

## Edgewater Grill Dinner Banquet Menu

### APPETIZERS- PLEASE SELECT QUANTITY

(PRICING BASED PER 20 PEOPLE)

<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

SOUP DU JOUR - \$8

MIXED GREENS SALAD - \$13.5

MIXED GREENS, GOAT CHEESE, CHILIED 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 - \$33**

MISO MUSTARD GLAZED SALMON ON MASHED POTATOES WITH GRILL ASPARAGUS AND GINGER BUTTER SAUCE

**BRANZINO - \$36**

PAR SEARED FILET OF BRANZINO WITH OVEN ROASTED MUSHROOMS, SPINACH AND ORZO WITH RED PEPPER COULIS

**SWORDFISH - \$35**

GRILLED SWORDFISH WITH CILANTRO-LIME BUTTER, AVOCADO CORN RELISH, MASHED 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 - \$32**

SAUTÉED SCALLOPS, SHRIMP, MUSSELS, AND SEASONAL FISH WITH RED POTATOES IN SPICY TOMATO BROTH IS SERVED WITH GRILLED GARLIC BREAD

**SEAFOOD PAPPARDELLE - \$32**

SAUTEED SCALLOPS AND SHRIMP WITH OVEN ROASTED MUSHROOMS, SPINACH, AND SUNDRIED TOMATOES IN LOBSTER CREAM SAUCE

**ROASTED CHICKEN - \$28**

AIRLINE 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 - \$36
- NEW YORK 12oz - \$35
- FILET MIGNON 6oz - \$34

## 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