

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

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 199 | serves 10 - 12

FRIED CALAMARI sweet & sour sauce, creole remoulade 42

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

JUMBO SHRIMP COCKTAIL cocktail sauce, creole remoulade 80

MARINATED VEGETABLE PLATTER selection of dressed and marinated vegetables 55

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

DESSERT PLATTER chef's selection of assorted desserts 39

HORS D'OEUVRES

Grilled Beef Tenderloin	\$25 per ½ dozen \$45 per dozen
Chicken Satay	\$18 per ½ dozen \$32 per dozen
Crab Meat Stuffed Mushrooms	\$20.5 per ½ dozen \$39 per dozen
Mini Crab Cakes	\$22 per ½ dozen \$44 per dozen
Prosciutto Crusted Scallops	\$24 per ½ dozen \$44 per dozen
Classic Slider*	\$25 per ½ dozen \$48 per dozen
Filet Slider*	\$42 per ½ dozen \$80 per dozen
Oysters Rockefeller	\$19 per ½ dozen \$36 per dozen
Goat Cheese Bruschetta	\$13 per ½ dozen \$24 per dozen
Lobster Salad	\$22 per ½ dozen \$42 per dozen
Lobster Roll Sliders	\$31 per ½ dozen \$60 per dozen
Oysters on the Half Shell*	\$19 per ½ dozen \$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 VEGETABLES AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE - \$27 PER PERSON

Host may choose the first course or the dessert course to be offered with the entrée.

First Course	Caesar Salad, Baby Greens or Lobster Bisque
Entrée Choice	Grilled Atlantic Salmon Grilled Chicken Breast Lobster Mac & Cheese
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO - \$31 PER PERSON

First Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	Joyce Farms Chicken Pretzel Trout Salmon Salad
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE - \$40 PER PERSON

First Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	6 oz. Center Cut Filet* Joyce Farms Chicken Grilled Atlantic Salmon Jumbo Lump Crab Cakes Lobster Cobb Salad
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE FOUR - \$47 PER PERSON

First Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	6 oz. Center Cut Filet* Joyce Farms Chicken Seared Georges Bank Sea Scallops Seafood Mixed Grill Seared Ahi Tuna* or Seasonal Fresh Fish*
Dessert	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.

*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.

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 VEGETABLES AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE - \$63 PER PERSON

First Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	6 oz. Center Cut Filet* Joyce Farms Chicken Grilled Atlantic Salmon Seared Georges Bank Sea Scallops
Dessert	Chocolate Lava Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO - \$72 PER PERSON

First Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	8 oz. Center Cut Filet* 12 oz. KC Strip* Joyce Farms Chicken Jumbo Lump Crab Cakes Seared Georges Bank Sea Scallops Seasonal Fresh Fish*
Dessert	Chocolate Lava Cake, Crème Brûlée, or Mixed Fresh Berries

PACKAGE THREE - \$84 PER PERSON

First Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	8 oz. Center Cut Filet Oscar* 12 oz. KC Strip* Joyce Farms Chicken Seasonal Fresh Fish* 1/2 lb. Lobster Tail 6 oz. Filet with Seared Georges Bank Sea Scallops*
Dessert	Chocolate Lava Cake, Crème Brûlée, Carrot Cake† or Mixed Fresh Berries

PACKAGE FOUR - \$95 PER PERSON

First Course	Iced Shellfish Platter*
Second Course	Baby Greens, Caesar Salad or Lobster Bisque
Entrée Choice	8 oz. Center Cut Filet Oscar* 12 oz. KC Strip* Joyce Farms Chicken Seasonal Fresh Fish* 1/2 lb. Lobster Tail 6 oz. Filet with Seared Georges Bank Sea Scallops*
Dessert	Chocolate Lava Cake, Crème Brûlée, Carrot Cake† 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.

*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.