

Welcome to the Blue Fish Fountain Room & Elevated Avondale Room

Located in Historic downtown Avondale, we offer on-site, full-service catering in one of our two beautiful private dining rooms. We also offer off-premise catering for any event at any location.

Our fountain room - Has an elegant, romantic atmosphere with beautiful glass French doors that overlook our courtyard. This room can also be opened to join with our outdoor courtyard to hold even larger functions.

Elevated Avondale room - Located on our second floor, this newly remodeled room has a wall of windows that overlooks beautiful downtown Avondale and a full-service bar.

Please contact our banquet and catering sales manager for more information on room capacities, room fees, or with any questions and a list of available dates. Our chef is always available to discuss any custom menus for your event.

Scott King
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(904) 387-0700

Frequently Asked Questions

What is the food and beverage minimum?

The food and beverage minimum is the least amount you are required to spend on any combination of food and beverage for your event prior to tax and service charge. This amount changes depending on the time of year, day of the week and time of the day. Your food and beverage manager will quote you on these charges.

The food and beverage minimum is achieved by selecting individually priced, packaged or A La carte menu items to equal or exceed the food and beverage minimum. This minimum dollar amount does not fluctuate with the number of guests in attendance.

Catering Communications

All planning regarding your special event must be directed through your event manager. This includes.

- Changes in finalized event arrangements
- Attendance Guaranties
- Time Changes
- Menu
- Cancellations
- All planning Specifics

How Much is the deposit and when is it due?

- There is a \$250 deposit due when you sign the contract. No events are considered reserved until deposit and contract have been received.
- Balance and Final payment are due at the end of your event.

Can food or beverage be brought in from outside vendor

All food and beverage must be provided from the Bluefish restaurant; allowances are made for special occasion cakes. Please contact your event manager to confirm this before your event.

Open Bar Packages

Our bar packages include a fully stocked bar featuring our call and premium liquor selections, as well as a variety of red and white wine options, domestic bottled beer, soft drinks, juice, and mixers. Prices listed are per person and for the time specified.

Call Brands

Skyy Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Old Smugglers Scotch, Gold Tequila

1 Hour	\$29
2 Hours	\$34
3 Hours	\$39
4 Hours	\$44

Premium Brands

Tito's Vodka, Tanqueray Gin, Dewars Scotch, Bacardi Rum, Jack Daniels, Jose Cuervo Tequila

1 Hour	\$34
2 Hours	\$39
3 Hours	\$44
4 Hours	\$48

Beer & House Wine

Package includes bottled beer.

House Wine Includes: Chardonnay, Merlot, Cabernet and Pinot Grigio

1 Hour	\$22
2 Hours	\$29
3 Hours	\$33
4 Hours	\$38

Add Champagne Toast

Butler Passed \$5 per person

We value friendly service.

All guests must present valid identification upon request. We reserve the right to refuse service. 20% service charge and 7.5% sales tax will be added to all food and beverage packages.

Consumption Hosted Bar Packages

Our fully stocked bar features our call and premium liquor selections, as well as a variety of red and white wine options, domestic bottled beer, soft drinks, juice and mixers. Charges are based on a per drink basis reflecting the actual number of drinks poured during the event.

A 20% service charge and 7.5% sales tax will be added to all drink prices.

Call Brands	\$11
Premium Brands	\$13
Super-Premium Cocktails	\$14
Domestic Bottled Beer	\$6.00
House Wine	\$9.00
Soft Drinks and Juice	\$3.35

Kegs sold upon request

Cash Bar

A fully stocked bar featuring our entire selection of beverages. Guests purchase drinks individually.

Party host is responsible for the bartender fee of \$200 for a four-hour event.

