



## Choice of Salad

Fresh Baby Greens, Caesar Salad or Spinach Salad

## Choice of Starch

Herb Roasted Red Bliss Potatoes, Garlic Mashed, Seasoned Rice, Jasmine Rice, or Twice Baked Potato

## Choice of Dessert

Key Lime Pie, Chocolate Cake with Raspberry Sauce, or Strawberry Cheesecake

Each Entrée is served with  
Artisan Rolls with Sweet Cream Butter  
Chef's Choice of Vegetable  
Iced Tea and Coffee

### Capt's choice \$26

Choice of Two

#### Chicken Piccata

Served with roasted artichoke hearts, garlic, and capers with lemon butter sauce

#### Tropical Grilled Mahi Filet

Served with key lime beurre blanc and tropical pineapple salsa

#### Guinness Stout Pork Loin

Marinated in Guinness stout, brown sugar, and Dijon mustard. Served with apple bordelaise sauce.

#### Marinated Flank Steak

Served with fresh mushroom demi sauce.

### Sebastian Special \$32

Choice of Two

#### Blue Crab Stuffed Flounder Filet

Served with lemon beurre blanc

#### Floribbean Roasted Pork Loin

Citrus-marinated pork loin, slow roasted, and served with citrus sauce.

#### Petite Tenderloin Filet

Filet grilled medium, rubbed with sweet roasted garlic, and served with bearnaise sauce.

#### Chicken Roulade

Chicken breast stuffed with spinach and feta cheese. Served with white garlic sauce.

### Hiram's Favorite \$36

Choice of Two

#### Chicken Florentine

Chicken breast stuffed with spinach and served with white cream sauce.

#### Seared Salmon

With orange blossom honey and ground mustard glaze.

#### Stuffed Center Cut Pork Loin

Stuffed with green apples, onions, and fresh herbs. Served with port wine demi.

#### Prime Rib

Slow-roasted with garlic au jus and horseradish sauce.

All prices are subject to applicable tax and gratuity. Prices are subject to change. Minimum 25 people.



## Buffet Includes

Salad Display with Mixed Greens and Fresh Vegetables  
Artisan Rolls with Sweet Cream Butter  
Chef's Choice of Vegetables  
Iced Tea and Coffee

## Choice of Starch

Herb Roasted Red Bliss Potatoes, Garlic Mashed Potatoes, Au Gratin Potatoes, Seasoned Rice, or Jasmine Rice

## Choice of Dessert

Key Lime Pie, Chocolate Cake with Raspberry Sauce, or Strawberry Cheesecake

### Capt's choice \$25

Choice of Two

#### Chicken Piccata

Served with roasted artichoke hearts, garlic, and capers with lemon butter sauce

#### Tropical Grilled Mahi Filet

Served with key lime beurre blanc and tropical pineapple salsa

#### Guinness Stout Pork Loin

Marinated in Guinness stout, brown sugar, and dijon mustard. Served with apple bordelaise sauce.

#### Marinated Flank Steak

Served with fresh mushroom demi sauce.

### Sebastian Special \$30

Choice of Two

#### Blue Crab Stuffed Flounder Filet

Served with lemon beurre blanc

#### Floribbean Roasted Pork Loin

Citrus-marinated pork loin, slow roasted, and served with citrus sauce.

#### Beef Tenderloin Tips

Sautéed tenderloin tips served in a rich red wine and mushroom sauce.

#### Chicken Roulade

Chicken breast stuffed with spinach and feta cheese, served with white garlic sauce.

### Hiram's Favorite \$35

Choice of Two

#### Chicken Florentine

Chicken breast stuffed with spinach and served with white cream sauce.

#### Seared Salmon

With orange blossom honey and ground mustard glaze.

#### Stuffed Center Cut Pork Loin

Stuffed with green apples, onions, and fresh herbs. Served with port wine demi.

#### Prime Rib

Slow-roasted with garlic au jus and horseradish sauce. Buffet carving station.

All prices are subject to applicable tax and gratuity. Prices are subject to change. Minimum 35 people.



## Display Selections

Serves 50

International & Domestic Cheese board with Fresh Fruit and Assorted Gourmet Crackers.....	\$190
Fresh Crudit� Display of Garden Fresh Vegetables served with Chef's Homemade Dips.....	\$150
Smoked Fish Dip with Assorted Crackers.....	\$150
Fresh Seasonal Fruit Display with Strawberry Yogurt Dipping Sauce.....	\$160
Smoked Salmon with Capers, Onions, and Cream Cheese.....	\$180
Anti-Pasta Display with Marinated Artichokes, Olives, Roasted Red Peppers, Grilled Vegetables, Italian Meats, and Cheeses.....	\$195

## Cold Selections

50 pieces

French Brie in Phyllo Cups Glazed with Tangerine Honey.....	\$150
Tomato Bruschetta with Roasted Garlic Crostini.....	\$100
Five Spice Seared Tuna on Wonton Crisp.....	\$180
Prosciutto and Melon Skewers.....	\$140
Deviled Eggs.....	\$100

## Hot Selections

50 pieces

Maryland Crab Bites with Remoulade.....	\$220
Vegetable Spring Rolls with Thai Vinaigrette.....	\$150
Conch Fritters with Caribbean Sauce.....	\$140
Chicken Satay with Sesame Sauce Drizzle.....	\$150
Bang Bang Shrimp.....	\$160
Brazilian Beef Satay with Chimi Mayo.....	\$150
Arancini (Cheese and Risotto Fritters) with Marinara Sauce.....	\$160
Maryland Crab Stuffed Mushrooms.....	\$150
Bacon-Wrapped Scallops.....	\$160
Coconut Shrimp with Tangy Citrus Sauce.....	\$160
Pot Stickers with Honey Soy Dipping Sauce.....	\$150
Crispy Buffalo Chicken Wings with Celery and Bleu Cheese.....	\$130
Sesame Breaded Chicken Bites with Thai Chili Sauce.....	\$130

## Raw Bar Selections

50 pieces

Chilled Shrimp with Cocktail Sauce.....	\$150
Middleneck Clams on the Half Shell.....	\$130
Iced Oysters on the Half Shell.....	\$130
Dirty Oysters (Caviar, Red Onion, Sour Cream and Hot Sauce).....	\$175

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