

PRIME CATCH

WATERFRONT DINING

Lunch Banquet Menu #1

Entrees

Salmon Prime Thai Salad

Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette

House Chopped Salad with Grilled Chicken

Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette

Pecan Crusted Trout

Steamed Jasmine Rice, Baby Greens, Champagne Butter

Maine Lobster Roll

Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo

Grilled Scottish Salmon

Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomatoes, Baby Arugula Salad

Snapper Francaise

Light Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers

Sweet Potato Crusted Grouper

Pan Seared & Served , With Spiced Rum Butter

Filet Mignon Tips

Red Wine Sauce, Mixed Mushrooms, Crispy Smashed Fingerling Potatoes, Grilled Asparagus

Chicken Piccata

Tender Medallion Sautéed with Capers & Lemon Butter

Dessert

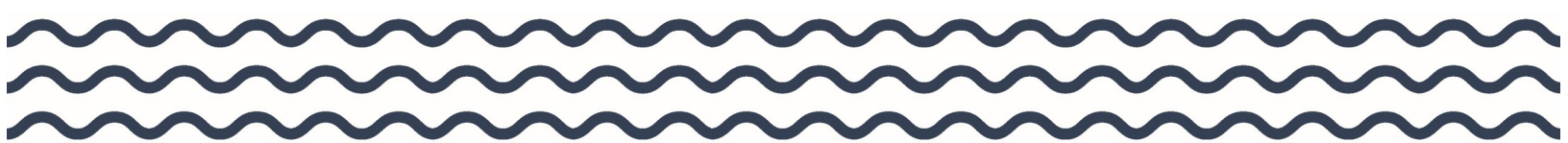
Key Lime Pie, Apple Pecan Cobbler, Fresh Fruit
Or we can make a special cake for you

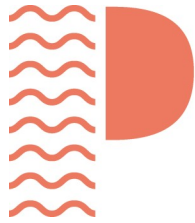
\$38 per person

Choice of 5 Entrees

Includes a non-alcoholic Beverage & Dessert

Tax and Gratuity Included





PRIME CATCH

WATERFRONT DINING

Lunch Banquet Menu #2

Entrées

Salmon Prime Thai Salad

Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette

House Chopped Salad with Grilled Chicken

Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette

Pecan Crusted Trout

Steamed Jasmine Rice, Baby Greens, Champagne Butter

Baby Gem & Danish Blue Salad with Chicken

Candied Walnuts, Shaved Celery
Green Apples, Champagne Citrus Vinaigrette

Chicken Caesar

Grilled Chicken Breast, Classic Dressing,
Topped with Anchovies

Grilled Scottish Salmon

Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomato,
Baby Arugula Salad

Seared Local Mahi

Coconut Shrimp Jasmine Rice, Thai Cabbage Slaw

Broiled Florida Mahi

With Lemon Butter Sauce

Chicken Piccata

Tender Medallion Sautéed
With Capers & Lemon Butter

Dessert

Key Lime Pie, Apple Pecan Cobbler, Fresh Fruit
Or we can make a special cake for you

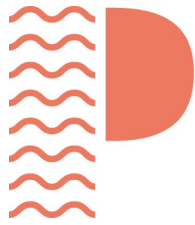
\$34 per person

Choice of 5 Entrees

Includes a non-alcoholic Beverage & Dessert

Tax and Gratuity Included





PRIME CATCH

WATERFRONT DINING

Lunch Banquet Menu #3

Entrees

Salmon Prime Thai Salad

Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado. Pineapple, Roasted Peanuts, Chili Lime Vinaigrette

Pecan Crusted Trout

Steamed Jasmine Rice, Baby Greens, Champagne Butter

Baby Gem & Danish Blue Salad with Chicken

Candied Walnuts, Shaved Celery
Green Apple, Champagne Citrus Vinaigrette

Chicken Caesar Salad

Grilled Chicken Breast, Classic Dressing,
Topped with Anchovies

Grilled Scottish Salmon

Sweet Balsamic Glaze, Stewed Tuscan Beans,
Roasted Cherry Tomato, Baby Arugula Salad

Broiled Florida Mahi

With Lemon Butter Sauce

Chicken Piccata

Tender Medallion Sautéed
With Capers & Lemon Butter

Dessert

Key Lime Pie, Apple Pecan Cobbler, Fresh Fruit
Or we can make a special cake for you

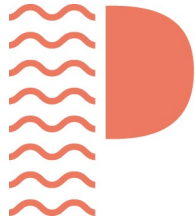
\$30 per person

Choice of 5 Entrees

Includes a non-alcoholic Beverage & Dessert

Tax and Gratuity Included





PRIME CATCH

WATERFRONT DINING

Banquet Hors D'Oeuvres Menu

Hors D'Oeuvres By the Piece

Crab Stuffed Mushroom \$3.00

Maine Lobster Mousse Canape \$3.50

Seared Tenderloin with Horseradish Cream \$3.00

Shrimp Bruschetta \$3.00

Baked Clams with Garlic Butter & Applewood Bacon \$2.50

Chicken Satay \$2.50

Parmesan Encrusted Oyster \$3.50

Brie and Caramelized Apple Canape \$1.50

Mini Lobster Roll \$4.25

Escargot Pernod Compound Butter Puff Pastry \$2.75

Chilled Seafood Platters

Jumbo Shrimp \$2.95 each Clams on the Half Shell \$1.50 each,
Oyster on the Half Shell \$2.50 each One Half Maine Lobster \$9.95

Party Platters	20-30	30-50	50+
	#People	#people	#people
Fruit Platter	\$45	\$60	\$80
Cheese Platter	\$60	\$85	\$110
Vegetable Crudités	\$40	\$60	\$80
Grilled & Chilled Vegetable Platter	\$40	\$70	\$90
Seafood Salad	\$65	\$100	\$125

(Shrimp, Scallops, Calamari with a lemon Caper

Vinaigrette and Heirloom Tomatoes)