Call Brands	\$11
Premium Brands	\$13
Super-Premium Cocktails	\$14
Domestic Bottled Beer	\$6.00
House Wine	\$9.00
Soft Drinks and Juice	\$3.35

Kegs sold upon request

Hors D'oeuvres

Priced per 50 pieces

Meatballs – <i>sweet chili, BBQ, or Italian</i>	<i>\$100</i>
Asian beef skewers – <i>with spicy garlic soy</i>	<i>\$137</i>
Crab stuffed mushrooms – <i>Cajun remoulade</i>	<i>\$130</i>
Andouille stuffed mushrooms – <i>pepperjack, scallions</i>	<i>\$120</i>
Shrimp cocktail – <i>served with homemade cocktail sauce</i>	<i>\$140</i>
Spanakopita – <i>filo dough filled with spinach and feta cheese</i>	<i>\$135</i>
Sesame chicken skewers – <i>served with spicy peanut sauce</i>	<i>\$105</i>
Miniature crab cakes – <i>served with remoulade sauce</i>	<i>\$135</i>
Oysters – <i>Rockefeller or bacon cheddar</i>	<i>\$150</i>
Coconut crusted shrimp – <i>served with orange horseradish sauce</i>	<i>\$150</i>
Vegetable spring rolls – <i>served with sweet chili sauce</i>	<i>\$125</i>
Assorted mini quiche – <i>(min 50 pieces)</i>	<i>\$115</i>

Appetizers can be ordered in multiples of 25 unless otherwise noted

Hors D'oeuvres

Priced per 50 pieces

<u>Caprese Skewers</u> <i>Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction, basil oil on a bamboo skewer.</i>	\$110
<u>Grilled Flat Bread</u> <i>Topped with assorted meats cheeses and veggies.</i>	\$110
<u>Grilled Ginger Garlic Shrimp</u> <i>Marinated lightly grilled and served with a tangy tomato chutney.</i>	\$140
<u>Crab Tartlets</u> <i>Filled with ginger crab salad and topped with lime zest.</i>	\$135
<u>Curry Chicken Salad Tartlets</u> <i>Fresh poached curry pecan chicken salad served in savory tartlet shells.</i>	\$95
<u>Assorted Finger Sandwiches</u> <i>Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.</i>	\$95
<u>Tomato Basil Bruschetta</u> <i>Baked French bread with tomatoes, basil, blue cheese, olive oil, balsamic drizzle.</i>	\$95
<u>Baked Potato Bites</u> <i>Topped with sour cream, smoked bacon and cheddar cheese.</i>	\$100
<u>Mini Ginger Chicken Cakes</u> <i>Topped with cilantro lime aioli and peach relish</i>	\$120
<u>Curried Coconut Chicken Skewers</u> <i>Grilled chicken topped with curry coconut sauce.</i>	\$105
<u>Chicken Tartlets</u> <i>Filled with chicken salad and topped with scallion slices.</i>	\$95
<u>Pot Stickers</u> <i>Filled with marinated pork and vegetables.</i>	\$140
<u>Cheeseburger sliders</u> <i>Cheddar, house made pickles</i>	\$150
<u>Bacon wrapped scallops</u> <i>orange horseradish marmalade</i>	\$240
<u>Buffalo chicken sliders</u> <i>fried chicken, pickles, blue cheese dressing</i>	\$135

Hors D'oeuvres

Priced per 50 pieces

<u>Grilled cheese sliders</u> <i>bacon, tomato jam, Swiss cheese</i>	\$115
<u>Mini chicken tacos</u> <i>cilantro lime slaw, tomatoes</i>	\$120
<u>Mini beef tacos</u> <i>lettuce, cheddar, tomato, Blanco</i>	\$120
<u>Bang Bang Chicken filo Tartlets</u> <i>topped with minced scallions.</i>	\$125
<u>Smoked Ham Pinwheels</u> <i>Smoked ham, lettuce, roasted red peppers, tarragon mustard cream cheese</i>	\$125
<u>Smoked Salmon Pumpernickel Canape</u> <i>cream cheese, mustard dill sauce</i>	\$140
<u>Peanut Chicken Wonton Cups</u> <i>Peanut chicken salad, chopped Asian slaw</i>	\$100
<u>Shrimp and andouille skewer</u> <i>drizzled with bang bang sauce</i>	\$140
<u>Mac and cheese bites</u> <i>breaded and fried golden brown</i>	\$120
<u>Cheesy Shrimp and Grit Bites</u> <i>Crispy grit cake topped with Cajun shrimp</i>	\$130
<u>Coconut chicken</u> <i>with roasted pineapple horseradish dipping sauce</i>	\$100
<u>Deviled eggs with pancetta</u> <i>goat cheese, chives</i>	\$110
<u>Goat cheese crostini</u> <i>topped with fig jam and prosciutto</i>	\$95
<u>Avocado Bruschetta</u> <i>on ciabatta bread with balsamic tomatoes</i>	\$115

Specialty Hors D'oeuvres

15 Person Minimum

Fresh Fruit platter

Seasonal fresh fruit and berries.

