

# HORS D'OEUVRES

(minimum: 25 pieces per option)

## ***Can be passed around or displayed***

The number needed often depends on how long the cocktail hour is, the time of day, and if a meal is to be served following the cocktail hour. Please keep these guidelines in mind when estimating quantities:

Younger people eat more than older individuals.

If hors d'oeuvres are served before dinner, guests will consume 4-6 pieces each.

If you are hosting a party with only filling hors d'oeuvres, we recommend that each person consume 15-20 pieces each.

## LAND

### **MINI REUBENS**

Made with corned beef, sauerkraut and Swiss cheese  
\$3.50/ea.

### **BEEF SATAY**

Grilled marinated steak skewers  
\$4.50/ea.

### **POT ROAST SLIDER**

Tender pot roast with caramelized onions and Cheddar cheese  
\$4.50/ea.

### **BEEF TARTARE CROSTINI**

Drizzled with tuffle oil  
\$5.00/ea.

### **MINI BEEF ON WECK**

Served with horseradish sauce  
\$5.00/ea.

### **BEEF ON WECK CROSTINI**

Roast beef and horseradish aioli on a toasted crostini with caraway seeds  
\$3.50/ea.

### **LAMB LOLLIPOP**

Tender lamb chops served with a mojito glaze  
\$5.50/ea.

### **PULLED PORK POTATO SKINS**

Fried potato skins topped with pulled pork, sour cream and green onions  
\$3.50/ea.

### **BACON-WRAPPED DATES**

Medjool dates stuffed with blue cheese and wrapped in crispy bacon  
\$4.00/ea.

### **PEPPERONI AND CHEESE MINI PIZZA BITES**

\$3.00/ea.

### **GRILLED CHICKEN MINI TACO**

Served with corn salsa and a sriracha aioli  
\$3.50/ea.

### **FIG AND PROSCIUTTO MINI PIZZA BITES**

Topped with mozzarella, garlic and oil  
\$4.50/ea.

### **RUMAKI**

Chicken livers wrapped in bacon  
\$4.00/ea.



### **MINI CORN DOGS**

Served on a stick with mustard  
\$3.50/ea.



### **CHICKEN SATAY**

Grilled marinated chicken skewers  
\$3.50/ea.



### **PANKO-CRUSTED CHICKEN SKEWERS**

Served with smoked blue cheese  
\$4.00/ea.



### **CARIBBEAN JERK CHICKEN SLIDERS**

Grilled jerk chicken topped with pineapple  
salsa and a Caribbean aioli  
\$4.50/ea.



### **CHICKEN AND WAFFLES**

Fried chicken served between  
two waffles and topped with a  
bourbon maple glaze  
\$3.50/ea.



### **QUESADILLA BITES**

Mini quesadilla triangles filled with  
Cheddar cheese, onions and peppers, and  
topped with sour cream  
\$3.00/ea.

### **GRILLED CHICKEN TACOS**

Filled with grilled chicken, white rice,  
seaweed salad and pickled onions, and  
topped with a cilantro cashew sauce  
\$4.50/ea.

### **EVENT MINIMUMS**

Monday thru Thursday: \$3,000

Friday & Sunday: \$4,000

Saturdays: \$5,000

Entire Place When Closed: \$7,500

CEREMONY FEE: \$300

8% tax and 20% gratuity will be added to each party

# SEA

## TUNA NACHOS

Fried wontons topped with seared ahi tuna, Wakami, sweet chili sauce and a wasabi dressing  
\$4.00/ea.

## CLAMS CASINO

Littleneck clams crowned with a mixture of bacon, peppers, onions, panko and a hint of hot sauce  
\$3.50/ea.

## CRAB CAKES

Served with mango salsa  
\$4.00/ea.

## MINI LOBSTER ROLLS

\$5.50/ea.

## CRAB CLAWS

Snow crab claws served with a key lime mustard sauce  
\$5.00/ea.

