



Cocktail Parties

Classic

For events up to 1 hour

Hors D'Oeuvres

Select Four

Platters & Sandwiches

One Specialty Platter, One Carving Board

\$24.00 per person

Perfect

Recommended for 1 to 2 hour events

Hors D'Oeuvres

Select five

Platters & Sandwiches

Two Specialty Platters, One Carving Board

\$32.00 per person

Elegant

Recommended for 2+ hour events

Hors D'Oeuvres

Select 6

Platters & Sandwiches

Four Specialty Platters or Carving Boards

\$40.00 per person

Each Additional Hors D'Oeuvre

\$3 to \$4 per person

Call today to plan your party with Bistro Ten 18!

212-662-7600

These are sample menus. Bistro Catering specializes in customizing events to fit your preferences and your budget.

Our place or yours?

Our restaurant can accommodate up to 60 for a dinner or luncheon and up to 75 for a cocktail party. There are no limits for off-premise events.



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Cocktail Parties

Hot Hors D'Oeuvres

BBQ Pulled Pork

Cheddar Polenta

Crab Cakes

Remoulade / Pineapple Salsa

Potato Pancakes

Crème Fraiche, Scallion and Caramelized Apples

Creamy Polenta (add \$2 per person)

Wild Mushroom Ragout / Fresh Herbs / Roasted Tomatoes

Marinated Swordfish

Ginger Jalapeno Rice Pancake

Shrimp Wonton

Plum Sauce

Goat Cheese Tart

Artichoke / Olive

Butternut Squash Sips

Spiced Pumpkin Seeds

Duck Confit

Potato Pancake / Onion Jam

Stuffed Baby Squash

Goat Cheese / Ratatouille

Wild Mushroom Bouchées

Mushrooms / Herbs / Crème Fraiche

Rabbit Sage Meatballs

Spicy Tomato / Fresh Parmesan

Sweet Potato Tarts

Camembert / Sage

Chicken Pouches

Cilantro Lime Cream / Fresh Herbs

Risotto Croquettes

Spinach / Parmesan

Spiced Lollipop Chicken

Creamy Maytag Blue Cheese

Cold Hors D'Oeuvres

Maryland Crab

Endive / Orange

Smoked Salmon

Dill Potato Pancake / Dijon Crème Fraiche

Red & Yellow Cherry Tomatoes

Goat Cheese / Olive Salad

Filet Mignon Crostini

Manchego / Arugula Pesto / Roasted Pepper

Salmon Carpaccio

Cucumber / Pickled Ginger / Wasabi Aioli

Tuna Tartar

Asian Marinated

Chilled Gulf Shrimp

Avocado Salad / Mango

Stuffed Figs

Maytag Blue Cheese

Curried Chicken

Red Grapes / Walnuts / Lettuce Cup

Chilled Lobster Skewers

(add \$2 per person)

Tarragon Aioli

Lemon Lime Scallops

Tortilla Cup / Crème Fraiche

Cannellini Bean Crostini

Olive / Herbs / Roasted Peppers

Boards

Nova Smoked Salmon

Cucumber Dill Salad, Capers, Onion, Chive
Crème Fraiche & Black Bread

Roast Beef

Horseradish Cream, Grilled Onions &
Marinated Mushrooms

Cedar Smoked Salmon

Salad of Haricots Verts & Olives with Dijon
Vinaigrette

Smoked Beef Brisket

Miniature Buttermilk Biscuits, Country Potato
Salad, Crispy Onions & Horseradish Cream

