

Special Event Menus



S|E SPECIALTY EVENTS — The Proud Bird —

SPECIAL EVENT PACKAGE ONE

Table Linen, House Chairs, Warm Bread and Butter, Choice of One Salad, Choice of One Plated Entrée, Chef's Custom Dessert

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini & Crispy Tofu soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Bludso's Smoked Brisket

Artisanal Sausages braised in local craft beer

DESSERT

Chef's Selection

BEVERAGES

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

50 per person
Make it a Duet 6 per person

SPECIAL EVENT PACKAGE TWO

Table Linen, House Chairs, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Chef's Custom Dessert

HORS D'OEUVRÉS

HOT

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer
Turkey Meatballs Skewer
Chicken Tostada

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini & Crispy Tofu soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Bludso's Smoked Brisket

Artisanal Sausages braised in local craft beer

DESSERT

Chef's Selection

BEVERAGES

Two Hours Beer and Wine Service

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

65 per person
Make it a Duet 6 per person

SPECIAL EVENT PACKAGE THREE

Table Linen, House Chairs, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of One Entrées, Chef's Custom Dessert

HORS D'OEUVRES

HOT

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer
Turkey Meatballs Skewer
Chicken Tostada

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini & Crispy Tofu soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Bludso's Smoked Brisket

Artisanal Sausages braised in local craft beer

DESSERT

Chef's Custom Dessert

BEVERAGES

Wine Service with dinner

Four Hour Deluxe Bar

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

75 per person
Make it a Duet 6 per person

ENHANCEMENTS

HORS D'OEUVRES

Per Person
Minimum Count 25

HOT

Crab Cake Bite 5

Pig n Blanket 3

Marinated Beef Skewer 4

COLD

Ahi Tuna Poke 5

Shrimp Cocktail 5

VEGETARIAN

Tomato Gazpacho 2

Mushroom Goat Cheese Tart 3

APPETIZERS

Crab Cake served with chipotle aioli 10

Shrimp Cocktail served with cocktail sauce 8

SALADS

Wedge iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing 3

Beet cherry tomatoes, arugula, champagne vinaigrette 4

Goat Cheese cheese cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette 4

Heirloom Tomato balsamic marinated strawberries, crunchy basil, ricotta cheese 5

ENTRÉES

8oz Filet fingerling potatoes, asparagus, wild mushroom demi-glace 16

8oz Manhattan Steak (NY) sautéed mushrooms, onions, fingerling potatoes 12

Halibut Creamy Coconut Orzo arugula, corn salad, roasted red pepper coulis 14

Chilean Seabass sweet Thai chili sauce, black forbidden rice 16

Shrimp Scampi garlic butter 10

Lobster chef's choice of vegetable, herb drawn butter 18

Surf & Turf grilled filet mignon & broiled lobster tail, mash potatoes, grilled broccolini, herb drawn butter 20

Chicken Parmesan topped with provolone, mozzarella served with linguini pomodoro 6

Prime Rib au jus, horseradish crème, Chef's choice of vegetable 18

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette 6

Garden Vegetable Risotto peas, mushroom, organic carrots, finished with rosemary, parsley 6

MINGLING STATIONS

Attendant required

Street Tacos seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 16

Sushi (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 20

Snacks gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice 8

On the Fry french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider 10

Southern BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread 12

Raw Bar oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon MKT

Antipasto american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads 14

Cheese assorted international and artisanal domestic cheeses 14

Pasta rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto 14

250 fee per attendant

CARVING STATIONS

Priced per person, comes with attendant

Atlantic Salmon caper lime tartar sauce 15

Oven - Roasted Turkey 13

Honey Spiral Ham 10

Suckling Pig 15

Roasted Prime Rib au jus and horseradish cream 19