## MINI SHRIMP TACOS

Butter-poached shrimp with mango salsa and a garlic aioli  
\$4.50/ea.

## BLOODY MARY SHRIMP SHOOTER

Mini Bloody Mary garnished with a shrimp cocktail ~ *contains alcohol*  
\$4.00/ea.

## BACON WRAPPED SCALLOPS

Seared day boat scallops wrapped in crispy bacon  
\$5.00/ea.

## BBQ SHRIMP

Grilled BBQ shrimp wrapped in crispy bacon  
\$4.50/ea.

## Mini Lobster Puff Pastry

Creamy lobster and seafood medley topped with puff pastry  
\$5.00/ea.

## Mahi Tacos

Grilled mahi topped with red onion, jalapeño and a chipotle aioli  
\$4.00/ea.



# GARDEN

## **CREAMY TOMATO SOUP SHOOTER**

Topped with a mini grilled cheese sandwich  
\$3.00/ea.

## **FRIED MAC 'N' CHEESE LOLLI-STICK**

Deep-fried, panko-cruste mac 'n' cheese  
served on a stick  
\$3.00/ea.

## **TEMPURA GREEN BEANS**

Tempura green beans served  
with a garlic aioli  
\$3.00/ea.

## **CAPRESE SKEWERS**

Skewers of fresh mozzarella, basil and cherry  
tomatoes finished with a balsamic glaze  
\$3.50/ea.

## **CHEESE-STUFFED ARTICHOKE HEARTS**

Artichoke hearts stuffed with  
mozzarella and Parmesan cheese  
\$3.50/ea.

## **BRUSCHETTA**

Traditional tomato bruschetta drizzled with  
a balsamic glaze  
\$3.00/ea.

## **MINI PIZZA BITES**

Roasted peppers, caramelized onions  
OR mushrooms  
\$3.50/ea.

## **INDIVIDUAL TRAYS**

**FRUIT TRAY** \$3.50/pp

**CHEESE TRAY** \$4.50/pp

**FRUIT AND CHEESE TRAY** \$7.00/pp

**VEGGIE TRAY** \$3.50/pp



# THEMED PACKAGES

## **BUFFALO PACKAGE**

\$25/pp

*Includes all of the following:*

Buffalo chicken wings, mini beef on weck and pizza logs.  
Served with carrots, celery and creamy blue cheese dip

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## **SNACK PACK**

\$31/pp

*Includes all of the following:*

Spinach artichoke dip served with fried pitas, smoked chicken wing dip with tortillas, clams casino, French onion-stuffed mushrooms, panko-cruste chicken tenders served with a smoked blue cheese dip and bacon-wrapped BBQ shrimp

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## **SUNSET PACKAGE**

\$34/pp

*Includes all of the following:*

Roasted BBQ chicken, lobster mac 'n' cheese, clams casino,  
roasted red potatoes and corn succotash  
*(Includes soda, coffee and tea)*

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## **REUNION PACKAGE**

\$33/pp *(tax and gratuity included)*

*Includes all of the following:*

Mini beef on weck – make it a French onion dip +\$2/pp  
Chicken wings  
Cold veggie platter with a garden dip  
Tuna nachos  
Chicken wing dip with fried tortilla chips

**BRUNCH PACKAGE**

\$30/pp

*Includes all of the following:*

**Cinnamon and Vanilla Baked French Toast with Cream Cheese Frosting**

**Spinach, Tomato and Feta Frittata**

**Thick Smoked Bacon**

**Maple Sage Breakfast Sausage**

**Garlic Parmesan 3 Cheese Scalloped Potatoes**

**Fresh Fruit**

**Pastries and Rolls**

**Chicken Cranberry Salad on a Croissant +\$4/pp**

**Fried Chicken and Waffles +4/pp**

**Breakfast Mac 'N' Cheese**

Filled with bacon, sausage, onions and peppers +3/pp

**Eggs Benedict +4/pp**

**Yogurt Parfait +3/pp**

**Tater Tots +2/pp**

**Grilled Asparagus with Hollandaise +\$3/pp**

**Cookie Tray +\$2/pp**

*(Includes soda, coffee and tea)*



**ADD A MIMOSA BAR:**

\$2/pp + \$30 per bottle of champagne; includes orange juice, prickly pear lemonade, cran-pine-apple, sliced oranges, strawberries and blueberries  
*(Minimum 4 Bottles)*