Turkey Breast

Roasted Tomatoes, Mescaline & Herbed Aioli

Spiced Pork Loin

Apricot Chutney & Watercress Salad

Honey Glazed Virginia Ham

Country Potato Salad, Honey Mustard &
Miniature Rolls



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Cocktail Parties

	Stations	
	<p>Tea Sandwiches <i>Chicken Salad and Sprouts on Mini Brioche</i> <i>Smoked Salmon, Cucumber & Chive Cream Cheese on White Bread</i> <i>Cucumber, Cream Cheese & Sprouts on Seven Grain</i> <i>Egg Salad and Watercress on Mini Brioche</i> <i>Atlantic Salmon Croquette with Cornichon, Red Onion, Herbed Aioli</i></p> <p>Tuscan Antipasti <i>Marinated Mushrooms, Artichoke Hearts & Grilled Asparagus with Parmesan Reggiano, Dried Sausages, Salamis & Marinated Olives</i></p> <p>Artisan Cheeses <i>Chef's selection of Artisan Cheeses with Roasted Peppers, Olives, Marinated Cipollini Onions, Roasted Figs, Fresh Fruits & Crusty Breads</i></p> <p>Charcuterie <i>Saucisson, Assorted Pates, Garlic Sausage & Smoked Duck Breast with Pickled Onions, Cornichons, Dijon and French Baguettes</i></p> <p>Seafood Crudites (add \$6 per person) <i>Poached Jumbo Shrimp with Cocktail Sauce</i> <i>Crab Claws with Remoulade</i> <i>Seasonal Oysters with Mignonette</i> <i>Lobster with Citrus Vinaigrette & Pistachio</i> <i>Poached Mussels with Saffron Aioli</i></p> <p>Dim Sum <i>Pork, Seafood & Vegetable Dumplings with Scallion Soy Sauce</i> <i>Shiitake Leek Spring Rolls with Sweet & Spicy Mustard</i> <i>Chicken Lollipops with Curried Yogurt Sauce</i> <i>Shrimp Skewers with Sesame & Spicy Peanut Sauce</i></p> <p>Crudites <i>Fresh Seasonal Vegetables, Creamy Maytag Blue Cheese, Garlic & Lemon Hummus and Olive & Cannellini Bean with Assorted Crisps & Flatbreads</i></p>	<p>Dips & Dippers (add \$4 per person) <i>Spiced Chicken Lollipops with Creamy Maytag Blue & Baby Carrots</i> <i>Baby Lamb Chops with Rosemary Dijonaise</i> <i>Assorted Chips & Crisps with Vidalia Onion Dip</i></p> <p>Southern White Wine Crab Fondue (add \$4 per person) <i>Hot Spiced Carolina Crab Dip with Crusty Breads</i></p> <p>Skewers (assortment of 3) <i>Asian Style Chicken Satay with Spicy Peanut Sauce</i> <i>Salmon with Mango & Scallion</i> <i>Spiced Shrimp with Lemon & Remoulade</i> <i>Brazilian Steak Skewer with Chimichurri</i> <i>Tortellini, Tomato, Mozzarella and Pesto</i> <i>Mediterranean Beef Skewer with Cucumber Sauce</i></p> <p>Lobster Skewers with Tarragon Butter (add \$4 per person) <i>Pork and Apple with Apricot Glaze</i></p> <p>Bruschetta <i>Served with Toasted Bread and Olive Oil</i> <i>Wild Mushroom & Herb</i> <i>Grilled Lemon Shrimp & Parsley</i> <i>Roasted Eggplant Salad</i></p> <p>Fall Mushrooms <i>Wild Mushroom Bruschetta</i> <i>Stuffed Mushroom Caps with Maryland Crab</i> <i>Grilled, Marinated, Portobellos</i> <i>Goat Cheese & Mushroom Terrine</i> <i>Creamy Polenta with Wild Mushroom Ragout</i></p> <p>Grilled & Chilled Shrimp <i>Remoulade, Fresh Lemon & Cocktail Sauce</i></p>



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Cocktail Parties

Chef's Tables

*Small dishes prepared in the dining room by
Bistro Ten 18 Chefs, perfect for cocktail
parties that need a little extra
We are always happy to create custom dishes
specific to our guests' needs*

Mashed Potato Bar

*Bacon, Blue Cheese, Cheddar, Scallions,
Fresh Herbs, Wild Mushrooms and other sea-
sonal ingredients*

Lobster

*Mache, Creamy Chive, Orange & Toasted
Pistachio*

Cedar Smoked Salmon

Salad of Haricots Verts & Olive

Butternut Squash Bisque

Spiced Pumpkin Seeds & Crème Fraiche

Pasta Stations

*Farfalle and Wild Mushrooms
Wild Mushroom Sage Cream*

Fusilli Pesto

Fresh Basil Pesto with Seared Shrimp

Orecchiette

*Prosciutto di Parma, Mushrooms, Capers,
Artichokes with Parmesan Cream*

Bowtie with Seafood & Saffron

Saffron Broth, Mussels & Shrimp

Fusilli & Chicken Sausage

*Spiced Roasted Tomato Sauce, Chicken
Sausage & Bitter Greens*

Duck Confit

Apple & Watercress with Creamy Chive

Roasted Chicken

*Salad of Arugula, Dried Cherries, Pine nuts,
Scallion and Crusty Bread*

Paella

*Saffron Rice, Shrimp, Mussels, Clams &
Calamari*

Carving Stations

*Fresh Roast Tenderloin with Horseradish
Cream, Honey Glazed Ham or Herb Roasted
Turkey with Basil Aioli
Served with Cornbread Muffins, Smoked
Purple Potato Salad & Fresh Watercress*

