

S&P
OYSTER
Restaurant and Bar

SAMPLE BANQUET MENU

PRESENTED HORS D'OEUVRES

(Choose Two)

Raw Bar Sampler

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

Charcuterie Board

imported cheeses, meats, olives, fruits, jams & nuts

Crispy Thai Calamari

sesame seeds & scallions

Assorted Taquitos

beef, pork, vegetable

BUTLERED HORS D'OEUVRES

(Choose Three)

Dill Crepes with Smoked Salmon | Bacon Wrapped Fig with Goat Cheese

Stuffed Mushrooms with Gruyere & Caramelized Onions

Crispy Crab Poppers | Mini Yucca Croquettes

Sliced Filet & Blue Cheese Bruschetta | Spicy Chicken on Blue Corn Tortilla

SOUP OR SALAD

Roasted Butternut Bisque with Panales & Toasted Sunflower Seeds

Artisan Greens Salad with Root Vegetables

ENTRÉES

(Choose Three)

French Cut Pork Chop

*ancho chili & Montmorency cherry sauce, yuca croquette,
wilted spinach with piquillo peppers*

Line Caught Swordfish

puttanesca sauce over creamy polenta

Vegetable Paella

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

Petite Filet Mignon with Lobster

tarragon béarnaise sauce, au gratin potatoes, haricot verts

Pan Roasted Chicken Breast

*mushroom hazelnut gremolata, creamy polenta,
arugula, lemon oil*

Bacon Wrapped Monkfish

stuffed with lobster, avocado & Oaxaca cheese

Tri-colored Quinoa Corn Tamale

wood grilled asparagus

DESSERT

(Choose One)

Pumpkin Cheesecake

S&P Famous Bread Pudding with Amaretto Sauce

Chocolate Luxardo Cherry Mousse