**ADD A BLOODY MARY BAR:**

\$6/pp and includes Sunset Grill's Bloody Mary mix (alcoholic and non-alcoholic versions) plus olives, lemons, celery, bacon, pepperoncini, horseradish, Tobasco and sriracha sauces, carrots, pickles and cheeses



## **SHOWER PACKAGE**

\$34/pp

### **Imported Aged Cheese and Cracker Tray**

#### **Fruit Tray**

(Served upon arrival)

*Includes all of the following assorted sandwiches:*

#### **Turkey Panini**

Smoked turkey, honey mustard and brie on whole wheat bread

#### **Veggie Panini**

Tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto on whole wheat bread

#### **Chicken Salad on Mini Croissants**

#### **Substitute:**

#### **Philly Steak and Cheese Panini**

Thinly sliced prime rib with caramelized onions and American cheese +\$2/pp

#### *CHOICE OF PASTA*

#### **Creamy Pesto Penne**

Penne pasta served with sun-dried tomatoes and roasted asparagus

#### **Parmesan and Asiago Pasta**

Roasted red peppers, spinach, and artichokes bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta

#### **Penne Alla Vodka**

Penne pasta in a creamy vodka tomato sauce

#### **Tortellini Salad**

Tortellini, arugula, sun-dried tomatoes and roasted red peppers tossed in a pesto sauce

#### **Garden Salad**

*(Includes soda, coffee and tea)*

#### **Cookie Tray +\$2/pp**

#### **ADD A MIMOSA BAR:**

\$2/pp + \$30 per bottle of champagne; includes orange juice, prickly pear lemonade, cran-pineapple, sliced oranges, strawberries and blueberries

*(Minimum 4 Bottles)*

**FRENCH SHOWER**

\$36/pp

*Includes all of the following:*

**Imported Aged Cheese and Cracker Tray**

**Fruit Tray**

(Served upon arrival)

**Pear, Walnut and Gorgonzola Salad**

Field greens mixed with dried cranberries, pears, red onions, walnuts and Gorgonzola, and tossed with a poppy seed dressing

**Chicken and Asparagus Crepes**

Served with béchamel sauce

**Ham and Cheese Stuffed Crepes**

**Grilled Asparagus with Hollandaise Sauce**

**Add:**

**Steak Crepe**

Filled with a filet, caramelized onions, mushrooms, goat cheese and a blueberry balsamic glaze +\$7/pp

Cookie Tray +\$2/pp

*(Includes soda, coffee and tea)*

**ADD A MIMOSA BAR:**

\$2/pp + \$30 per bottle of champagne used; includes orange juice, prickly pear lemonade, cran-pineapple, sliced oranges, strawberries and blueberries  
*(Minimum 4 Bottles)*

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**BRIDAL PACKAGE**

\$200 for up to 6 people (\$25/pp over 6)

Includes:

2 bottles of champagne and orange juice for mimosas

Bottled water

Fresh fruit

Cheese and crackers

Light pastries

*Patrons can use the space prior to the event to get ready*





# STATIONS

(Choose 3 or more stations if their food is meant to serve as your main entrée)

