

40 PERSON MINIMUM  
2-HOUR MINIMUM

First Each  
Two Hours Add'l

HOUSE BRANDS:

CALL BRANDS:

PREMIUM BRANDS:

BEER/WINE ONLY:

**MARTINI BAR**

ADD AN ADDITIONAL \$ PER PERSON  
PER HOUR TO THE BAR ABOVE FOR  
THE FOLLOWING:

2 ADDITIONAL VODKAS  
(KETEL ONE & SKYY)  
&

1 ADDITIONAL GIN  
(BOMBAY)

MANHATTANS, ROB ROYS, GIMLETS  
OLIVES, BLUE CHEESE OLIVES,  
CHERRIES, TWISTS

CHOOSE 4 OF THE FOLLOWING  
MARTINIS WITH GARNISHES:

FLIRTINI  
JEKYLL MARTINI  
APPLE MARTINI  
HYDE MARTINI  
ESPRESSO MARTINI  
CHOCOLATE MARTINI  
CHAMPAGNE IVY

\*A BARTENDER FEE WILL BE APPLIED TO  
ALL BARS, PER BARTENDER

\*ALL PRICES EXCEPT CASH BAR ARE SUB-  
JECT TO 20% SERVICE CHARGE  
& APPLICABLE SALES TAX

**BUFFET / STATIONS**

*Priced on 1 1/2 hours of service  
Minimum of 30 guests*

**PASSED  
HORS D'OEUVRES**

Mini Angus Burgers  
Tomato Olive Flatbread  
Skewered Beef/Peanut Dipping Sauce  
Crab Tater Tots  
Cajun Bacon-Wrapped Shrimp  
Sliced Ribeye Blue Cheese Sliders  
Individual Baby Back Ribs  
Spicy Tuna Canapes  
Lobster Cucumber Rolls  
Steak Tartar on Potato Wafer  
Goat & Blue Cheese Mousse on Endive

Choose 6 items

Choose 8 items

Choose 10 items

**HOT & COLD  
DISPLAYS**

*Serves 10 people*

Cheese Display  
Fruit Display  
Truffle Chicken Salad  
Pizza Display  
Jumbo Shrimp Cocktail  
Mini Angus Burgers  
Bruschetta  
Truffle Chips with Blue Cheese  
Blackened Ahi Tuna

**CHEF'S CARVING**

Pork Loin  
Prime Rib  
Tenderloin

**PASTA STATION**

Four Cheese Penne  
Ricotta Ravioli, Pork & Veal Bolognese

An Attached Fee per Chef, will be added for Interactive Stations

**RECEPTION DISPLAYS**

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

**APPETIZER PLATTERS**

*Choice of Three*

BLACKENED SEARED RARE TUNA  
ANGUS SLIDERS  
SHRIMP COCKTAIL  
CRISPY CALAMARI  
MARGHERITA PIZZA

**OPTIONAL  
ACCOMPANIMENTS**

*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI  
LEMONY GREEN BEANS  
POTATOES GRUYÈRE GRATIN

**MENU 1**

**SALAD**

**BLT WEDGE**

*Iceberg, ripe tomatoes, smoked bacon,  
blue cheese dressing, hard egg*

**MAIN COURSE SELECTION**

**MARINATED ROASTED HALF CHICKEN**

*Herb mashed potatoes, natural juice citrus sauce, vegetables*

**FOUR CHEESE PENNE**

*Fresh herbs, roasted shallots*

**ATLANTIC SALMON**

*A center cut fillet of fresh salmon with a citrus butter sauce,  
herb mashed potatoes, vegetables*

**DESSERT**

**CHOCOLATE BOMBE**

*Fresh berries*

**BEVERAGES**

**COFFEE & TEA**

**RECEPTION DISPLAYS**

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**APPETIZER PLATTERS**

*Choice of Three*

BLACKENED SEARED RARE TUNA

ANGUS SLIDERS

SHRIMP COCKTAIL

CRISPY CALAMARI

MARGHERITA PIZZA

**OPTIONAL  
ACCOMPANIMENTS**

*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI

LEMONY GREEN BEANS

POTATOES GRUYÈRE GRATIN

**MENU 2**

**STARTERS**

*Served Family-Style*

**GINGER CALAMARI**

*Chili-lime dipping sauce, fresh cilantro*

**MARGHERITA PIZZA**

*Tomato, fresh mozzarella, olive oil, basil*

**SALAD**

**HEARTS OF ROMAINE CAESAR**

*Parmesan, anchovy crostini*

**MAIN COURSE SELECTION**

**FILET MIGNON (6oz)**

*Center cut, wood-grilled to perfection, caramelized onion butter,  
herbed mashed potatoes, vegetables*

