, DeKuyper Peachtree Schnapps, DeKuyper Sour Apple Pucker, Sweet and Dry Vermouth, Premium Wines

BARTENDER CHARGE: One bartender required per 75/100 guests. The charge of \$150 per bartender will be charged until \$600 worth of beverages are served per bartender, at which time Mt. Airy Casino Resort (MACR) will waive this charge. Outside beverages not supplied by MACR, both alcoholic and non-alcoholic are prohibited to be consumed on MACR premises.

Prices are subject to change and do not include 6% sales tax and 20% gratuity.

Mt. Airy Casino Resort actively promotes responsible drinking and will not serve anyone under 21 years of age or tolerate the consumption of alcohol by minors through the actions of the client or their guests. Clients are strongly encouraged to facilitate Mt. Airy Casino Resort in adhering to the laws of the commonwealth relating to the consumption of alcohol by underage patrons. Mt. Airy Casino Resort will not serve anyone who appears visibly intoxicated.





BREAKFAST



À LA CARTE BEVERAGE ITEMS

House Coffee & Tea Setup
with food \$5pp | without food \$5.50pp

Premium Coffee & Tea Setup
with food \$6pp | without food \$6.50pp

Iced Tea
\$2.50pp or \$25 (per gallon)

Soft Drinks and Bottled Water
\$2.50 each

Coffee Urn
\$75 per standard refill | \$90 Premium

Cappuccino / Espresso Maker
\$150 per 25 people

Hot Chocolate
\$2 per packet

À LA CARTE BREAKFAST FOOD ITEMS

Scrambled Eggs \$3pp

Bacon \$3pp

Sausage \$3pp

Home Fries \$3pp

Bagels with Assortment of Cream Cheese \$24 per dozen

Fresh Donuts \$22 per dozen



Prices are subject to change and do not include sales tax of 6% and 20% gratuity





BREAKFAST



CONTINENTAL BREAKFAST \$13.95PP++

(Minimum 10pp)

Assortment of Juices

Orange Juice, Grapefruit Juice and Cranberry Juice

Bagels, Danish, Muffins and Croissants

Fresh Fruit Display

**Fresh Brewed Coffee,
Decaffeinated Coffee and Hot Team**
Add \$5 per person (Minimum 25pp)

Scrambled Eggs, Bacon, Sausage and Home Fries
Add \$7 per person

Bagels with Flavored Cream Cheese, Smoked Salmon Display
Add \$7 per person



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BREAKFAST



BREAKFAST BUFFET \$19PP++

(Minimum 25ppl)

\$3 charge per person for buffet
under 25-person minimum

Assortment of Juices

Orange Juice, Grapefruit Juice and Cranberry Juice

Sliced Seasonal Fruits

Assortment of Dry Cereals and Granola with Dried Fruits

Scrambled Eggs

Breakfast Potatoes with Seasonal Fresh Herbs

Bacon or Country Sausage

Waffles with Whipped Cream and Syrup

Assortment of Danish Pastries



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BREAKFAST



HEALTHY START BREAKFAST \$15PP++

(Minimum 10ppl)

Assortment of Juices

Orange Juice, Grapefruit Juice and Cranberry Juice

Fresh Fruit Platter with Honey Yogurt Dip

Granola and Yogurt Parfaits

Bagels with Flavored Cream Cheese, Smoked Salmon Display

Oatmeal Station \$4pp++

Oatmeal served with Brown Sugar, Crystal Sugar, Raisins,
Selection of Dried Fruits, Diced Fresh Fruits and Syrup

Omelet Station \$8pp++

Mushrooms, Onions, Peppers, Tomatoes, Spinach, Olives,
American Cheese, Ham, Bacon, Sausage, Salsa and Sour Cream

1 attendant per 50 guests (attendant fee \$100)



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PLATED BREAKFAST



PLATED BREAKFAST

Plated breakfast includes:

Orange Juice, Fresh Brewed Coffee,
Decaffeinated Coffee, Tea and Milk

\$13pp++

Scrambled Eggs with Chives, Crispy Bacon or Sausage Links,
Breakfast Potatoes with Seasonal Herbs

\$14pp++

Eggs Benedict with Canadian Bacon on
English Muffins topped with Hollandaise Sauce,
Breakfast Potatoes with Seasonal Herbs

\$12pp++

Waffle served with Whipped Cream,
Syrup and Fresh Berries



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LUNCH



LUNCH BUFFET

Served from 11am until 3pm

(Minimum 25 ppl)