## DELECTABLE DIPS

\$12/pp

**Kettle Chips** with chipotle dip

**Spinach Artichoke Dip** with fried pitas

**Smoked Chicken Wing Dip** with tortillas

**Crab and Shrimp Dip** with grilled crostinis

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## BACON MAKES IT BETTER

\$14/pp

**Sweet Sriracha Bacon**

on a stick

**Candied Bacon**

on a stick

**Bacon and Caramelized Onion Grilled Cheese**

**Smoked Bacon Dip**

with chips

**Bacon-Wrapped Dates**

Medjool dates wrapped in crispy bacon

**Bacon-Wrapped BBQ Shrimp**

Grilled BBQ shrimp wrapped in crispy bacon +\$3

## MINI SEAFOOD STATION

\$34/pp

*Includes all of the following:*

**Chilled Poached Shrimp**

with cocktail sauce

**Raw Littleneck Clams**

with hot sauce and lemon

**Raw Oysters**

on the half shell with mignonette sauce

**Crab Claws**

with a key lime mustard sauce

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## DELUXE SEAFOOD STATION

\$47/pp

*Includes all of the following:*

**Chilled Poached Shrimp**

with cocktail sauce

**Raw Littleneck Clams**

with hot sauce and lemon

**Raw Oysters on the Half Shell**

with mignonette sauce

**Crab Claws**

with a key lime mustard sauce

**Lobster Tails**

**Shrimp and Scallop Ceviche**

**Tuna Poke**

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## CHARCUTERIE STATION

\$14/pp

**Imported Aged Cheeses**

**Cured Meats** (prosciutto, soppressata, salami, capocollo and pepperoni)

**Various Olives, Pepperoncini and Artichokes**

**Dried Fruits and Nuts**

**Grilled Vegetables**

**Toasted Baguette Crostinis**

**Bruschetta**

**Caponata**



## **PASTA BAR**

\$15/pp

### *CHOICE OF 2*

#### **Creamy Pesto Penne**

Penne pasta served with sun-dried tomatoes and roasted asparagus

#### **Parmesan and Asiago Pasta**

Roasted red peppers, spinach and artichokes bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta

#### **Penne Alla Vodka**

Penne pasta in a creamy vodka tomato sauce

#### **Butternut Squash Roll-Up +\$3**

Lasagna noodles rolled with butternut squash, ricotta and mozzarella cheeses and topped with a garlic sage béchamel sauce

#### **Pasta Marinara**

#### **Cheese Stuffed Ravioli**

Ravioli bathed in a sun-dried tomato and spinach cream sauce

#### **Add:**

Chicken +\$2/pp

Shrimp +\$4/pp

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## **CARVING STATION**

\$19/pp

Served with artisan rolls and accompanied sauces

### *CHOICE OF 2*

#### **Stuffed Pork Loin**

Pork loin stuffed with goat cheese, candied walnuts, cranberries and spinach, and drizzled with a balsamic glaze

#### **Carved Sirloin**

Served with horseradish and au jus

#### **In-house Smoked Brisket**

Served with a chipotle BBQ sauce

#### **Porchetta**

Slow-roasted pork shoulder seasoned with sage, rosemary and garlic, and served with a garlic aioli

#### **Chicken Roulade**

Chicken breast stuffed with roasted red peppers, spinach, and caramelized onions, and served with a sun-dried tomato cream sauce

#### **Substitute:**

**Rack of Lamb** served with a mojito glaze \$12/pp

**Prime Rib** served with horseradish and au jus \$8/pp

**Herb-Crusted Beef Tenderloin** served with a balsamic blueberry sauce \$12/pp

**Marinated Hanger Steak** served with garlic aioli \$4/pp

## **HOT SEAFOOD STATION**

\$29/pp

Garlic-roasted rapini +

### *CHOICE OF 2*

#### **Steamed Clams**

in a white wine and garlic sauce

#### **Honey Garlic Glazed Salmon**

#### **Japanese Roasted Salmon**

with a mango salsa

#### **Shrimp Provençal**

Sautéed shrimp with lemon, garlic and shallots

#### **Grilled Mahi**

Grilled mahi topped with a lemon cilantro pesto

#### **Substitute:**

Grilled halibut with a lemon basil vinaigrette +\$5/pp

### *CHOICE OF 1*

#### **Garlic and Wild Mushroom Risotto**

#### **Caprese Risotto**

with cherry tomatoes, red onions, basil and mozzarella

#### **Lemon Herb Risotto**

with Parmesan

#### **Roasted Sweet Potato Risotto**

with brown butter, bacon and fresh herbs

#### **Substitute:**

Lobster risotto with saffron, garlic, white wine and fresh herbs +\$3/pp



## **MINI ITALIAN PACKAGE**

\$30/pp

### **Chicken Cutlets or Herb-Roasted Chicken**

(substitute Veal Cutlets for +\$3/pp)