\$7.00 per person

Fresh Cheese platter

Assorted domestic and imported cheeses.

Served with crostini.

\$7.00 per person

Seafood Dip

Scallops and shrimp mixed in a spicy cream cheese.

Served with crostini.

\$8.00 per person

Grilled side of salmon

Topped with Caribbean mango sauce or lemon dill sauce.

\$200.00 serves 12-15 people

Italian Pasta Salad

Cavatappi pasta tossed with fresh Italian herbs, tomatoes, peppers, and fresh basil tossed in a Italian vinaigrette.

\$6.00 per person

Seared Tuna Platter

Fresh ahi tuna seared rare, sliced and served with soy ginger sauce, and wasabi paste.

\$17.95 per person

Specialty Hors D'oeuvres Continued

15 Person Minimum

Baked Brie

Topped with Kahlua, brown sugar and pecans.

\$140.00 | Serves 25-30 people

Roasted whole beef tenderloin

Sliced and served with horseradish cream sauce and dollar rolls.

\$22.95 per person

Grilled vegetable platter

*Assorted fresh vegetables seasoned, tossed in olive oil,
lightly grilled and topped with shredded parmesan cheese.*

\$6.50 per person

Whole smoked Salmon

Whole salmon smoked in house, served with dill cream cheese, capers.

Onion relish, olives, and assorted crusty bread.

\$250.00 | Serves 25-30 people

Crab Fondue

Crab and pepper jack cheese fondue.

Served with assorted crusty breads and grapes.

\$8.00 per person

Specialty Stations

Soup Station

Choice of Two

Tomato basil bisque, soup Du Jour, or crab bisque.

Served with crackers and crusty breads.

\$8.95 per person / Add Caesar and house salad \$3.00

Pasta Station- Chef Attended

Choice of Two Pastas

Linguine | Cavatappi | Bowtie | Cheese Tortellini

Choice of Two Sauces

Crescent city sauce | Red Pepper Alfredo | Classic Marinara

Parmesan Basil Cream | Rockefeller Sauce

Add on per person for pasta station

Sautéed Shrimp... 5.50 | Blackened Chicken... 4.50 | Roasted Vegetables... 4.00

\$19.00 per person

Seafood Station

*Jumbo chilled shrimp, sautéed mussels in a white wine butter tomato broth,
oysters on the half shell, and seafood ceviche.*

Served with citrus fruits, cocktail sauce, crackers and breads.

\$26.00 per person

Mashtini Bar- Chef Attended

Mashed Idaho and Roasted Sweet Potato Bar

Choice of 5 toppings | Additional toppings \$1.00 per person

Sour Cream | Chopped Bacon | Minced Scallions | Mushroom demi Glace

Caramelized Onions | Sun-Dried Tomatoes | Pepper Relish | Candied Pecans

Parmesan Cheese | Brown Sugar | Mini Marshmallows | Grated cheddar

\$12.95 per person

Add Premium Toppings:

Herb Marinated Grilled Shrimp | Blackened Shrimp or Chicken

Sock it to me fried shrimp | \$5.00 per person

Minimum 30 guests required | Chef Fee of \$50.00 not included on Chef attended Stations

Blue Fish Restaurant | 3551 St. Johns Avenue | Jacksonville, FL 32205 | (904) 387-0700

Carving Stations

Roasted Carved NY Strip

Fresh thyme and garlic roasted black Angus beef.

Served with Au Jus and Horseradish cream sauce.

\$19.95

Jalapeño and Brown sugar glazed Pit Ham.

Served with Creole Mustard and Sun-Dried Cherry Rum Sauce.

\$13.00

Herb Seared Beef Tenderloin

USDA prime tenderloin of beef roasted and served with

Green Peppercorn Demi-Glace and horseradish chive sauce.