\$3 charge per person for buffet
under 25-person minimum

MT. AIRY CASINO LUNCH \$25PP++

Mt. Airy Chicken Soup

Salad Bar

Mixed Greens, Tomatoes, Cucumbers,
Onions, Carrots, Peppers and Selection of Dressings

Roasted Pork Loin

Served with Natural Demi and Onion Confit

Herb Marinated Chicken Breast

Served in Cheese Dill Sauce

Garlic and Herb Red Skin Potatoes

Chef's Choice of Dessert



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LUNCH



LUNCH BUFFET

Served from 11am until 3pm

(Minimum 25 ppl)

\$3 charge per person for buffet
under 25-person minimum

MEDITERRANEAN \$25PP++

Caesar Salad

Hearts of Romaine, Brioche Croutons,
Parmesan Cheese and Caesar Dressing

Greek Salad

Tomatoes, Cucumbers, Feta, Olives and Oregano

Eggplant Rollatini

Chicken Marinated in Olive Oil, White Wine and Herbs

Served with Olive and Sundried Tomato
Chutney with Rosemary Sauce

Pasta Amatriciana

Parmesan Risotto

Seasonal Vegetable

Fresh Strawberry Zabaglione



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LUNCH



LUNCH BUFFET

Served from 11am until 3pm

(Minimum 25 ppl)

\$3 charge per person for buffet
under 25-person minimum

AMERICAN \$27PP++

Salad

Iceberg Lettuce, Applewood-Smoked Bacon,
Vine-Ripened Tomato, Red Onion and
Red Wine Vinaigrette

BBQ Herb Roasted Chicken

Pan-Seared Salmon

Served with Grilled Shallots served with
Chipotle Mango Beurre Blanc

Green Beans

Vermont Cheddar Whipped Potatoes

New York-Style Cheesecake



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LUNCH



LUNCH BUFFET

Served from 11am until 3pm

(Minimum 25 ppl)

\$3 charge per person for buffet
under 25-person minimum

SOUTHWEST \$23PP++

Southwest Spinach Salad and Dressings

Sizzling Chicken Fajitas

Served with Bell Peppers,
Red Onions, Flour Tortillas,
Diced Tomatoes and Sour Cream

Tender Roast Pork Loin

Served with Demi and Roasted Corn

Mexican Rice

Margarita Chocolate Mousse

Cheesecake



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LUNCH



LUNCH BUFFET

Served from 11am until 3pm

(Minimum 25 ppl)

\$3 charge per person for buffet
under 25-person minimum

DELI \$22PP++

Choice of 1 soup, 2 salads, Deli Meats, Condiments,
Chef's Selection of Breads, Assortment of Cookies, Coffee and Tea

Additional Soup \$3pp; additional Salad \$3pp

Chicken Noodle Soup

Minestrone Soup

Corn Chowder Soup

German Potato Salad

Potatoes, Bacon, Red Onion, Mustard and Vinegar Dressing

Pasta Salad

Pasta, Market Vegetable and Italian Dressing

Asian Chicken Salad

Roasted Chicken Breast, Vegetable and Asian Dressing

Cucumber Salad

Julienne Red Onion, Bell Peppers, Chives and Mt. Airy Dressing

Meats

Sliced Ham	Mortadella
Turkey	Grilled
Ham	Chicken Breast
Salami	

Cheese

American Cheese	Pepper Jack
Swiss Cheese	Cheese
Cheddar Cheese	

Condiments

Mayonnaise	Guacamole Spread	Roasted
Ketchup	Horseradish Mayo	Market Vegetable
Mustard	Oven-Dried Tomato	Lettuce
Chipotle Aioli	Gherkin Relish	Tomato

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PLATED LUNCH



MENU 1 \$21PP++

Caesar Salad

Hearts of Romaine, Brioche Croutons,
Parmesan Cheese and Caesar Dressing

Grilled Chicken Breast

Balsamic Marinated Chicken Breast, Fresh Spinach,
Crushed Red Pepper, Pasta, Vodka Blush Sauce and Parmesan Cheese

Rich Chocolate Mousse

MENU 2 \$23PP++

Italian Wedding Soup

Grilled Flat Iron Steak

Served with Mashed Potatoes, Green Beans and Light Herb Butter

Warm Apple Tart

Served with Caramel Sauce

MENU 3 \$24PP++

Spinach Salad

Baby Spinach, Bacon, Mushrooms
and Honey Mustard Vinaigrette

Salmon Caponata

Marinated Squash, Zucchini, Eggplant, Peppers and
Red Onions, Hint of Sweet and Sour and Risotto