**MARINATED ROASTED HALF CHICKEN**

*Herb mashed potatoes, natural juice citrus sauce, vegetables*

**ATLANTIC SALMON**

*A center cut fillet of fresh salmon with a citrus butter sauce,  
herbed mashed potatoes, vegetables*

**DESSERT**

**TRIPLE RED VELVET CAKE**

**BEVERAGES**

**COFFEE & TEA**

**RECEPTION DISPLAYS**

ASSORTED DOMESTIC AND  
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GOURMET CRACKERS WITH  
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TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

**APPETIZER PLATTERS**

*Choice of Three*

BLACKENED SEARED RARE TUNA

ANGUS SLIDERS

SHRIMP COCKTAIL

CRISPY CALAMARI

MARGHERITA PIZZA

**OPTIONAL  
ACCOMPANIMENTS**

*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI

LEMONY GREEN BEANS

POTATOES GRUYÈRE GRATIN

**MENU 3**

**STARTERS**

*Served Family-Style*

**FRESH TRUFFLE CHIPS**

*Buttermilk bleu, candied pecans, sage, balsamic drizzle*

**WHITE PIZZA**

*Wood-grilled chicken, mild onions, mozzarella cheese,  
red & yellow sun-dried tomatoes, pesto sauce*

**SALAD**

**BLT WEDGE**

*Iceberg, ripe tomatoes, smoked bacon,  
blue cheese dressing, hard egg*

**MAIN COURSE SELECTION**

**FILET MIGNON (8oz)**

*Center cut, wood-grilled, caramelized onion butter,  
herbed mashed potatoes, vegetables*

**NEW YORK STRIP STEAK (10oz)**

*28 day aged center cut strip loin, wood-grilled, caramelized onion butter,  
herbed mashed potatoes, vegetables*

**GROUPE PICATTA**

*Pan sautéed in a white wine lemon caper sauce, herbed mashed potatoes, vegetables*

**JUMBO SHRIMP & PASTA**

*Sautéed shrimp, garlic, mushroom, tomatoes,  
white wine, linguine, lobster butter sauce*

**DESSERT**

**CHOCOLATE BOMBE**

*Fresh berries*

**BEVERAGES**

**COFFEE & TEA**

# MR. HYDE'S MENU

## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

### *Choice of Three*

BLACKENED SEARED RARE TUNA  
ANGUS SLIDERS  
SHRIMP COCKTAIL  
CRISPY CALAMARI  
MARGHERITA PIZZA

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI

LEMONY GREEN BEANS

POTATOES GRUYÈRE GRATIN

## STARTERS

### JUMBO SHRIMP COCKTAIL

*Smoked chili cocktail sauce, wood-grilled lemon*

### WHITE PIZZA

*Wood-grilled chicken, mild onions, mozzarella cheese,  
red & yellow sun-dried tomatoes, pesto sauce*

## SALAD SELECTION

### BLT WEDGE

*Iceberg, ripe tomatoes, smoked bacon,  
blue cheese dressing, hard egg*

### HEARTS OF ROMAINE CAESAR

*Parmesan, anchovy crostini*

## MAIN COURSE SELECTION

### FILET MIGNON (12oz)

*Center cut, wood-grilled, caramelized onion butter,  
herbed mashed potatoes, vegetables*

### RIBEYE STEAK (18oz)

*28 day aged, wood-grilled, caramelized onion butter,  
herbed mashed potatoes, vegetables*

### CHOICE OF CHILEAN SEA BASS OR CHEF'S DAILY FRESH FISH

*Herbed mashed potatoes, vegetables, citrus butter sauce*

### STEAK OSCAR

*Filet mignon 8oz, jumbo lump crab, bearnaise sauce,  
grilled asparagus, herbed mashed potatoes*