\$24.95

All carving stations are a 20 person minimum

*All prices reflect being added to an existing buffet or used to meet
our minimum spend specified on the date you have chosen.*

Blue Fish Restaurant | 3551 St. Johns Avenue | Jacksonville, FL 32205 | (904) 387-0700

Sunday Morning Buffet

Salad Station

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, tomatoes and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croutons and Parmesan cheese.

Potato Salad

Southern-style potato salad served chilled

Pasta Salad

Cavatappi pasta with julienne vegetables in a sun-dried tomato pesto dressing.

Cole Slaw

Freshly made in house

Seasonal Fresh Fruit Platter

With berries and fresh orange cream

Entrée Selection

Choice of three \$32.95 | Choice of four \$36.95

Vegetable Quiche - Baked with asparagus, mushrooms, onions & peppers. Topped with cheese.

Shrimp & Grits - Gulf shrimp served over stone ground grits with mushrooms & green onions.

Scrambled Eggs - Fresh scrambled eggs topped with cheddar cheese.

Waffles with Syrup and Butter - Waffles served with syrup and whipped butter.

Chicken Picatta - Sautéed chicken breast topped with a lemon caper butter sauce.

Fried Chicken - Crispy fried boneless breast of chicken served with choice of sauce.

Grilled Salmon - Fresh salmon fillet grilled and topped with a tomato-basil beurre blanc.

Biscuits and Gravy - House-made sausage gravy served with freshly baked biscuits.

Crescent City Fish Du Jour - Fresh catch seared and topped with tomato cream sauce.

Side Selection

Choice of two

Bacon

Stone Ground Grits

Breakfast Potatoes

Sausage

Rice Pilaf

Fresh Vegetable Du Jour

Mashed Potatoes

Biscuits

Additional Items

Add extra side item \$3 per person | Add chef attended omelet station \$6 per person

Package Includes assorted rolls and butter, coffee, tea & soda

Lunch Buffet Entrees

The Italian

Minestrone soup

Caesar salad - Romaine hearts, croutons, shaved parmesan

Tomato caprese - with cracked pepper, julienne basil, balsamic drizzle

Bucatini Rustica - spinach, sundried tomatoes, pesto alfredo

Chicken scallopini - cremini, mushrooms, lemon and capers

Parmesan meatballs, marinara, minced scallions

Herbed Tuscan rice

Green beans, roasted tomatoes, sautéed onions

Garlic roasted ciabatta bread

Coffee, tea, soda

\$39.00 per person

Mexican Fiesta

Tortilla soup

Tijuana Salad - Chopped iceberg lettuce, cilantro, Cotija cheese, red onions, red peppers, crispy tortilla strips, chipotle lime dressing

Mexican street corn salad served with warm tortilla chips

Baked cheese enchiladas

Beef barbacoa and chicken tingo tacos served with flour and corn tortillas

Tray of cilantro cabbage slaw, fire roasted salsa, sliced jalapenos, cheddar and pepper jack cheese, sour cream

Poblano rice

Charro red beans

South of the border stewed zucchini and chilies

Coffee, tea, soda

\$39.00 per person

The Shower

Finger sandwiches on assorted rolls and buns

Curry chicken salad served with yeast rolls

Cucumber pasta salad tossed in creamy yogurt dill sauce

Tomato mozzarella skewers drizzled with balsamic reduction

Deviled eggs topped with pancetta

Assorted mini quiche

Baby arugula salad topped with sundried raisins, crumbled bleu cheese, candied walnuts, drizzled with orange miso dressing

Coffee, tea, soda

\$35.00 per person

St. Johns Dinner Buffet

Salad Station

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, red cabbage, tomatoes, and cucumbers.

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croutons and Parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

Entrée Selection

Choice of Two \$45.95 | Choice of Three \$49.95

Chicken Picatta – Sautéed chicken breast topped with a lemon caper butter sauce.

Grilled Salmon – Fresh salmon fillet lightly grilled and topped with a tomato basil beurre blanc.

NY Strip Bordelaise – Slow roasted striploin sliced and topped with a mushroom bordelaise.

Shrimp Mac and Cheese – Sautéed shrimp served over white cheddar macaroni and cheese.

Sesame Chicken – Marinated boneless chicken breast dredged in sesame flour and seared golden brown. Served over fried spinach and topped with a ginger remoulade.

Herb Roasted Pork Loin – Sliced and topped with an apple brandy cream sauce.