Key Lime Parfait

Key Lime Mousse, Graham Crumbs and Whipped Cream

MENU 4 \$23PP++

Mt. Airy Chicken Soup

Grilled Pork Chop

Roasted Fingerling Potatoes, Broccoli Rabe and Spiced Apple Juice

New York-Style Cheesecake

Served with Raspberry Coulis

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LUNCH



BOX LUNCH

(Choice of one sandwich) \$16PP++

All boxed lunches are served with potato chips,
whole fruit and a fresh baked cookie.

Option 1

Vegetarian Tortilla Wrap

Escabeche Style Julienne Seasonal Vegetables
Salad and Spicy Avocado Aioli Spread

Option 2

BLT Sensational Wrap

Slow Roasted Bacon, Shredded Iceberg Lettuce,
Sliced Cluster Tomatoes and Chipotle Aioli

Option 3

Roast Beef Sandwich

Roast Beef, Dijon Mustard, Sliced Provolone
Cheese, Fresh Baby Spinach and Kaiser Roll

Option 4

Grilled Up a Notch Ham & Cheese Sandwich

Sliced Ham, American Cheese, Gherkin Relish White Bread,
Lettuce and Sliced Cluster Tomatoes

Option 5

Mojito Chicken Sandwich

Mojito Marinated Chicken Breast Grilled
and Sliced, Roasted Red Pepper Ranch Spread,
Lettuce, Fresh Sliced Tomato and Brioche Bread



Prices are subject to change and do not include sales tax of 6% and 20% gratuity





DINNER



DINNER BUFFET

(Minimum 25ppl)

\$3 charge per person for buffet
under 25-person minimum

MT. AIRY CASINO DINNER \$40PP++

Mt. Airy Chicken Soup

Salad Bar

Mixed Greens, Tomatoes, Cucumbers, Onions, Carrots,
Peppers and Selection of Dressings

Beet Salad

Goat Cheese, Cumin and Honey

Oven-Baked Tilapia

Served with Creamy Dill-Thyme Sauce

Herb-Marinated Chicken Breast

Served with Cheese Dill Sauce

Bourbon-Glazed Flank Steak

Served with Mushroom Sauce

Garlic and Herb Red Skin Potatoes

Green Beans

Served with Roasted Almonds

Chef's Choice of Dessert



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DINNER



DINNER BUFFET

(Minimum 25ppl)

\$3 charge per person for buffet
under 25-person minimum

MEDITERRANEAN \$42PP++

Caesar Salad

Hearts of Romaine, Brioche Croutons,
Parmesan Cheese and Caesar Dressing

Greek Salad

Tomatoes, Cucumber, Feta, Olives, Oregano

Eggplant Rollatini

Chicken Marinated in Olive Oil, White Wine and Herbs

Served with Olive and Sundried Tomato
Chutney with Rosemary Sauce

Seared Salmon

With Fennel Citrus Broth

Pasta Amatriciana

Parmesan Risotto

Seasonal Vegetable

Fresh Strawberry Zabaglione



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DINNER



DINNER BUFFET

(Minimum 25ppl)

\$3 charge per person for buffet
under 25-person minimum

AMERICAN \$48PP++

New England Clam Chowder

Salad

Iceberg Lettuce, Applewood-Smoked Bacon,
Vine-Ripened Tomato, Red Onion,
Red Wine Vinaigrette

BBQ Herb Roasted Chicken

Herb-Marinated Flank Steak
Served with Mushroom Sauce

Pan-Seared Salmon

Grilled Shallots served with
Chipotle Mango Beurre Blanc

Green Beans

Vermont Cheddar Whipped Potatoes

Selection of Pies



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DINNER



DINNER BUFFET

(Minimum 25ppl)

\$3 charge per person for buffet
under 25-person minimum

SOUTHWEST \$38PP++

Chili Soup

Southwest Spinach Salad and Dressings

Sizzling Chicken Fajitas

Served with Bell Peppers,
Red Onions, Flour Tortillas,
Diced Tomatoes and Sour Cream

