

POINT ROYAL

EVENT MENU

OPTION ONE

65 Per Person
Three courses served family style.

FIRST COURSE

Tossed Heirloom Lettuces
*Heirloom Lettuces, Shaved Vegetables,
Aged Sherry Vinaigrette*

Ricotta Dumplings
Alaskan King Crab, Lemon Butter

Local Fish Ceviche
Passion Fruit, Lime, Tomato, Cilantro

MAIN COURSE

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

Roasted Organic Heritage Chicken
Tarragon Chimichurri, Watercress

Dry Aged NY Strip
Aged Balsamic, Olive Oil

SIDES

Crispy Brussels Sprouts
*Mustard Crème Fraîche, Green Apple, Candied
Pecans*

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

DESSERT

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

Custard Soufflé Cake
*Sugared Apricots, Black Walnuts, Whipped
Crème Fraîche*

OPTION TWO

75 Per Person
Three courses served family style.

FIRST COURSE

Point Royal Caesar
*Baby Gem Lettuces, Sourdough Croutons,
Parmesan, Traditional Dressing*

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, Pickled Vegetables

SIDES

Braised Local Greens
Calabrian Chili, Garlic, Lemon

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

DESSERT

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

Custard Soufflé Cake
*Sugared Apricots, Black Walnuts, Whipped
Crème Fraîche*

OPTION THREE

95 Per Person
Three courses served family style.

FIRST COURSE

Crab Croquettes
"Comeback Sauce"

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

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

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

Crispy Brussels Sprouts
*Mustard Crème Fraîche, Green Apple, Candied
Pecans*

DESSERT

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

Custard Soufflé Cake
Sugared Apricots, Black Walnuts, Whipped



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.

POINT ROYAL

EVENT MENU

RAW BAR ENHANCEMENTS

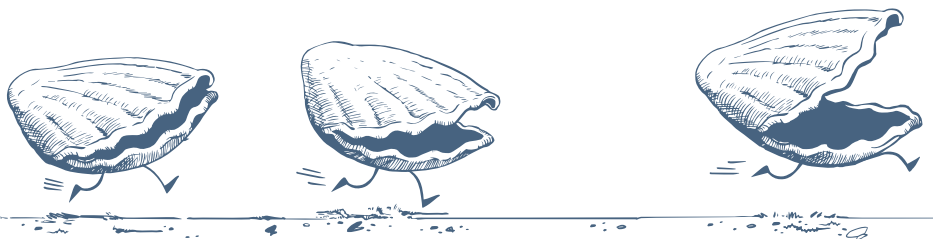
PRICED PER EACH SELECTION

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, 8 oz <i>Remoulade, Lemons</i>	22.00
 The Hollywood Platter <i>4 Oysters, 4 Clams, 4 oz. King Crab, 3 Pink Shrimp</i>	49.00
 The Diplomat Platter <i>6 Oysters, 6 Clams, 8 oz. 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, 16 oz. Alaskan King Crab</i>	155.00

HAND-PASSED CANAPÉS

PRICED PER PIECE

HOT		COLD	
Crab Croquettes <i>Comeback Sauce</i>	3.00	Oysters on the Half Shell <i>Fennel-Chili Mignonette</i>	3.50
Fried Oysters <i>White BBQ, Dill Pickles</i>	3.00	Florida Pink Shrimp Cocktail	3.00
Mini Lobster Roll <i>Butter Poached Lobster, Coleman's Mustard</i>	8.00	Local Fish Ceviche <i>Lime, Olive Oil, Scallion, Tomato</i>	
Mini PR Ugly Burger <i>Aged American Cheese, Lettuce, Pickles, Remoulade</i>	6.00	Tuna Tartare <i>Avocado, Chili Vinaigrette, Sesame Cracker</i>	5.00
Mini Oyster Po' Boy <i>Lettuce, Pickles, Jalapeño Mayo</i>	7.00	Steak Tartare <i>Tarragon Aioli, Crispy Shallots</i>	6.00
Grilled Florida Pink Shrimp <i>Saffron Aioli, Espelette Chili</i>	4.00	Maine Lobster Salad <i>Green Grapes, Lemon, Chives</i>	6.00
Skirt Steak Brochettes <i>Aged Balsamic, Olive Oil</i>	5.00	Smoked Salmon Chip <i>Capers, Red Onion, Whipped Crème Fraîche</i>	5.00
Chicken Brochettes <i>Tarragon Chimichurri</i>	3.00	Roasted Red Pepper Confit <i>Goat Cheese, Thyme, Crostini</i>	4.00
King Salmon Brochettes <i>Honey-Grain Mustard Glaze</i>	4.00	Marinated Organic Vegetables <i>Red Quinoa, Mustard Vinaigrette</i>	3.00



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