Crescent City Mahi – Fresh Mahi seared and topped with our crescent city sauce.

Side Selections

Choice of Two

Fresh buttery mashed potatoes

Honey and chive glazed carrots

Rice Pilaf

Scored red skin potatoes

Fresh vegetables du jour

Green beans with toasted almonds

Package includes

*Assorted dinner rolls with butter, coffee, tea, and soda
25 person minimum on all buffets*

The Avondale Buffet

Salad Station

Choice of Two

House Salad

Artisan lettuce tossed in balsamic vinaigrette and topped with julienne carrots, tomatoes, and cucumbers

Caesar Salad

Crisp romaine lettuce tossed with our house made Caesar dressing and topped with fresh croutons and Parmesan cheese.

Marinated tomato cucumber tray

Topped with basil infused olive oil and fresh herbs.

Entrée Selection

Choice of Two \$48.95 | Choice of three \$52.95

Pecan Crusted Chicken – Seared chicken breast topped with a pecan relish and a Dijon horseradish cream sauce

Thai Snapper – Fresh Atlantic snapper sautéed and topped with a Thai curry sauce.

Key Lime Shrimp and Scallop Linguine – Fresh local shrimp and scallops sautéed and tossed in a key lime butter sauce. Served over linguine pasta.

Roasted Beef Tenderloin – Whole roasted beef tenderloin sliced and topped with a red wine mushroom demi.

St. Augustine Mahi – Fresh local Mahi grilled and topped with a roasted shallot crab sauce.

Chicken Marsala – Pan seared chicken breast topped with shitake mushroom marsala sauce.

Seared Pork Tenderloin – Tender pork tenderloin seared, roasted, sliced and topped with a tomato butter sauce

Side Selections

Choice of Two

Fresh buttery mashed potatoes

Honey and chive glazed carrots

Rice Pilaf

Scored red skin potatoes

Fresh vegetable du jour

Green beans with toasted almonds

Package includes

Assorted dinner rolls with butter, coffee, tea, and soda

25 person minimum on all buffets

The Bluefish Buffet

Salad Station

Choice of Two

Asian Noodle Salad

*Linguine pasta, shitake mushrooms, edamame, red onions,
grape tomatoes, ginger sesame vinaigrette.*

Chopped BLT Salad

*Romain and iceberg lettuce, diced tomatoes, bacon, red onions,
toasted almonds, white cheddar cheese, roasted tomato vinaigrette*

Arugula pear Salad

*Baby arugula, seasoned walnuts, dried cranberries,
crumbled bleu cheese, chopped pears, orange miso vinaigrette*

Artisan Salad

*Fresh artisan lettuce, shredded carrots, tomatoes, cucumbers,
watermelon radish, balsamic vinaigrette*

Entrée Selection

Choice of Two \$54.95 | Choice of Three \$59.95

Carved New York Strip loin - slow roasted and served with a tomato herb cabernet sauce

Prosciutto Wrapper pork tenderloin - Sliced and topped with roasted shallot cream sauce

Panko crusted chicken - topped with sautéed artichokes, leeks, chardonnay rosemary cream sauce

Grilled Tarragon chicken - Marinated grilled and topped with fire roasted tomatoes and smoked gouda cream sauce.

Asian seared Salmon - served over stir fried vegetables and topped with ginger soy glaze

Herb Crusted Grouper - pan seared and topped with a roasted shallot cream sauce.

Shrimp and scallop Linguine - sautéed shrimp, scallop, julienne vegetables, lobster butter sauce.

Tenderloin Duxell - roasted sliced tenderloin, mushroom duxell, fried prosciutto.

Side Selections

Choice of Two

Fresh buttery mashed potatoes

Confetti rice pilaf

Rissole potatoes

Dauphinoise potatoes

Green beans with toasted almonds

Fresh vegetable du jour

Package includes

Assorted dinner rolls with butter, coffee, tea, Soda

25 persons minimum on all buffets

Sit Down Dinner Selections

Minimum 20 People

Salad Station

Choice of One

House Salad

Artisan mixed lettuce topped with tomatoes, cucumbers and carrots.

