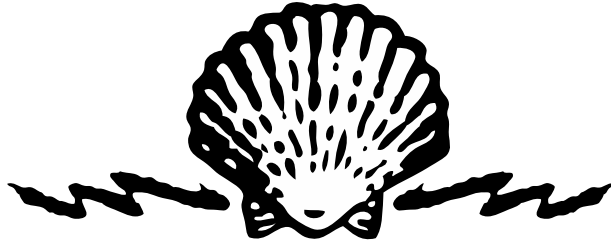


# S&P



# OYSTER CO.

M Y S T I C

## COURSE ONE

**Garden Salad** with Lemon Vinaigrette

Assorted Bread with Chef's Infused Olive Oil & Balsamic Vinaigrette

## COURSE TWO

*Guest Choice of One Entree*

**Filet Mignon** wood grilled filet mignon with port wine dijon sauce with vegetables & a poblano pepperjack cheese twicebaked potato

**Pork Tenderloin Medallions** wood grilled with rustic rub & pineapple bbq sauce; topped with pineapple chutney& served with whipped potatoes & vegetables

**Chicken & Wild Mushroom Pasta with Fresh Tarragon** tossed with linguine; finished with tomato concasse & pecorino romano cheese

**Seafood Risotto** fresh cuts of fish and shellfish tossed in Chef's signature risotto; finished with tomato broth & shaved pecorino romano cheese

**Vegan Pasta** vegan bucatini, butternut squash, tri-colored peppers, and baby spinach in an herb- infused olive oil

## COURSE THREE

*Guest Choice of One Dessert*

*Coffee and Tea Offered with Dessert*

**Flourless Chocolate Cake** with caramel and chocolates sauces; served with whipped cream

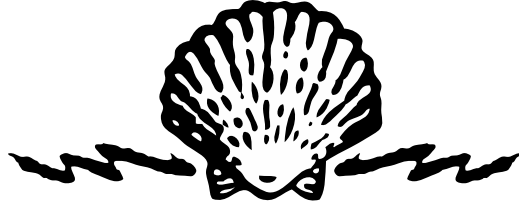
**Bread Pudding** with amaretto sauce and whipped cream

## \$37.00 PER GUEST

Plus 6.35% Connecticut Sales Tax and 20% Service Charge

In order to provide excellent service, a final guaranteed head count and menu selection are required 24 hours in advance to your reservation.

# S&P



## OYSTER CO.

M Y S T I C

### COURSE ONE

*Family Style Appetizers*

**Spicy Mediterranean Calamari** deep fried then tossed with sauteed kalamata olives, sun-dried tomatoes, artichokes, & spicy pepper rings

**Warm Spinach and Artichoke Dip** with lavash chips

### COURSE TWO

*Guest Choice of One*

**Garden Salad** with lemon vinaigrette

**Award-Winning New England Clam Chowder**

Assorted Bread with Chef's Infused Olive Oil & Balsamic Vinaigrette

### COURSE THREE

*Guest Choice of One Entree*

**Wood Grilled Swordfish** topped with mango salsa over julienne vegetables with coconut ginger rice

**Filet Mignon** wood grilled filet mignon with port wine dijon sauce with vegetables & a poblano & pepperjack cheese twice baked potato

**Slow Roasted Chicken** half chicken; served with a red onion, tomato & cilantro slaw & yucca fries

**Seafood Portofino** salmon, shrimp, calamari, little neck clams, & monkfish with pancetta and roasted tomatoes in a lemon tarragon cream sauce over homemade penne pasta

**Vegan Grits** baby carrots, portabella mushroom, shallots, cherry tomatoes, asparagus & roasted squash layered over baby arugula; all vegan

### COURSE FOUR

*Guest Choice of One Dessert*

**Flourless Chocolate Cake** with caramel & chocolates sauces; served with whipped cream

**Bread Pudding** with amaretto sauce & whipped cream

**NY Style Cheesecake** with mixed berry sauce

## \$45.00 PER GUEST

Plus 6.35% Connecticut Sales Tax and 20% Service Charge

In order to provide excellent service, a final guaranteed head count and menu selection are required 24 hours in advance to your reservation.