

POINT ROYAL

EVENT MENU

OPTION ONE

40 Per Person
Three courses, served for the table

FIRST COURSE

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

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

SIDES

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

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

DESSERT

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

OPTION TWO

55 Per Person
Three courses, served for the table

FIRST COURSE

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

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

Grilled Skirt Steak
Aged Balsamic, Olive Oil, Watercress

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

70 Per Person
Three courses, served for the table

FIRST COURSE

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

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

Pomegranate Glazed Short Rib
Heirloom Carrot Salad, Pickled Vegetables

SIDES

Braised Local Greens
Calabrian Chili, Garlic, Lemon

Parmigiano Crusted Potatoes
Rosemary, Sea Salt

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

DESSERT

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

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



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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, 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

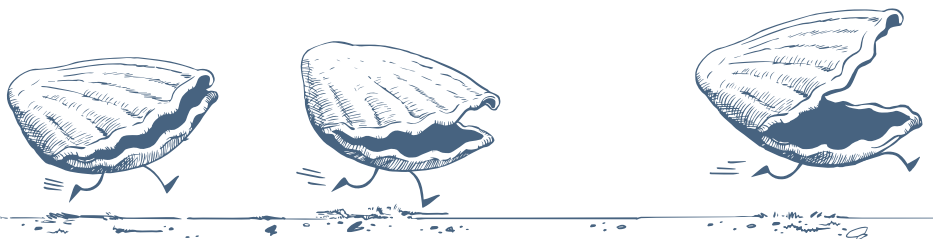
PRICED PER PIECE

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



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