Served with your choice of dressings

Caesar Salad

Chopped romaine lettuce tossed in our house made Caesar dressing and topped with fresh croutons and Parmesan cheese

Entrees

Choice of up to Three

Poultry

Chicken Rockefeller

Boneless breast of chicken lightly sautéed and topped with a creamy Rockefeller sauce.

Served with jasmine rice and vegetables du jour.

\$39 per person

Sesame Crusted Chicken

Boneless breast of chicken dredged in sesame flour and sautéed.

Topped with a soy ginger sauce

\$39 per person

Chicken Marsala

Boneless breast of chicken lightly sautéed and topped with marsala mushroom sauce.

\$39 per person

Chicken Picatta

Boneless breast of chicken lightly sautéed and topped with a lemon caper butter sauce.

\$39 per person

Jamaican Seared Chicken

Topped with mango salsa, red peppers, red onions, cilantro

\$39 per person

Pecan Crusted Chicken

Sautéed golden brown and topped with a crab and lemon beurre blanc.

\$41 per person

Beef

Filet Mignon

Grilled to medium and topped with a red wine demi-glace.

\$46 per person

Bourbon Peppercorn Filet of Beef

topped with a wild mushroom compote

\$46 per person

Thai NY Strip

red chili crusted, honey lime shrimp, wasabi butter

\$44 per person

Grilled New York Strip

12 oz prime New York Strip steak, grill medium sliced and served over our house made siracha steak sauce.

\$40 per person

Striploin Bordelaise

Prime striploin steak roasted and sliced.

Topped with red wine mushroom sauce.

\$40 per person

Seafood

Grilled Salmon

Fresh Salmon fillet grilled and topped with a tomato basil beurre blanc.

\$39 per person

Caribbean Jerk Salmon

Fresh Salmon fillet dusted in our jerk spice and seared.

Topped with a jalapeño molasses butter and pineapple relish.

\$39 per person

Sit Down Dinner Selections continued

Herb Crusted Grouper

Fresh local grouper rolled in fresh herbs and pan seared.

Topped with a roasted shallot crab sauce

\$46 per person

Pistachio Crusted Red Snapper

Fresh local snapper topped with toasted pistachio nuts and pan seared.

Topped with a roasted shallot cream sauce.

\$44 per person

Asian Salmon Filet

topped with a Thai curry sauce

\$39 per person

Mahi Orleans

Cajun spiced Mahi topped with crescent city sauce

\$42 per person

Vegetarian

Thai Curry Stir Fry

sautéed julienne vegetables tossed in a curry sauce and served over jasmine rice

\$26 per person

Grilled Vegetable Plate

zucchini, squash, red pepper, asparagus, carrots, cauliflower

\$26 per person

Side Selections

Choice of Two

Fresh buttery mashed potatoes

Confetti rice pilaf

Rissole potatoes

Dauphinoise potatoes

Green beans with toasted almonds

Fresh vegetable du jour

Blue Fish Fountain Room & Elevated Avondale Room

Scott King

SKing@BlueFishJax.com

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Duet Menus

Fillet Mignon

*with shitake mushroom demi-glace and pan roasted chicken Florentine.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*
\$54.00

New York strip

*over house made siracha steak sauce and grilled jumbo
shrimp skewer brushed with sweet chili glaze.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*
\$54.00

Chicken picatta

*topped with lemon beurre blanc and coconut crusted shrimp
drizzled with orange horseradish sauce.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*
\$48.00

Chicken Marsala

*topped with wild mushroom marsala sauce and pan seared snapper topped with butter sauce.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*
\$54.00

Grilled fillet Mignon

*topped with a bleu cheese fondue and broiled lobster tail served with drawn butter.
Served with garlic herb whipped potatoes and fresh vegetable du jour.*
\$65

Desserts

Mini Cupcakes

assorted flavors and toppings

\$150 (per 50)

Strawberry Shortcake

fresh strawberries, whipped cream, candied walnuts

\$7

Fresh Baked Cookie Tray

chocolate chip, oatmeal raisin, specialty

\$24 (per dozen)

Key Lime Pie

topped with whipped cream

\$7.50

Warm Cheesecake Brownie

topped with vanilla bean ice cream

\$7

Bread Pudding

white chocolate sauce, caramel sauce, whipped cream, fresh berries

\$8

Blue Fish Cheesecake

baked fresh with seasonal toppings

\$8