ROOM 245

BAR + EVENT SPACE

STATIONED HORS D'OEUVRES

Raw Bar Platter
Jumbo Shrimp, Freshly Shucked Local Oysters &. Cherry Stone Clams
Served With Cocktail Sauce, Horseradish, Classic Mignonette, Lemon

PASSED HORS D'OEUVRES

Teriyaki Chicken Skewers
Grilled Jumbo Shrimp Skewers w/ Sweet Thai Chili Sauce
Mini Beef Wellington w/ Bordelaise Sauce

DINNER BUFFET

Dinner Buffet:
(3 Entree Choices, Complimentary Salad,
Rolls, Butter, Choose 2 Accompaniments)
Chicken Marsala w/ Mushroom Gravy
Roasted Sirloin w/ Garlic Au Jus
Pan Seared Salmon w/ Pomegranate Beurre Blanc

ACCOMPANIMENTS

Starch: Herb Roasted Red Potatoes
Vegetables: Roasted Asparagus

DESSERT

New York Style Cheesecake with Seasonal Berries

MANY ADDITIONAL MENU OPTIONS ARE AVAILABLE UPON REQUEST.