

POINT ROYAL

EVENT MENU

OPTION ONE

75 Per Person
Three courses served family style.

FIRST COURSE

Swank Farm Baby Gem Caesar
Parmigiano Reggiano, Hand Torn Croutons, White Anchovy

Braised Mussels
Keffir Lime, Ginger, Coconut-Curry Broth

Hamachi Crudo
Cranberry Relish, Cucumbers, Fuji Apples, Crispy Shallots

SECOND COURSE

Shrimp & Anson Mill's Grits
House Made Shrimp Andouille, Cheddar, Scallion, Pickled Mushrooms

Atlantic Tuna Steak
Grilled Lettuce, Roasted Tomato-Caper Vinaigrette

Roasted Organic Heritage Chicken
Salt Roasted Onion, Watercress, Jus Natural

SIDES

Crispy Brussels Sprouts
Mustard Crème Fraiche, Candied Pecans, Green Apple

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

DESSERT

Chocolate Budino
Dark Chocolate, Hazelnut Praline, Coco Nibs, Cinnamon Ice Cream

Key Lime Pavlova
Crispy Meringue, Key Lime Gelée, Graham Cracker Crumble

OPTION TWO

90 Per Person
Three courses served family style.

FIRST COURSE

Squash & Wild Arugula
Pumpkin Seed Dukkah, Carrot-Cardamom Yogurt

Crispy Oysters
Dill Pickles & White Barbeque

Yellow Fin Tuna Tartare
Avocado, Chili-Sesame Seed Vinaigrette

SECOND COURSE

Ora King Salmon
Fregula, Grilled Maitake Mushrooms, Mustard Chicken Jus

Roasted Organic Heritage Chicken
Salt Roasted Onion, Watercress, Jus Natural

Dry Aged NY Strip
Salt Roasted Onion, Watercress, Jus Natural

SIDES

Roasted Japanese Eggplant
Pickled Spicy Peppers, Garlic, Watercress

Sautéed Local Greens
Garlic, Chili, Lemon, Olive Oil

DESSERT

Chocolate Budino
Dark Chocolate, Hazelnut Praline, Coco Nibs, Cinnamon Ice Cream

Key Lime Pavlova
Crispy Meringue, Key Lime Gelée, Graham Cracker Crumble

OPTION THREE

110 Per Person
Four courses served family style.

FIRST COURSE

Hamachi Crudo
Cranberry Relish, Cucumber, Fuji Apples, Crispy Shallots

Heirloom Tomato & Radishes
Crispy Shallots, Paprika Labneh, Calabrian Mustard Vinaigrette

SECOND COURSE

Ricotta Agnolotti
Local Blue Crab, Celery, Caviar, Lemon Beurre Fondue

Warm Spanish Octopus Salad
Pickled Fresno, Celery, Roasted Garlic Yogurt

THIRD COURSE

Whole Florida Snapper
Grilled Lettuce, Roasted Tomato-Caper Vinaigrette

Pomegranate Glazed Short Rib
Watercress & Heirloom Carrot Salad, Swank Farms Pickled Vegetables

Roasted Diver Scallop "Chowder"
Turnip, Fennel, Smoked Fish Chowder

SIDES

Roasted Japanese Eggplant
Pickled Peppers, Garlic, Watercress, Mint

Parmigiano Crusted Potatoes
Sea Salt, Rosemary

Crispy Brussels Sprouts
Mustard Crème Fraiche, Candied Pecans, Green Apple

DESSERT

Chocolate Budino
Dark Chocolate, Hazelnut Praline, Coco Nibs, Cinnamon Ice Cream

Key Lime Pavlova
Crispy Meringue, Key Lime Gelée, Graham Cracker Crumble

All Prices are subject to applicable sales tax and an additional 21% Gratuity.
Due to our Culinary team's commitment to seasonality and sustainability, all menu items are subject to change.

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RAW BAR ENHANCEMENTS

The Hollywood Oysters, Clams, Poached Prawns, Mignonette, Cocktail Sauce, Lemons, Saltines	15
The Diplomat Oysters, Clams, Blue Crab Claws, Poached Prawns, Snapper Ceviche, Mignonette, Cocktail Sauce, Lemons, House Mustard Sauce, Remoulade, Saltines	20
The Point Royal Oysters, Clams, Blue Crab Claws, Poached Prawns, Snapper Ceviche, Poached Lobster, King Crab Claw, Seasonal Seafood Selection, Mignonette, Cocktail Sauce, Lemons, House Mustard Sauce, Remoulade, Saltines	30
One Dozen Oysters East And West Coast Mignonette, Lemons, Saltines, Cocktail Sauce	45
One Dozen Clams Mignonette, Lemons, Saltines, Cocktail Sauce	35
One Dozen Poached Shrimps Cocktail Sauce, Lemons	45
One Pound Alaskan King Crab Cocktail Sauce, Lemons	75

HORS D'OEUVRE

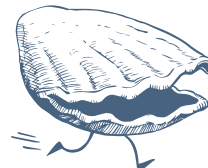
20 Per Person, Per Hour / Choice of 3

HOT CANAPÉS

Crispy Crab Croquettes Comeback Sauce	
Mini Point Royal Ugly Burgers (\$2 Supplement Per Person) Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade	
Fried Oysters White BBQ, Dill Pickles	
Brioche Lobster Roll (\$5 Supplement Per Person) Butter Poached Lobster, Coleman's Mustard	
Gumbo Shooters Crab, Shrimp, Scallion	
Shrimp Sausage Crostini Pickled Chilies, Provolone	
Charred Eggplant Watercress, Pickled Chilies	

COLD CANAPÉS

East and West Coast Oysters Chef Selection Mignonette, Cocktail Sauce, Saltines, Lemon	
Middleneck Clams Mignonette, Cocktail Sauce, Saltines, Lemon	
Poached Shrimp Cocktail Sauce, Lemon, Saltines	
Marinated Bay Scallop Melon Broth, Cucumber, Lemon Aioli, Chili	
Tuna Tartare Avocado, Chili Sesame Seed Vinaigrette	
Lamb Tartare Labneh, Harissa, Rye Bread	
Ancient Grains and Vegetables Seasonal Vegetables, Smoked Hummus	
Florida Coast Ceviche Fennel, Red Onion	



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