### **Fresh grilled vegetables**

#### *CHOICE OF PASTA*

**Pasta Marinara** (meatballs +\$3/pp)

#### **Penne Alla Vodka**

Penne pasta bathed in a creamy vodka tomato sauce

#### **Creamy Pesto Penne**

Penne pasta with sun-dried tomatoes and roasted asparagus

Salad of mixed greens, tomatoes, cucumbers, red onions and croutons that is dressed with a balsamic vinaigrette; garlic bread served on the side  
*(Includes soda, coffee and tea)*

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## **ITALIAN PACKAGE**

\$34/pp

### **Imported Aged Cheese and Cracker Tray**

(Served upon arrival)

### **Chicken Cutlets or Herb-Roasted Chicken**

#### **Meatballs**

Served with red sauce

#### **Vegetable Stack**

Eggplant, zucchini, tomatoes, roasted peppers and mozzarella cheese stacked and baked into individual towers

#### **Garlic bread**

#### *CHOICE OF PASTA*

#### **Creamy Pesto Penne**

Penne pasta with sun-dried tomatoes and roasted asparagus

#### **Penne Alla Vodka**

Penne pasta in a creamy vodka tomato sauce

#### **Pasta Marinara**

Salad of mixed greens, tomatoes, cucumbers, red onions and croutons that is dressed with a balsamic vinaigrette; garlic bread served on the side  
*(Includes soda, coffee and tea)*

## **SLIDER BAR**

\$16/pp

### *CHOICE OF 3*

#### **Chicken Parmesan Slider**

Chicken Parmesan served with fresh marinara sauce on a mini ciabatta roll

#### **Bourbon Slider**

Beef patty with Cheddar cheese and a bourbon glaze

#### **Blue Slider**

Beef patty with blue cheese crumbles and caramelized onions

#### **Pot Roast**

Pot roast, caramelized onions and Cheddar cheese topped with a horseradish mayo

#### **Caribbean Jerk Chicken**

Grilled jerk chicken topped with pineapple salsa and a Caribbean aioli

#### **Grilled Mahi**

Grilled mahi topped with pineapple salsa

#### **Fried Haddock**

Beer-battered haddock topped with coleslaw and Old Bay tartar sauce

#### **Veggie Slider**

Filled with tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto

#### **Beef on Weck**

House-roasted beef on a Kimmelweck roll

#### **French Dip**

Sliced roast beef with caramelized onion and Provolone cheese,  
and served with French onion au jus

#### **Meatball Sliders**

Homemade meatballs topped with marinara sauce and herbed whipped ricotta

#### **Chicken and Waffles**

Fried chicken served between two waffles and topped with a bourbon maple glaze

#### **Substitute:**

**Steak & Cheese** Thinly sliced ribeye with caramelized onions and melted American cheese on a toasted roll +\$2/pp

**Mini Lobster Rolls** +\$4/pp



## SOUP AND SALAD BAR

\$12/pp

Mixed greens and romaine lettuce

### Toppings:

Onions, tomatoes, cheddar cheese, mozzarella, blue cheese crumbles, sunflower seeds, croutons, garbanzo beans, cucumbers, almonds, cranberries, strawberries and mango