## DESSERT

### CHOCOLATE BOMBE

*Fresh berries*

## BEVERAGES

### COFFEE & TEA

# LIGHT LUNCH MENU

## RECEPTION DISPLAYS

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GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

*Choice of Three*

BLACKENED SEARED RARE TUNA

ANGUS SLIDERS

SHRIMP COCKTAIL

CRISPY CALAMARI

MARGHERITA PIZZA

## OPTIONAL ACCOMPANIMENTS

*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI

LEMONY GREEN BEANS

POTATOES GRUYÈRE GRATIN

## FIRST COURSE

MR. HYDE'S DAILY SOUP

## MAIN COURSE SELECTION

### ROASTED CHICKEN SALAD

*Mixed greens, peanuts, red pepper cilantro ginger vinaigrette,  
fried noodles, sesame drizzle*

### BLUE CRAB WEDGE

*Lump crab, iceberg lettuce, creamy ranch dressing,  
bacon, candied pecans, port wine drizzle*

### WOOD-GRILLED ANGUS CHEESEBURGER

*Tillamook cheddar, spicy aioli, hand-cut fries, malt mayo*

## DESSERT

VANILLA BEAN ICE CREAM WITH BERRIES

## BEVERAGES

COFFEE & TEA

**RECEPTION DISPLAYS**

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IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

**APPETIZER PLATTERS**

*Choice of Three*

BLACKENED SEARED RARE TUNA  
ANGUS SLIDERS  
SHRIMP COCKTAIL  
CRISPY CALAMARI  
MARGHERITA PIZZA

**OPTIONAL  
ACCOMPANIMENTS**  
*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI  
LEMONY GREEN BEANS  
POTATOES GRUYÈRE GRATIN

**LUNCH MENU B**

**SALAD**

**HEARTS OF ROMAINE CAESAR**

*Parmesan, anchovy crostini*

**MAIN COURSE SELECTION**

**ATLANTIC SALMON**

*A center cut fillet of fresh salmon with a citrus butter sauce,  
herbed mashed potatoes, vegetables*

**MARINATED ROASTED HALF CHICKEN**

*Herbed mashed potatoes, natural juice citrus sauce, vegetables*

**FOUR CHEESE PENNE**

*Fresh herbs, roasted shallots*

**DESSERT**

**CHOCOLATE BOMBE**

*Fresh berries*

**BEVERAGES**

**COFFEE & TEA**

# LUNCH MENU A

## RECEPTION DISPLAYS

ASSORTED DOMESTIC AND  
IMPORTED CHEESES  
GOURMET CRACKERS WITH  
FRESH FRUIT GARNISH  
TASTEFULLY DISPLAYED FOR  
YOUR GUESTS UPON ARRIVAL

## APPETIZER PLATTERS

*Choice of Three*

BLACKENED SEARED RARE TUNA  
ANGUS SLIDERS  
SHRIMP COCKTAIL  
CRISPY CALAMARI  
MARGHERITA PIZZA

**OPTIONAL  
ACCOMPANIMENTS**  
*Served Family-Style  
on Platters  
with the Main Course*

GRILLED ASPARAGUS LEMON AIOLI  
LEMONY GREEN BEANS  
POTATOES GRUYÈRE GRATIN

## FIRST COURSE

MR. HYDE'S DAILY SOUP

## SALAD

HEARTS OF ROMAINE CAESAR  
*Parmesan, anchovy crostini*

## MAIN COURSE SELECTION

**FILET MIGNON WITH WOOD-GRILLED JUMBO SHRIMP**  
*Petite cut filet mignon (3oz), with jumbo shrimp,  
herbed mashed potatoes*

**RICOTTA RAVIOLI**  
*Hearty pork & veal bolognese*

**ATLANTIC SALMON**  
*A center cut fillet of fresh salmon with a citrus butter sauce,  
herbed mashed potatoes, vegetables*

**MARINATED ROASTED HALF CHICKEN**  
*Herbed mashed potatoes, vegetables, natural juice citrus sauce*

## DESSERT

**CHOCOLATE BOMBE**  
*Fresh berries*

## BEVERAGES

COFFEE & TEA