

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
*Lemon, Olive Oil, Granny Smith Apple,
Crispy Shallots*

MAIN COURSE

Grilled Ora King Salmon
*Garlic-Parsley Vinaigrette,
Charred Lemon*

Roasted Organic Heritage Chicken
Tarragon Chimichurri, Watercress

Dry Aged NY Striploin
Aged Balsamic, Olive Oil, Watercress

SIDES

Crispy Brussels Sprouts
Mustard Crème Fraiche, Green Apple

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

DESSERT

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

Strawberry Shortcake
Glazed Strawberries, Whipped Crème Fraîche

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

Yellowfin Tuna Tartare
Avocado, Chili-Sesame Seed Vinaigrette

MAIN COURSE

Seared Maine Diver Scallops
Turnip, Fennel, Smoked Fish Chowder

Roasted Organic Heritage Chicken
Tarragon Chimichurri, Watercress

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

SIDES

Braised Local Greens
Calabrian Chili, Garlic, Lemon

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

DESSERT

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

Strawberry Shortcake
Glazed Strawberries, Whipped Crème Fraîche

OPTION THREE

110 Per Person
Four courses served family style.

FIRST COURSE

Hamachi Crudo
*Lemon, Olive Oil, Granny Smith Apple,
Crispy Shallots*

Warm Baby Artichokes
*Goat Cheese, Toasted Hazelnuts,
Black Garlic, Bacon Vinaigrette*

SECOND COURSE

Crispy Oysters
Dill Pickles, White Barbecue Sauce

Grilled Spanish Octopus
*Pickled Fresno Chili, Celery, Fennel,
Mint, Basil, Roasted Garlic Yogurt*

MAIN COURSE

Grilled Northern Red Snapper
*Garlic-Parsley Vinaigrette,
Charred Lemon*

Seared Maine Diver Scallops
Turnip, Fennel, Smoked Fish Chowder

Dry Aged NY Striploin
Aged Balsamic, Olive Oil, Watercress

SIDES

Braised Local Greens
Calabrian Chili, Garlic, Lemon

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

Crispy Brussels Sprouts
Mustard Crème Fraiche, Green Apple

DESSERT

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

Strawberry Shortcake
Glazed Strawberries, Whipped Crème Fraîche

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

PRICED PER EACH SELECTION

East/West Coast Oysters, 12 pc <i>Mignonette, Lemons, Saltines, Cocktail Sauce</i>	42.00
 Littleneck Clams, 12 pc. <i>Mignonette, Lemons, Saltines, Cocktail Sauce</i>	30.00
 Florida Pink Shrimp Cocktail (12 pc) <i>Cocktail Sauce, Lemons</i>	36.00
 Alaskan King Crab, 12 oz <i>Remoulade, Lemons</i>	32.00
 The Hollywood Platter <i>6 Oysters, 6 Clams, 3 Pink Shrimp Cocktail</i>	49.00
 The Diplomat Platter <i>6 Oysters, 6 Clams, 6 oz. Alaskan King Crab, 3 Pink Shrimp, 1/2 Maine Lobster</i>	69.00
 The Point Royal Tower <i>6 Oysters, 6 Clams, 3 Stone Crab Claws, 6 Pink Shrimp, Whole Maine Lobster, 12 oz. Alaskan King Crab</i>	155.00

HAND-PASSED CANAPÉS

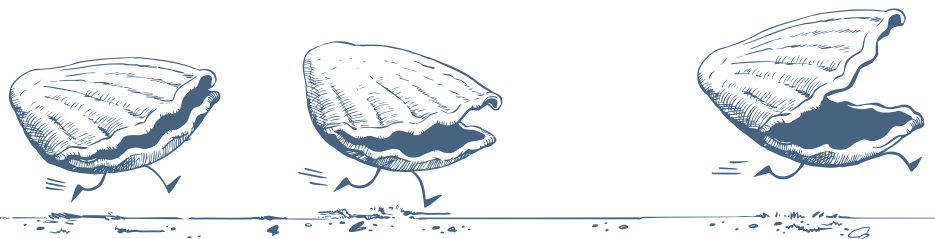
PRICED PER PIECE

HOT

Crab Croquettes <i>Comeback Sauce</i>	3.00
Fried Oysters <i>White BBQ, Dill Pickles</i>	3.00
Mini Lobster Roll <i>Butter Poached Lobster, Coleman's Mustard</i>	8.00
Mini PR Ugly Burger <i>Aged American Cheese, Lettuce, Pickles, Remoulade</i>	6.00
Mini Oyster Po' Boy <i>Lettuce, Pickles, Jalapeño Mayo</i>	7.00
Grilled Florida Pink Shrimp <i>Saffron Aioli, Espelette Chili</i>	4.00
Skirt Steak Brochettes <i>Aged Balsamic, Olive Oil</i>	5.00
Chicken Brochettes <i>Tarragon Chimichurri</i>	3.00
King Salmon Brochettes <i>Honey-Grain Mustard Glaze</i>	4.00

COLD

Oysters on the Half Shell <i>Fennel-Chili Mignonette</i>	3.50
Florida Pink Shrimp Cocktail	3.00
King Salmon Ceviche <i>Lime, Olive Oil, Scallion, Tomato</i>	5.00
Tuna Tartare <i>Avocado, Chili Vinaigrette, Sesame Cracker</i>	5.00
Steak Tartare <i>Tarragon Aioli, Crispy Shallots</i>	6.00
Maine Lobster Salad <i>Green Grapes, Lemon, Chives</i>	6.00
Smoked Salmon Chip <i>Capers, Red Onion, Whipped Crème Fraîche</i>	5.00
Roasted Red Pepper Confit <i>Goat Cheese, Thyme, Crostini</i>	4.00
Marinated Organic Vegetables <i>Red Quinoa, Mustard Vinaigrette</i>	3.00



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