*SOUP: (CHOICE OF TWO)*

**Lobster Bisque**

**Shrimp Bisque**

**Clam Chowder**

**Cream of Mushroom Soup**

**Tomato Basil Soup**

**Chicken Noodle**

**Beans and Greens**

+ Artisan bread

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## MAC 'N' CHEESE

\$12/pp

**Cheddar Mac 'N' Cheese**

**Parmesan Asiago Mac 'N' Cheese**

### Toppings:

Bacon, caramelized onions, roasted red peppers and artichokes

### Add:

**BBQ Pulled Pork** +\$2/pp

**Mac 'N' Cheese Bites** +\$2/pp

**Langoustines (Baby Lobster)** +\$6/pp

**Grilled Shrimp** +\$4/pp

**Grilled Chicken** +\$2/pp

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## BBQ STATION

\$21/pp

**House-smoked brisket**

**House-smoked chicken wings**  
served with bleu cheese

**Mac 'N' Cheese**

**Grilled Corn On The Cob**  
with Parmesan and chives

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## TACO BAR +

\$15/pp

Flour tortillas, fresh corn chips fried in-house, slow-roasted beef and grilled chicken

**Add:** Grilled shrimp +\$3/pp

### Toppings:

Corn succotash, chipotle crème fraîche, pico de gallo, lettuce, onions, cilantro, guacamole, limes, jalapeños, tomatoes, queso fresco and Cheddar

**Add:** Mexican street corn +\$2/pp

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## BUILD YOUR OWN LETTUCE WRAPS

\$16/pp

Crisp butter lettuce, romaine, honey garlic flank steak and sesame chili grilled chicken

**Add:** Cilantro lime grilled shrimp +\$4/pp

### Accompaniments:

Garlic cashew cilantro sauce, peanut sauce, hoisin sauce, seaweed salad, rice, coconut curry noodles, pickled red onions, bean sprouts, shredded carrots and shredded cucumbers

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## SPUD BAR

\$9/pp

**French Fries, Sweet Potato Fries, and Tater Tots**  
**Assortment of Dipping Sauces**

**Twice Baked Potatoes**

with sour cream, Cheddar cheese, bacon and chives

**Spinach Artichoke Stuffed Potatoes**

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## SUNSET DESSERT STATION

\$7/pp

**Fried Oreos**

*CHOICE OF 2 FLAVORS*

**Crème Brûlée**

Snickers

Strawberry

Peanut Butter Cup

**Cookie & Brownie Trays**

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**CANDY BAR** \$5/pp Assorted Candy Displayed in Jars

## **DINNER BUFFET**

\$45/pp

*Includes: mixed green salad, rolls and butter, coffee, tea and soda*

### *CHOICE OF 2 VEGETABLES*

#### **Vegetable Stack**

Eggplant, zucchini, peppers and onions and mozzarella stacked and baked in individual towers, and finished with a balsamic glaze

#### **Sweet and Spicy Roasted Cauliflower**

#### **Garlic and Parmesan Roasted Asparagus**

#### **Roasted Broccoli**

with toasted almonds, lemon and Pecorino cheese

### *CHOICE OF STARCH*

#### **Creamy Pesto Penne**

Penne pasta with sun-dried tomatoes and roasted asparagus

#### **Penne Alla Vodka**

#### **Butternut Squash Roll-up +\$3**

Lasagna noodles rolled with butternut squash, ricotta and mozzarella cheeses, and topped with a garlic sage béchamel sauce

#### **Parmesan and Asiago Pasta**

Roasted red peppers, spinach, and artichokes bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta

#### **Pasta Pomodoro**

with in-house marinara made from San Marzano tomatoes

#### **Baked Rigatoni**

with fresh mozzarella and ricotta cheese

#### **Coconut Rice**

#### **Lemon Herb Risotto with Parmesan**

#### **Mac 'N' Cheese**

#### **Savory Mushroom and Leek Stuffing**

### *CHOICE OF POTATO*

#### **Herb Roasted Potato**

#### **Gratin of Regular and Sweet Potatoes**

#### **Red Smashed Potatoes**

#### **Twice Baked Potato**

#### **Baked Potato**

### *CHOICE OF TWO PROTEINS*

#### **Chicken Cutlet**

#### **Herb-Roasted Chicken**

#### **Caribbean Jerk Chicken**

Grilled airline chicken breast topped with pineapple salsa

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**Porchetta**

Slow-roasted pork shoulder seasoned with sage, rosemary and garlic

**Bracciale**

Rolled flank steak stuffed with herbs and cheese and covered in a red sauce

**Carved Sirloin with Au Jus**

**Stuffed Pork Loin**

Pork loin stuffed with goat cheese, candied walnuts, cranberries and spinach, and finished with a balsamic glaze

