

Enhance your event with our selection of passed or plated hors d'oeuvres or display platters.

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## DISPLAY PLATTERS

**CHEESE & FRUIT DISPLAY** selection of domestic & imported cheeses, fresh seasonal fruits 55

**SHELLFISH SAMPLER\*** oysters, jumbo cocktail shrimp, lobster claws, king crab legs, cocktail sauce, creole remoulade 229 | serves 10 - 12

**FRIED CALAMARI** sweet & sour sauce, creole remoulade 49

**FIRECRACKER CAULIFLOWER** chili sauce, sesame seeds, micro greens 50

**VEGETABLE CRUDITÉS** selection of fresh seasonal vegetables, buttermilk ranch 55

**JUMBO SHRIMP COCKTAIL** cocktail sauce, creole remoulade 88

**MARINATED VEGETABLE PLATTER** selection of dressed and marinated vegetables 55

**SMOKED SALMON PLATTER** sesame crackers, red onion, capers, dill dressing 79

## HORS D'OEUVRES

<b>Grilled Beef Tenderloin*</b>	\$57 per dozen
<b>Chicken Satay</b>	\$36 per dozen
<b>Crab Meat Stuffed Mushrooms</b>	\$39 per dozen
<b>Mini Crab Cakes</b>	\$45 per dozen
<b>Prosciutto Crusted Scallops</b>	\$48 per dozen
<b>Classic Slider*</b>	\$51 per dozen
<b>Filet Slider*</b>	\$81 per dozen
<b>Oysters Rockefeller</b>	\$42 per dozen
<b>Goat Cheese Bruschetta</b>	\$27 per dozen
<b>Lobster Salad Crostini</b>	\$45 per dozen
<b>Lobster Roll Sliders</b>	\$66 per dozen
<b>Oysters on the Half Shell*</b>	\$36 per dozen

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

# LUNCH PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL  
VEGETABLE AND YUKON MASHED POTATOES.

Vegetarian and gluten-free menus available upon request.

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## PACKAGE ONE - \$34 PER PERSON

<b>First Course</b>	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée Choice</b>	Mesquite Grilled Half Chicken Pretzel Trout Lemon Chicken Campanelle Grilled Atlantic Salmon
<b>Dessert</b>	Crème Brûlée or Mixed Fresh Berries

## PACKAGE TWO - \$41 PER PERSON

<b>First Course</b>	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée Choice</b>	Petite Filet Mignon* Mesquite Grilled Half Chicken Grilled Atlantic Salmon Jumbo Lump Crab Cakes Lobster Cobb Salad
<b>Dessert</b>	Crème Brûlée or Mixed Fresh Berries

## PACKAGE THREE - \$48 PER PERSON

<b>First Course</b>	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée Choice</b>	6 oz. Center-Cut Filet* Mesquite Grilled Half Chicken Seared Georges Bank Sea Scallops Seafood Mixed Grill Seasonal Fresh Fish*
<b>Dessert</b>	Chocolate Lava Cake, Crème Brûlée or Mixed Fresh Berries

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

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B R I S T O L   S E A F O O D   G R I L L  
Town Center Plaza | 913.663.5777

# DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL  
VEGETABLE AND YUKON MASHED POTATOES.

Vegetarian and gluten-free menus available upon request.

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## PACKAGE ONE - \$66 PER PERSON

<b>First Course</b>	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée Choice</b>	6 oz. Center-Cut Filet* Mesquite Grilled Half Chicken Lemon Chicken Campanelle Grilled Atlantic Salmon Seared Georges Bank Sea Scallops
<b>Dessert</b>	Chocolate Lava Cake, Crème Brûlée or Mixed Fresh Berries

## PACKAGE TWO - \$75 PER PERSON

<b>First Course</b>	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée Choice</b>	8 oz. Center-Cut Filet* 4 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon Mesquite Grilled Half Chicken Jumbo Lump Crab Cakes Seared Georges Bank Sea Scallops Grilled Atlantic Salmon
<b>Dessert</b>	Chocolate Lava Cake, Crème Brûlée or Mixed Fresh Berries

## PACKAGE THREE - \$84 PER PERSON

<b>First Course</b>	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
<b>Entrée Choice</b>	8 oz. Center-Cut Filet Oscar* 12 oz. KC Strip* Mesquite Grilled Half Chicken Seasonal Fresh Fish* Twin Lobster Tails 6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Georges Bank Sea Scallops
<b>Dessert</b>	Chocolate Lava Cake, Crème Brûlée, Carrot Cake† or Mixed Fresh Berries

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