Noodle Bar

*Asian Noodles with Vegetable Broth served
with your guests choice of ingredients
Spicy Peppers, Cured Ham, Mushrooms,
Sprouts, Napa Cabbage, Baby Shrimp, Roasted
Chicken, Duck Confit, & Pork*

Risotto

*Creamy Parmesan Risotto served with your
guests choice of ingredients
Mushroom Ragout, Crispy Applewood Bacon,
Miniature Sauteed Shrimp, Duck Confit,
Scallions and Fresh Herbs*

Braised Beef Short Ribs

*Potato Croquettes & Braising Liquid with
Pearl Onions & English Peas*

Rack of Lamb

*Rosemary Demi Glace, Smoked Purple Potato
Salad & Baby Arugula*

Peppered Tuna

*Served Rare with Asian Slaw, Pickled Ginger
& Wasabi Aioli*

Smoked Beef Brisket

*Baked Macaroni & Cheese with Watercress
Salad*

Crepes

*Served with Fresh Whipped Cream
Caramel Banana
Chocolate Strawberry*

Desserts

Hot Chocolate

*Rich Creamy Hot Chocolate, and your guests
select their ingredients
Whipped Cream, Chocolate Shavings, Fresh
Mint, Marshmallows*

Chocolate Fondue

*Assorted Fruits & Sweet Cakes with White
and Dark Chocolate for Dipping*



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Ideas for Dinner

3 Course Dinner

SALAD

Baby Mixed Greens

*Grape Tomatoes, Julienne Vegetables &
Citrus Vinaigrette*

MAIN COURSE

Spinach Ravioli with

Sundried Tomato Cream

1/2 Roasted Chicken Breast

Pan Jus

Pan Roasted Chatham Cod

Roasted with Tomato Broth

SIDES

*Yukon Smashed Potatoes, Roasted Red
Bliss Potatoes, Israeli Cous Cous,
Haricot Verts, Sautéed Julienne
Vegetables*

DESSERT

Apple Tart with Cinnamon Gelato

\$28.00 per person

Buffet

APPETIZER

Charcuterie & Cheese Platter

*International Cheeses and Select Cured
Meats and Pâté*

SALAD

Caesar Salad

*Fresh Parmesan, Housemade Croutons,
Anchovy & Creamy Caesar Dressing*

MAIN COURSE

Orecchiette Pasta

*Mushrooms, Capers, Artichoke Hearts with
Prosciutto di Parma and Parmesan Cream*

Grilled Atlantic Salmon

Roasted Yellow Pepper Coulis

Roasted Pork Loin

Pear Apricot Sauce and Toasted Almonds

SIDES

*Yukon Smashed Potatoes, Roasted Red Bliss
Potatoes, Israeli Cous Cous, Haricots Verts,
Sautéed Julienne Vegetables*

DESSERT

Assorted Cookies & Confections

\$36.50 per person

Premium 3 Course Dinner

APPETIZER

Lump Crab Cakes

Pineapple Salsa and Remoulade

SALAD

Ten 18 Chop House Salad

*Crisp Greens & Radicchio with
Chopped Onion, Cucumber, Radish and
Tomato, tossed with Sherry Vinaigrette*

MAIN COURSE

Grilled Market Fish

Citrus Vinaigrette

Pan Roasted Filet Mignon

Wild Mushroom Red Wine Sauce

SIDES

*Yukon Smashed Potatoes, Roasted Red Bliss
Potatoes, Israeli Cous Cous, Haricots Verts,
Sautéed Julienne Vegetables*

DESSERT

Crème Brûlée

\$42.00 per person



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More Ideas for Lunch & Dinner

