Enhance your event with our selection of passed or plated hors d’oeuvres, display or plated appetizers.

**DISPLAY PLATTERS**

SERVES SMALL 4-8  |  LARGE 12-15

*Artisanal Cheese & Fruit Display* selection of domestic & imported cheeses, and fresh seasonal fruits $55  |  Large $95

*Shellfish Sampler* oysters, cocktail shrimp, lobster, king crab legs, cocktail sauce, creole remoulade $199

*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

*Smoked Salmon Flatbread* roasted garlic white sauce, red onion, caper, watercress, with lemon infused olive oil $38

*Marinated Vegetable Platter* selection of dressed and marinated vegetables $55

*Antipasto Platter* salami, prosciutto, olives, fresh mozzarella, marinated artichokes, mushrooms, onions, asparagus, red peppers and zucchini $85

*Smoked Salmon Platter* sesame crackers, red onion, caper, dill dressing $79

*Sushi Platter* spicy tuna and tempura shrimp sushi rolls, sashimi, wakame, pickled ginger, soy sauce, wasabi $70

*Dessert Platter* chocolate covered strawberries, carrot cake, chocolate truffle cake, lemon ricotta, chocolate brownie and vanilla shortbread cookies $39
Enhance your event with our selection of passed or plated hors d’oeuvres, display or plated appetizers.

PLATED OR PASSED
HORS D’OEUVRES

HOT SELECTIONS
Grilled Beef Tenderloin $3.5 per piece | $42 per dozen
Chicken Satay $2.5 per piece | $30 per dozen
Beef Satay $3 per piece | $36 per dozen
Crab Meat Stuffed Mushrooms $3.25 per piece | $39 per dozen
Mini Crab Cakes $3.25 per piece | $39 per dozen
Prosciutto Crusted Scallops $3.5 per piece | $42 per dozen
Classic Slider $4 per piece | $48 per dozen
Filet Slider $6 per piece | $72 per dozen

COLD SELECTIONS
Goat Cheese Bruschetta $2 per piece | $24 per dozen
Oysters on the Half Shell $3 per piece | $36 per dozen
Lobster Salad $3.5 per piece | $42 per dozen
Avocado, Cucumber & Carrot Sushi Rolls $2 per piece | $24 per dozen
Lobster Roll Sliders $5 per piece | $60 per dozen
LUNCH PACKAGES

MOST ENTÉRÉES ARE SERVED WITH CHEF’S SEASONAL VEGETABLES AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

**PACKAGE ONE $22** per person
Host may choose the first course or the dessert course to be offered with the Entrée

**First Course Choice**
Caesar Salad, Baby Greens

**Entrée Choice**
Grilled Atlantic Salmon
Grilled Chicken Breast
Lobster Mac-n-Cheese

**Dessert Choice**
Cookie Box
Crème Brûlée
Mixed Fresh Berries

**PACKAGE TWO $27** per person

**First Course Choice**
Baby Greens, Caesar Salad or Lobster Bisque

**Entrée Choice**
Joyce Farms Chicken
Almond Crusted Tilapia
Salmon Salad

**Dessert Choice**
Cookie Box
Crème Brûlée
Mixed Fresh Berries

**PACKAGE THREE $35** per person

**First Course Choice**
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 Choice**
Cookie Box
Crème Brûlée
Mixed Fresh Berries

**PACKAGE FOUR $42** per person

**First Course Choice**
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 Choice**
Cookie Box  Crème Brûlée
Mixed Fresh Berries

**PLATED APPS**
ENHANCE YOUR LUNCH PACKAGE BY SELECTING A PLATED APPETIZER.
SERVES 3 – 4  |  MENU PRICE

Iced Shellfish Platter  I  Shared Sampler  I  Jumbo Shrimp Cocktail
Fried Calamari  I  Goat Cheese Bruschetta  I  Jumbo Lump Crab Cakes
DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND YUKON MASHED POTATOES, UNLESS OTHERWISE STATED.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE $48 per person
First Course Choice
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 Choice
Seasonal Fruit Croustade
Crème Brûlée
Mixed Fresh Berries

PACKAGE TWO $60 per person
First Course Choice
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 Choice
Seasonal Fruit Croustade
Crème Brûlée
Mixed Fresh Berries

PLATED APPS
ENHANCE YOUR DINNER PACKAGE BY SELECTING A PLATED APPETIZER.

SERVES 3 – 4 | MENU PRICE
Iced Shellfish Platter
Shared Sampler
Jumbo Shrimp Cocktail
Fried Calamari
Goat Cheese Bruschetta
Jumbo Lump Crab Cakes

B R I S T O L S E A F O O D G R I L L
2314 Technology Dr.  |  636.625.6350
DINNER PACKAGES

Most entrées are served with grilled asparagus and Yukon mashed potatoes, unless otherwise stated.

Vegetarian and gluten-free menus available upon request.

Package Three $70 per person

First Course Choice
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 Choice
Seasonal Fruit Croustade
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

Package Four $84 per person

First Course
Iced Shellfish Platter

Second Course Choice
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 Choice
Seasonal Fruit Croustade
Crème Brûlée
Carrot Cake
Mixed Fresh Berries

Plated Apps

Enhance your dinner package by selecting a plated appetizer.

Serves 3 - 4 | Menu Price

Iced Shellfish Platter | Shared Sampler
Jumbo Shrimp Cocktail | Jumbo Lump Crab Cakes
Fried Calamari | Goat Cheese Bruschetta

Bristol Seafood Grill
2314 Technology Dr. | 636.625.6350