Tender Roast Pork Loin

Served with Demi and Roasted Corn

Oven-Roasted Sea Bass

Served with Mojito Sauce and
Caramelized Red Onion

Mexican Rice

Refried Beans

Margarita Chocolate Mousse

Selection of Cakes



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DINNER



CARVING STATION

Chef attendant fee \$100 per 50 ppl

Maple-Glazed Roasted Turkey \$8

Roasted Strip Loin of Beef \$10
Béarnaise Sauce

Leg of Lamb \$18
Rosemary Jus

Baked Virginia Ham \$7

Steamship of Beef (*minimum 100 ppl*) \$13pp

Steamship of Pork \$8

Roasted Sirloin \$10

Prime Rib of Beef \$15
Horseradish Cream

Peppercorn-Crusted Tenderloin of Beef \$17
Cabernet Jus

Stuffed Pork Loin \$8
Cabernet Jus



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DINNER



SUSHI STATION

\$200++ per 50 pieces

Assortment of Maki Rolls and Nigiri Sushi, Wasabi,
Soy Sauce, Pickled Ginger, Seaweed Salad

Market Fresh Vegetable Platter

Served with Ranch and Blue Cheese Dressing

Small (serves 25ppl) \$75++

Large (serves 50ppl) \$95++

Market Grilled Vegetable Platter

Served with Ranch, Chipotle Aioli and Pesto

Small (serves 25ppl) \$100++

Large (serves 50ppl) \$150++

Artisan Cheese Board

Served with Crackers, Artisanal Bread, Mustard and Fruit

Small (serves 25ppl) \$200++

Large (serves 50ppl) \$300++

Bruschetta Display

Crispy Garlic Toast with Assortment of Garden Fresh Toppings
Tomato, Pesto, Mozzarella, Hummus and Extra Virgin Olive Oil

Small (serves 25ppl) \$120++

Large (serves 50ppl) \$200++



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DINNER



PASTA STATION \$19PP++

(Minimum 25ppl)

Chef attendant fee \$100 per 50ppl

3 Varieties of Chef's Favorite Pastas

Build your custom pasta with these ingredients available at the station

Sauce

Alfredo
Scampi Dill
Tomato Basil

Meat

Bacon
Beef
Chicken
Ham
Sausage
Shrimp

Vegetables

Artichoke Hearts
Asparagus
Bell Peppers
Broccoli
Capers
Fresh Spinach
Mushrooms
Olives
Onions
Tomatoes

Toppings

Crushed
Chili Flakes
Extra Virgin
Olive Oil
Grated
Parmesan Cheese

MASHED POTATO BAR \$15PP++

Potatoes

Yukon Gold Potato Purée
Red Bliss Mashed Potatoes
Purple Mashed Potatoes
Sweet Potato Purée

Toppings

Bacon Bits
Shredded Cheddar Cheese
Broccoli Florets
Diced Tomatoes
Diced Peppers
Chives
Roasted Garlic and
Shallots Marinated in Oil
Chili Flakes

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PLATED DINNER



STARTERS

Roasted Tomato Soup, Micro Basil
and Artisan Goat Cheese \$3

Mt. Airy Chicken Soup \$3

New England Clam Chowder \$5

Porcini Mushroom Potage,
Rosemary Focaccia Croutons \$5

Mixed Greens, Arcadia Mix, Cucumbers,
Tomatoes, Dried Fruits and Italian Dressing \$4

Baby Spinach, Citrus Segments, Toasted Nuts,
Blue Cheese, Balsamic Dressing \$6

Arugula, Poached Pears, Candied Walnuts,
Sharp Provolone and Raspberry Dressing \$7

APPETIZERS

Crab Cake, Arugula, Tomato Confit
and Remoulade Sauce \$8

Homemade Mozzarella served with
Herb-Roasted Tomato and Basil Pesto \$6

Cheese Ravioli, Tomato Bisque and Herb Pesto \$6



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PLATED DINNER



ENTREÉS

Grilled Chicken Breast \$19

Served with Mashed Potatoes, Green Beans and Demi Glaze

Pan-Seared Chicken Breast \$19

Served with Grilled Polenta, Mediterranean Vegetables and Sun-Dried Tomato Basil Sauce

