

Edgewater Grill Dinner Banquet Menu

Appetizers- Please Select Quantity

(Pricing based per 20 people)

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|---|----|--|-----|
| <input type="checkbox"/> Vegetable Crudités | 60 | <input type="checkbox"/> Calamari | 75 |
| <input type="checkbox"/> Fruit Display | 70 | <input type="checkbox"/> Ceviche | 85 |
| <input type="checkbox"/> Bruschetta | 75 | <input type="checkbox"/> Beef Skewers | 100 |
| <input type="checkbox"/> Guacamole, Salsa and Chips | 75 | <input type="checkbox"/> Mussels Rockefeller | 85 |
| <input type="checkbox"/> Artisan Cheese Tray | 90 | <input type="checkbox"/> Brussels Sprouts | 65 |
| <input type="checkbox"/> Crab Bruschetta | 95 | <input type="checkbox"/> Chicken Skewers | 100 |

First Courses

(Please select one of the following choices)

Clam Chowder - \$8.25

Mixed Greens Salad - \$14

Mixed greens, goat cheese, chili pecans, dried cranberries, and whole grain mustard balsamic vinaigrette

House Salad - \$5

Romaine lettuce, cucumber, cherry tomato, shredded carrot and croutons with red onion vinaigrette

Main Course

*****please note prices and availability are subject to change*****

20-29 Guests choose no more than 5 choices

30-39 guests choose no more than 4 choices

40 + guests choose no more than 3 choices

Salmon - \$34

Sesame crusted Salmon with coconut citrus basmati rice, asparagus, and carrot ginger butter

Branzino - \$36

Par Seared filet of Branzino with fennel-leek ragout, whipped celery root potatoes, and balsamic glaze

Swordfish - \$36

Achiote marinated Swordfish with citrus-cilantro butter, whipped celery root potatoes and seasonal vegetables

Seared Scallops - \$35

Seared Scallops stuffed with lump crab and brie cheese, served with cous cous, grilled asparagus and miso beurre blanc

Cioppino - \$33

Sautéed scallops, shrimp, and seasonal fish with red potatoes in spicy tomato broth is served with grilled garlic bread

Seafood Pappardelle - \$34

Sauteed Scallops and Shrimp with oven roasted mushrooms, spinach, and sundried tomatoes in lobster cream sauce

Roasted Chicken - \$28

Chicken Breast with seasonal vegetables, mashed potatoes, and pan gravy

Mushroom Ravioli - \$25

Portobello & Porcini Ravioli with yellow squash and zucchini in brown butter sauce

Steak Selections

All Steaks Cooked to Medium, and served with Roasted red potatoes and seasonal vegetables.

- Ribeye 12oz - \$37**
- New York 12oz - \$36**
- Filet Mignon 6oz - \$35**

Dessert Option \$6 per Person

Option of having white linen at all tables for the event (\$25.00)

- Yes**
- No**

*****Prices do not include tax or 20% gratuity**

*****Food and Beverage Minimums Apply**