

Banquet Menu - On Premise

On Premise Catering 3 Hours price excludes tax & 20% Banquet fee (operations & labor).
Package includes table linen, fresh tossed salad, bread, soft drinks and coffee and tea service.

25 Guest Minimum (Kids ages 4 to 10 are \$10.50.)

A \$150.00 non refundable deposit needed to secure your date.

Guarantee of 30 for Patio Room & 45 for Dining Room

Buffet Package **\$21.95**

Choose 3 Entrées and 2 Side Dishes. Add Appetizers to your buffet package at an additional cost.

APPETIZERS

Indulge - add appetizers to your buffet package. Price is per person.

Mini Crab Cakes <i>Bite sized crab cakes served with a remoulade sauce.</i>	\$4.00	Mini Corn Dogs <i>Miniature hot dogs wrapped in sweet cornmeal.</i>	\$3.00
Boneless Chicken Wings <i>Your choice of Classic Buffalo, BBQ, or Teriyaki.</i>	\$3.00	Stuffed Mushrooms <i>Fresh mushroom caps stuffed with your choice of vegetable or seafood stuffing.</i>	\$4.00
Cocktail Franks <i>Miniature all-beef frankfurters wrapped in puff pastry.</i>	\$3.00	Spring Rolls <i>Vegetarian with a sweet and sour sauce.</i>	\$3.00
Meatballs <i>Your choice of Parm, Sweet and Sour, or Swedish.</i>	\$3.00	Deviled Eggs <i>A classic appetizer to enjoy.</i>	\$3.00
Sliders <i>Chef's thinly sliced sautéed beef, topped with shredded mozzarella and onion hay.</i>	\$4.00	Lamb Chops <i>Baby lamb chops served with mint jelly.</i>	\$4.00
Beef or Chicken Satay <i>Marinated strips woven on a skewer. Your choice of balsamic, cranberry chutney or Oriental ginger.</i>	\$4.00	Shrimp Cocktail <i>Jumbo chilled shrimp served with cocktail sauce and lemon.</i>	\$4.00
Scallops Wrapped in Bacon <i>Plump and tender sea scallops delicately seasoned and wrapped in bacon.</i>	\$4.00	Seared Tuna <i>Black and white sesame encrusted ahi tuna drizzled with a wasabi cream.</i>	\$4.00
Pretzel Bites <i>Served with a Guinness cheese sauce.</i>	\$4.00		
Chicken Wings <i>Your choice of Classic Buffalo, BBQ, or Teriyaki.</i>	\$4.00		

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ENTRÉE SELECTIONS *Choose 3*

Chicken and Broccoli with Garlic and Oil over Penne Pasta

Sautéed chicken breast with fresh broccoli and olive oil.

Chicken Marsala

Chicken breast sautéed lightly in Marsala wine and mushroom gravy.

Chicken Penne Pomodoro

Breaded chicken cutlet covered with tomato sauce and fresh mozzarella.

Eggplant Parmigiana

London Broil with Sautéed Mushrooms and Onions

Penne Ala Vodka

Served in a creamy tomato sauce, a touch of vodka and topped with Parmesan cheese.

Potato and Cheddar Encrusted Cod

Stuffed with crab meat stuffing.

Stuffed Filet of Sole

Stuffed with shrimp and garlic stuffing.

Shrimp Scampi

Served over linguine.

Shrimp Florentine

Served over penne.

Chicken Francaise

Egg battered sautéed breast of chicken simmered in a lemon butter sauce.

Chicken Parmigiana

Breaded chicken cutlet with melted mozzarella cheese and marinara sauce.

Chicken Caprese

Sweet and Sour Chicken

Served over rice pilaf.

Eggplant Rollantine

Eggplant Sorrentino

Rolled with Prosciutto and mozzarella. Topped with marinara sauce.

Baked Vegetable Lasagna Roll-Ups

Meatballs and Sausage Marinara

Pork Schnitzel

Pork sirloin pan fried golden brown and topped with sautéed mushrooms and onions. Finished with sherry wine, rich demi glaze and touch of Dijon. Served with potato pancakes and apple sauce.

Baked Ziti Parmigiana

Pasta Primavera

Served in a white sauce and topped with seasonal vegetables.

SIDES *Choose 2*

Mashed Potatoes

Garlic Smashed Potatoes

Wild Rice

Green Bean Almondine

Roasted Potatoes

Chef's Rice Pilaf

Glazed Baby Carrots

Steamed Broccoli

Vegetable Medley

Green beans, carrots and broccoli.

Harvest Medley

Lightly seasoned and baked zucchini, squash, green bell peppers and red onions.

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Full Service (Plated)

Full Service Packages \$25.95

Full service package includes table linen, soft drinks coffee & tea service.

Price excludes tax & 20% Banquet fee (operations & labor).

15 guest minimum - 30 guest maximum (Kids under 10 are welcome to order off children's menu)

Guarantee of 30 for Patio Room & 45 for Dining Room

SALAD

Captain's Table House Salad

Fresh mixed greens, onions, cucumbers, tomatoes and carrots.

ENTRÉES SELECTIONS *Choose 3*

Chicken and Broccoli with Garlic and Oil over Penne Pasta

Sautéed chicken breast with fresh broccoli and olive oil.

Chicken Marsala

Chicken breast sautéed lightly in Marsala wine and mushroom gravy. Served with our vegetable Du Jour and choice of French fries, rice pilaf or roasted potatoes.

Potato Encrusted Cod

Sweet flaky cod fish topped with shredded potato, chives and sour cream. Served with our vegetable Du Jour and choice of French fries, rice pilaf or roasted potatoes.

Penne Ala Vodka

Served in a creamy tomato sauce, a touch of vodka and topped with Parmesan cheese.

Chicken Francaise

Egg battered sautéed breast of chicken simmered in a lemon butter sauce. Served with our vegetable Du Jour and choice of French fries, rice pilaf or roasted potatoes.

Chicken Parmigiana

Breaded chicken cutlet with melted mozzarella cheese.

Pork Schnitzel

Pork sirloin pan fried golden brown and topped with sautéed mushrooms and onions. Finished with sherry wine, rich demi glaze and touch of Dijon. Served with potato pancakes and apple sauce.

Broiled Salmon

Served with our vegetable Du Jour, rice pilaf or roasted potatoes.

Stuffed Sole

Filet of sole with crab seafood stuffing. Served with our vegetable Du Jour, rice pilaf or roasted potatoes.

PACKAGES

Beer & Wine

*\$10 per person for 1st hour
\$5 each additional hour*

Open Bar

*\$15 per person for 1st hour
\$8 each additional hour*

**Excludes shots, martinis, frozen, tall or premium drinks*

Beer & Wine Tab

Open Bar Tab

Cash Bar

\$25.00 Bartender fee for cash bar