Pork Chop \$22

Served with Sweet Mashed Potatoes, Swiss Chard, Apple Chutney and Calvados Jus

New York Strip Steak \$30

Rosemary Potatoes, Seasonal Vegetables, Herb-Roasted Tomatoes and Merlot sauce

Beef Tenderloin (8oz.) \$37

Served with Rosemary Mashed Potatoes, Grilled Asparagus and Cabernet Beef Jus

Roasted Halibut \$35

Served with a Potatoes Leek Cake, Mixed Greens and Chorizo Cream Sauce

Crispy Skin Salmon \$29

Potato-Celery Purée, Honey Glazed Baby Carrots, Champagne Reduction

Panko Herb-Crusted Sea Bass \$28

Served with Garlic Roasted Potatoes, Asparagus and Tomato Basil Coulis

DESSERTS

New York-Style Cheesecake \$3pp++

Red Velvet Cake \$3pp++

Chocolate Mousse Cake \$3pp++

Peanut Butter Cake \$3pp++

Jack Daniel's Chocolate Cake \$3pp++



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BREAKS



BREAKS

(Minimum 20ppl)

One hour of serving

MORNING BREAK 1 \$9++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Assortment of Mini Muffins

Mini Scones

Ham & Cheese Mini Croissant Sandwiches

MORNING BREAK 2 \$12++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Selection of Petite Danishes

Fruit Skewers with Honey Yogurt Dip

Assortment of Bagels and Selection
of Flavored Cream Cheese

Smoked Salmon

MORNING BREAK 3 \$9++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Assortment of Petite Donuts

Selection of Fruit Yogurts

Chef Choice of Mini Sandwiches



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BREAKS



BREAKS

(Minimum 20ppl)

One hour of serving

AFTERNOON BREAK 1 \$10++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Assortment of Deli Sandwiches (open face)

South Philly Soft Pretzels with Mustard

Selection of Mousses

AFTERNOON BREAK 2 \$10++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Selection of Wraps - Chef's Choice

Individual Bags of Chips

Fruit Skewers with Honey Yogurt Dip

AFTERNOON BREAK 3 \$8++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Mini Hot Dogs served with Ketchup and Mustard

Caprese Skewers

Assortment of Cookies



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BREAKS



BREAKS

(Minimum 20ppl)

One hour of serving

MONSTER COOKIE BREAK \$8++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Whole, Low-Fat and Chocolate Milk

Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookie

DIPPIN' DOTS ICE CREAM CART \$7++

Package includes: Dippin' Dots Mobile Ice Cream Cart

Assortments of Flavors include:

Rainbow Ice, Cookies 'n Cream with Oreos, Banana Split,

Chocolate Chip Cookie Dough



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BREAKS



BREAKS

(Minimum 20 ppl)

One hour of serving

CHOCOLATE LOVERS \$12++

Fresh Brewed Coffee, Decaffeinated Coffee, Tea

Chocolate-Dipped Strawberries

Chocolate Mousse

Assortment of Petits Fours

Chocolate Milk

CHEESE-IT \$13++

Domestic and International Cheese Selection

Assortment of Crackers, Sliced Baguette, Grissini

Sliced Seasonal Fruits and Berries

Grilled Vegetables with Aged Balsamic and Red Bell Pepper Aioli Medley of
Marinated Olives

PRETZEL STATION \$8++

Warm Displayed Soft Pretzels

Dipping Sauces

BBQ Sauce

Stone Ground Mustard

Chocolate Dipping Sauce

Spicy Cheese Sauce

Honey Mustard

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HORS D'OEUVRES



All Pricing Based on 50 Pieces

\$85++

Chorizo with Brie and Honey

Italian Sausage Stuffed Mushrooms

Bruschetta with Poached Pears

Goat Cheese Stuffed Tomatoes

Belgian Endive with Brie

Tomato Mozzarella with Roasted Peppers

Southwest Chicken Spring Rolls

\$100++

Smoked Salmon with Corn Salsa

Chicken Satay-Smoked Salmon Toast

Prosciutto and Pickled Mango

Mango Jumbo Shrimp

Lemongrass-Skewered Crispy Shrimp

Polynesian Chicken Skewers



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HORS D'OEUVRES



All Pricing Based on 50 Pieces

\$135++

Beef Skewers

Spicy Crab-Stuffed Profiteroles

Shrimp and Risotto Cakes

Smoked-Chili BBQ Shrimp

Bacon-Wrapped Scallops

Tamarind-Glazed Shrimp

Miniature Atlantic Crab Cakes

\$185++

Whiskey Smoked Shrimp

California Crab with Cucumber

Oyster Martini

Crab and Lobster Beignets

**Baby Potatoes with Crème Fraîche,
Caviar and Fresh Chives**

Baked Oysters

Lobster Empanadas

Oysters Rockefeller



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