

# CAPTAIN BILL'S PLATED MENU

## APPETIZERS

choose one

- |   |   |
|---|---|
| Penne with prosciutto in a tomato cream sauce                       | Cheese tortellini with peas in a pink cream sauce                       |
| Jumbo lump crab cake with summer slaw (add \$ 8.00)                 | Farfalle with chicken, broccoli, sun-dried tomatoes, garlic & olive oil |
| Fresh mozzarella, portobello mushroom & sliced tomatoes vinaigrette | Fresh fruit cocktail with seasonal berries                              |
| Penne with prosciutto in a tomato cream sauce                       | Jumbo gulf shrimp with cocktail sauce (add \$ 8.00)                     |
| Baked stuffed clams   |   |

## SALADS

choose one

- |   |  |
|---|--|
| Tossed garden greens balsamic vinaigrette | Greek salad with feta cheese                               |
| Spinach salad with warm bacon dressing    | Romaine leaf lettuce with caesar dressing, garlic croutons |

## ENTREES

choose three

- |  |   |
|--|---|
| Roast sliced sirloin with merlot sauce             | Horseradish crusted grouper with lemon beurre blanc                     |
| Roast leg of lamb, garlic rosemary sauce           | Chicken piccata, with capers, artichoke hearts & lemon butter           |
| Roast pork loin with apricot glaze                 | Flounder francaise  |
| Roast prime rib au jus (not available before 5pm)  | Breast of chicken marsala   |
| Stuffed filet of sole with lobster sauce           | Stuffed chicken breast with prosciutto & mozzarella, marsala wine sauce |
| Breast of chicken milanese                         | Grilled mixed vegetable plate (vegetarian option)                       |
| Salmon filet with soy ginger sauce                 | Entrees are served with chef's selection of seasonal potato & vegetable |
| Swordfish with tomatoes, artichokes & lemon butter |   |

## DESSERT

choose one

- |                  |                                     |                         |
|------------------|-------------------------------------|-------------------------|
| Occasion cake    | Warm apple crisp with whipped cream | Fresh fruit with sorbet |
| Brownie ala mode |                                     | Ice cream sundae        |

## MENU

Price Per Person: \$47.00 + 20% administration charge + tax (4 hours)

### BEVERAGE PACKAGES

- menu includes soft drinks, coffee/tea
- Beer & Wine: \$20.00/person + 20% administration charge + tax (4 hours)
- Open Top Shelf Bar: \$25.00/person + 20% administration charge + tax (4 hours)

### ADDITIONS

- Passed Hors D'oeuvres: \$9.00/person + 20% administration charge + tax (1st hour)
- Overtime: \$12.00/person based on original count per hour/\$6 per half hour

Administrative Charge: This amount is charged to offset the cost of planning and executing your event which includes room rental, utilities, insurance, cleaning and administrative costs. This charge is not purported to be a gratuity. This amount is not distributed as a gratuity to the workers who provide services: instead, we compensate workers who provide service at your event without an expectation of gratuities. This charge is subject to NY sales tax under 20 NYCRR section 527.8(a). A Maitre'D gratuity of \$2.00/person is suggested based on your satisfaction.

\*Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions.

122 Ocean Avenue, Bay Shore - (631)665-6262 - events@captainbills.com