

S&P
OYSTER
Restaurant and Bar

SAMPLE BANQUET MENU

PRESENTED HORS D'OEUVRES

(choose two)

Heirloom Tomato & Arugula Salad
red wine vinegar

Crispy Thai Calamari
sesame seeds & scallions

Raw Bar Sampler

*oysters on the half shell, little neck clams, colossal shrimp,
cocktail sauce, cucumber mignonette*

BUTLERED HORS D'OEUVRES

(choose three)

Gravlax on Potato Tostone Topped with Whipped Feta | Crab Salad on Crispy Avocado Wedges

Sliced Filet and Blue Cheese Bruschetta | Prosciutto Wrapped Sea Scallops

Seacoast Wild Mushrooms & Guacamole on a Blue Corn Tortilla

SOUP OR SALAD

(choose one)

Yellow Tomato Gazpacho
topped with tomato basil relish

Artisan Greens Salad
honey balsamic vinaigrette

ENTRÉES

(choose four)

Wood Grilled Swordfish
mango salsa, black bean & corn risotto, queso fresco

Pan Roasted Salmon
summer succotash, creamy cilantro lime sauce

French Cut Pork Chop
*peach & smoked red chili glaze, peach relish,
hominy cake, sautéed spinach & red peppers*

Vegetables Paella
*farro, tri-colored peppers, onions, carrots, kale,
artichokes, green peas*

**Petite Filet Mignon with
Seafood Stuffed Colossal Shrimp**
chimichurri sauce, potato purée, haricot verts

13 Spices Pan Roasted Chicken Breast
*yellow pepper mole, cilantro & cheese tamal,
spinach, pepitas*

DESSERT

(choose one)

S&P Bread Pudding with Amaretto Sauce | Key Lime Pie
Raspberry NY Style Cheesecake | Chocolate Flourless Cake