

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 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

DESSERT PLATTER chef's selection of assorted desserts 39

HORS D'OEUVRES

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

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE - \$34 PER PERSON

First Course	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée Choice	Mesquite Grilled Half Chicken Grilled Atlantic Salmon Lemon Chicken Campanelle Panko Fried Shrimp
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO - \$41 PER PERSON

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

PACKAGE THREE - \$48 PER PERSON

First Course	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée Choice	6 oz. Center-Cut Filet* Mesquite Grilled Half Chicken Seared Georges Bank Sea Scallops Seafood Mixed Grill Seasonal Fresh Fish*
Dessert	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
11801 Olive Blvd | 314.567.0272

DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH GRILLED ASPARAGUS AND
YUKON MASHED POTATOES.

Vegetarian and gluten-free menus available upon request.

PACKAGE ONE - \$66 PER PERSON

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

PACKAGE TWO - \$75 PER PERSON

First Course	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée Choice	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
Dessert	Chocolate Lava Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE - \$84 PER PERSON

First Course	Baby Greens, Caesar Salad, Lobster Bisque or Spicy Creole Gumbo
Entrée Choice	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
Dessert	Chocolate Lava Cake, Crème Brûlée, Carrot Cake† or Mixed Fresh Berries

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