
THE SALTWATER GRILLE

Hors D'oeuvres Menu

Hors D'oeuvres Selection:

Platters - *platters feed 15 people:*

Cheese Display

Charcuterie Display

Grilled Vegetables with hummus and aged balsamic

Crudit  with assortment of dips

Wagyu Sliders with aged cheddar and ketchup

Salt and Pepper Calamari Platter with fresh chilis

Chicken Lollipop Platter

Passed Hors D'oeuvres

Scallops wrapped in bacon

Coconut Shrimp with orange horseradish sauce

Mini quiche Lorraine with gruyere cheese

Tandoori marinated chicken skewers
with cucumber yogurt dipping sauce

Mini bruschetta with arugula pesto

Mini Philly Cheese steak

Poached lobster crostini with tarragon

Mini crab cakes with roasted corn remoulade

Shrimp with chili mayo on corn "chips"

Crispy chicken wonton
with ponzu dipping sauce

SWG Pigs in a blanket with
mustard and sauerkraut

Create your own raw bar

Oysters on the half shell

Clams on the half shell

Shrimp Cocktail

Preset Dinner Menus

Plated Dinner

plated dinner price includes salad, entrée, dessert, coffee and hot tea

Select one Salad: Mixed Green Salad with tomatoes, cucumbers and vinaigrette dressing,
Chopped Caesar Salad

Select up to three entrees:

Filet Mignon with roasted new potatoes and seasonal vegetables

Bistro Steak with French fries and béarnaise sauce

Salmon filet with apple fennel salad and savoy cabbage

Chicken Piccata with rice and seasonal vegetables

Penne alla Vodka

Striped Bass with stewed mushroom, onion and tomato sauce

Select One Dessert:

Individual Saltwater Chocolate Caramel Sandwich with Caramel Sauce

Cheesecake

Gelato Trio

Plated Dinner

plated dinner price includes salad, entrée, dessert, coffee and hot tea

Select one Salad: Mixed Green Salad with tomatoes, cucumbers and vinaigrette dressing,
Chopped Caesar Salad

Select up to three entrees:

Bistro Steak with French fries and béarnaise sauce

Salmon filet with apple fennel salad and savoy cabbage

Chicken Piccata with rice and seasonal vegetables

Penne alla Vodka

Select One Dessert:

Individual Saltwater Chocolate Caramel Sandwich with Caramel Sauce

Cheesecake

Gelato Trio

Plated Dinner \$35.00 per person

plated dinner price includes salad, entrée, dessert, coffee and hot tea

- Salad:** Mixed Green Salad with tomatoes, cucumbers and vinaigrette dressing,
Entrees: Chicken Piccata with rice and seasonal vegetables
 Penne alla Vodka
Dessert: Individual Saltwater Chocolate Caramel Sandwich with Caramel Sauce

Family Style Dinner *minimum 20 guests* \$30.00 per person

Family style dinner price includes salad, entrée, dessert, coffee and hot tea

- Salad:** Mixed Green Salad
 Dinner Rolls
Entrees: Sausage and Peppers
 Chicken Scarpiello
 Penne alla Vodka
 Seasonal vegetables
Dessert: Assorted pastries and cookies

Buffet Dinner *minimum 20 guests* \$35.00 per person

Buffet dinner includes mixed green salad, dinner rolls, 2 proteins, seasonal vegetable medley, roasted new potatoes, assorted cookies and pastries, coffee and hot tea.

Saltwater Grille lobster bake buffet: *minimum 20 guests* \$75.00 per person

Lobster Bake includes 1 lobster per person, ½# steamers, ½ # mussels, corn on the cob, grilled andouille sausage, roasted potatoes with caramelized onions, steamed mixed vegetables and strawberry shortcake dessert station

20% service charge and 6% sales tax will be added to food and beverage prices

Dinner Menu Enhancements

Enhance your menu with the following appetizer and dessert selections.

Appetizers:

Mussels with grain mustard, fresh herbs and grilled bread	\$10.00 per person
Salt & Pepper Calamari with fresh chilis	\$10.00 per person
Chicken “lollipops” with apple barbeque sauce	\$10.00 per person

Dessert Enhancements:

Petit Fours :	\$5.25 per person
Chocolate Fountain:	price available upon request
Home made Cookie Platter: \$20.00 per platter <i>(designed for 10 people)</i>	
Chocolate Chunk and Oatmeal	

Stations:

Stations:	<u>Cocktail portion</u>	<u>Dinner portion</u>
Pasta Station <i>3 pastas, 3 sauces and accompaniments</i>	\$9.00 per person	\$12.00 per person
<u>Carving Stations:</u>		
Filet Mignon w/ horseradish crème fraiche	\$12.00 per person	\$17.00 per person
New York Strip	\$10.00 per person	\$15.00 per person
Roasted Turkey w/ cranberry sauce	\$8.00 per person	\$13.00 per person
Baked Salmon en Croute - <i>minimum of 15 people</i>	-----	\$14.00 per person

All carving cocktail portions include silver dollar rolls

All carving dinner portions include mixed vegetables and roasted potatoes

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