**Javanese Roasted Salmon**

Salmon served over coconut rice and grilled asparagus and topped with mango salsa

**Seafood Stuffed Haddock**

Haddock stuffed with shrimp, lobster, scallops, onions, peppers and panko that is topped with a béchamel sauce and served with mashed potatoes

**Substitute:**

**Carved Prime Rib** +\$12/pp

**Carved Tenderloin** +\$16/pp





## **SIT DOWN OPTIONS**

All dinners include a mixed green salad, rolls and butter, coffee, tea and soda

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### **CHICKEN**

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#### **Spinach Artichoke Chicken**

Grilled chicken breast stuffed with spinach and artichokes that is topped with Provolone cheese and served with mashed potatoes and grilled red peppers  
\$29

#### **Caribbean Jerk Chicken**

Grilled Caribbean airline breast served over coconut rice and topped with pineapple salsa  
\$29

#### **Chicken Parmesan**

House-made chicken cutlets topped with marinara and mozzarella cheese and served over linguine with marinara sauce  
\$29

#### **Parmesan and Asiago Pasta with Grilled Chicken**

Roasted red peppers, spinach, artichokes and grilled chicken bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta  
\$31

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### **BEEF**

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*(All beef will be cooked to medium temperature)*

#### **Short Rib**

Braised short ribs topped with a red wine demi-glaze and served over mashed potatoes  
\$41

#### **Italian Stuffed Flank Steak**

Flank steak stuffed with spinach, red peppers, garlic and onions that is served over mashed potatoes and accompanied by roasted asparagus  
\$39

#### **12 Oz Prime Rib**

Served with mashed potatoes, roasted asparagus  
\$39

#### **8 Oz Filet**

Served with mashed potatoes, roasted asparagus  
\$52

#### **8 Oz Sirloin**

Served with mashed potatoes, roasted asparagus  
\$35

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### **PORK**

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#### **Pork Osso Bucco**

Braised BBQ pork shank served over mashed potatoes and topped with grilled pineapple salsa  
\$33

#### **Stuffed Pork Loin**

Pork loin stuffed with goat cheese, candied walnuts, cranberries and spinach that is served over mashed potatoes and drizzled with a balsamic glaze  
\$34

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**SEAFOOD**

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**Linguine & Clams**

Linguini tossed with chopped and whole clams sautéed in a white wine and garlic sauce  
\$33

**Shrimp and Lobster Mac 'N' Cheese**

Butter-poached shrimp and lobster bathed in a creamy cheese sauce  
and served over cavatappi pasta  
\$35

**Javanese Roasted Salmon**

Salmon served over grilled asparagus and coconut rice, and topped with mango salsa  
\$33

**Seafood Stuffed Haddock**

Haddock stuffed with shrimp, lobster, scallops, onions, peppers and panko that is topped  
with a béchamel sauce and served with mashed potatoes  
\$33

**Cilantro Lime Shrimp Skewers**

Served over coconut rice and grilled asparagus, and topped with mango salsa  
\$33

**Lobster Seafood Puff Pastry**

Creamy bisque of sweet lobster, shrimp and scallops that is served over a pastry shell  
\$41

**Seafood Lasagna**

Lasagna noodles layered with shrimp, scallops, lobster, ricotta and mozzarella cheeses, red  
peppers and spinach, and topped with a lobster cream sauce  
\$38

**Tuna**

8 oz of ahi tuna that is seared and served rare with coconut rice and mango salsa  
\$35

