

Private Dining Experience

Below is a list of dinner options. If you have special dietary needs, we can accommodate a special menu or if you want something not list, just let us know.

Appetizers (choose 1)

Grill cheeses shooters

Seafood Shooters (additional \$7 per person)

Stuffed Peppers

Egg Rolls (veggie, chicken, shrimp, seafood, crabcake, cheeseburger, philly cheesesteak, soul food)

Stuffed mushrooms

Salmon bites (additional \$5 per person)

Salmon cakes

Crab cakes (additional \$5 per person)

Caprese Salad

Wings (maple bourbon bbq, sweet chili, jerk, strawberry Hennessy)

Sauteed Shrimp

Soul Food cupcakes



Entrees (choose 1 for each guest)

Cajun Jambalaya pasta

Seafood pasta (additional \$15 per person)

Baked ziti

Thai coconut curry (chicken, shrimp, salmon), Jasmine Rice, vegetables

Pan Seared salmon, penne ala vodka, vegetables

Fried Chicken, mac and cheese/mashed potatoes/sweet potato souffle, collard greens, corn on the cob

Surf n Turk, Steak, Lobster, roasted potatoes, vegetables (additional \$25 per person)

Stuffed Chicken Breast, roasted potatoes, vegetables

Lamb Chops, mashed potatoes, vegetables (additional \$10 per person)

Braised Short ribs, mashed potatoes, vegetables

Beef Roast Au Jus, mashed potatoes, vegetable

Stew chicken, rice and peas, cabbage

Seafood Boil (crab legs, shrimp, lobster, potatoes, corn on the cob) (additional \$25 per person)

Desserts (choose 1)

Banana Pudding

Cheesecake (strawberry, vanilla, dulce de leche, sweet potato, oreo)

Cake (bailey's, vanilla, vanilla rum, chocolate, red velvet, cookies n cream, sweet potato, tres leches, pineapple upside down, strawberry shortcake)

Sweet Potato pie

Apple crumble

Peach Cobbler