**Add**

**6 oz Lobster Tail + \$17/pp**

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**VEGETABLE**

**Stuffed Mushrooms**

Portobello mushrooms that are stuffed with roasted red peppers, spinach, onions,  
breadcrumbs and fresh mozzarella, and served with rice and a roasted red pepper coulis  
\$29

**Cheese Stuffed Ravioli**

Topped with a sun-dried tomato and spinach cream sauce  
\$31

**Butternut Squash Roll-Up**

Lasagna noodles rolled up with butternut squash, ricotta and mozzarella cheeses,  
and topped with a garlic sage béchamel sauce  
\$31

# BEVERAGE SELECTION

**OPEN BAR WITH HOUSE BRANDS (INCLUDES LIQUOR, BOTTLE BEER, WINE AND ALL MIXERS)  
CHOOSE 2 RED WINES, 2 WHITE WINES AND 3 BRANDS OF BEER**

1 hr. - \$15/pp  
2 hr. - \$18/pp  
3 hr. - \$21/pp  
4 hr. - \$24/pp

**OPEN BAR WITH PREMIUM BRANDS  
(INCLUDES LIQUOR, DOMESTIC BOTTLE BEER, HOUSE WINE AND ALL MIXERS)  
CHOOSE 2 RED WINES, 2 WHITE WINES AND 3 BRANDS OF BEER**

Premium: Stoli, Absolut, Tanqueray, Bacardi, Jim Beam, Dewars, Johnny Walker Red,  
Seagram's VO, Canadian Club (comparable items are available upon request)

1 hr. - \$17/pp  
2 hr. - \$21/pp  
3 hr. - \$25/pp  
4 hr. - \$29/pp

**OPEN BAR WITH TOP BRANDS  
(INCLUDES LIQUOR, DOMESTIC BOTTLE BEER, HOUSE WINE AND ALL MIXERS)  
CHOOSE 2 RED WINES, 2 WHITE WINES AND 3 BRANDS OF BEER**

Top Shelf: Grey Goose, Bombay Sapphire, Myers, Maker's Mark, Glenlivet, Crown Royal  
(comparable items are available upon request)

1 hr. - \$19/pp  
2 hr. - \$23/pp  
3 hr. - \$27/pp  
4 hr. - \$31/pp

## UPGRADES

Specialty Beer + \$3/pp  
William Hill Wine + \$4/pp

Extended Bar (based on guaranteed count)  
+3/pp per hour House Brand  
+4/pp per hour Premium Brand  
+5/pp per hour Top Brand

# BEER & WINE ONLY

## DOMESTIC BEER & HOUSE WINE

- 1 hr. – \$13/pp
- 2 hr. – \$15.50/pp
- 3 hr. – \$18/pp
- 4 hr. – \$20.50/pp

## CASH BAR OR TAB BAR

- Well drinks \$7
- Call drinks \$8
- Premium drinks \$9
- Top shelf drinks \$10
- Bottled beer domestic \$5
- Bottled beer imported \$6
- Draft beer domestic \$6
- Draft beer imported \$7
- Draft craft beers \$8
- House wine (6 oz glass) \$9
- Soda \$4
- Coffee and tea \$4

**(\$100.00 bartender fee)**

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## PUNCH BOWLS:

- Fruit \$4/pp
- Wine \$5/pp

## SPECIALTY DRINKS – PRICE UPON REQUEST

- House wine per bottle (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet) \$48
- Pitcher of soda \$9 per pitcher
- Coffee/tea/soda \$4/pp

## MIMOSA BAR:

- \$2/pp + \$30 per bottle of champagne; includes orange juice, prickly pear lemonade, cran-pineapple, sliced oranges, strawberries and blueberries
- (Minimum 4 bottles)*

## BLOODY MARY BAR:

- \$6/pp and includes Sunset Grill's homemade Bloody Mary mix (alcoholic and non-alcoholic versions) plus olives, lemons, celery, bacon, pepperoncini, horseradish, Tobasco and sriracha sauces, carrots, pickles and cheeses