Entrées

Roasted Beef Tenderloin

Mushroom Demi Glace

Pan Roasted Pork Chop

Housemade Apple Sauce with Three Cheese or Traditional Bread Stuffing

Grilled 10oz Filet Mignon

Maytag Blue Cheese or Mushroom Stuffing

Braised Beef Short Rib

Braising Liquid, Baby Carrots, Onions and Mushrooms

Grilled Chilean Sea Bass

Tomato Broth

Fresh Stuffed Trout

Lemon and Dill

Pork Osso Bucco

Braising Liquid and Saffron Risotto

Braised Lamb Shanks

Roasted Root Vegetables

Grilled Double Cut New Zealand

Lamb Chops

Herbed Demi Glace

Grilled Mahi Mahi

Pineapple Salsa

Crispy Grouper

Mango Beurre Blanc

Grilled Asian Marinated Tuna

Pickled Ginger and Seaweed Salad

Grilled Striped Bass

Herb Oil and Fresh Lemon

Roasted Baby Pheasant

Pan Gravy and Traditional Mushroom Bread Stuffing

Roasted Quails

Mushroom Stuffing

Vegetarian Entrées

Vegetarian Lasagna

Grilled Zucchini and Squash with Fresh Mozzarella & Parmesan

Grilled Vegetable Napoleon

Goat Cheese and Rosemary Polenta

Wild Mushroom Ravioli

White Wine, Herbs & Butter

Spinach Ricotta Ravioli

Tomato Cream

Mushroom Risotto Croquette

Grilled Asparagus and Grape Tomatoes

APPETIZERS

Spinach & Ricotta Ravioli

Light Sundried Tomato Cream

Salmon Tartar

Capers and Red Onion Wrapped in Cucumber

Served with Dill and Crème Fraîche

Goat Cheese Tart

Mushrooms, Herbs and Caramelized Onions

Sea Scallops and Caramelized Apple

Crispy Shallots and Sherry Vinaigrette

SIDES

Salad of Corn, Grape Tomatoes and Green Onions

Sautéed Spinach Grilled Asparagus

Crispy Risotto Croquettes Wild Rice Cake

Asparagus and Roasted Pepper Salad

Sautéed Asparagus, Grape Tomatoes & Mushrooms

Buttered Baby Carrots and Leeks

Rosemary Roasted Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Salads

Baby Mixed Greens

Grape Tomatoes, Julienne Vegetables & Citrus Vinaigrette

Beet, Goat Cheese & Apple Salad

Roasted Beets, Fresh Apple & Warm Walnut Coated Goat Cheese with Creamy Chive Dressing

Cobb Salad

Crisp Romaine, Tomato, Scallion, Fresh Bell Peppers, Avocado, Celery, Bacon, Crumbled Blue Cheese & Dijon Vinaigrette, Served with Chicken or Shrimp

Salad Nicoise

Mixed Greens, Egg, Anchovy, Red Potatoes, Haricots Verts & Dijon Vinaigrette

Chef Salad

Crisp Romaine, Cured Ham, Fresh Roasted Turkey, Aged Cheddar, Tomato, Hard Boiled Egg & Croutons, Served with Creamy Ranch and Dijon Vinaigrette

Ten 18 Chop House Salad

Crisp Greens and Radicchio with Chopped Onion, Cucumber, Radish & Tomato tossed with Sherry Vinaigrette

Haricots Verts and Endive Salad

Crumbled Blue Cheese, Toasted Almonds & Red Wine Vinaigrette

Frisée Salad

Bacon, Crumbled Blue Cheese, Poached Pear & Red Wine Vinaigrette

Spinach Salad

Fresh Orange, Toasted Pecans, Crumbled Herbed Goat Cheese & Citrus Vinaigrette

Arugula Pasta Salad

Grilled Asparagus, Tomato, Shaved Parmesan, Balsamic Vinegar & Extra Virgin Olive Oil



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More Ideas for Salads & Sandwiches

Lunch Buffet

SALADS

Pesto Pasta Salad

Fresh Basil Pesto, Pine Nuts, Roasted Peppers, Grape Tomatoes & Fresh Parmesan

ASSORTED SANDWICHES

Select three

DESSERT

Fresh Fruit Skewers with Spiced Yogurt Sauce

\$18.50 per person

3 Course Lunch

SALAD

Baby Mixed Greens

MAIN COURSE

Penne Pasta with Garlic & Fresh Tomato Marinara

Fresh Tomato, Garlic, Extra Virgin Olive Oil, Fresh Basil & Parmesan Reggiano

DESSERT

Seasonal Sorbets or Gelato Selection

\$14.00 per person

Boxed Lunch

Individually packed lunch

with either a sandwich or salad and a chocolate brownie, kettle potato chips, bottled water and a piece of fresh fruit. Choose from our Sandwich or Salad Selections under More Ideas.

\$12.00 - \$15.00 per person

Salads

Baby Mixed Greens

Grape Tomatoes, Julienne Vegetables & Citrus Vinaigrette

Beet, Goat Cheese & Apple Salad

Roasted Beets, Fresh Apple & Warm Walnut Coated Goat Cheese with Creamy Chive Dressing

Cobb Salad

Crisp Romaine, Tomato, Scallion, Fresh Bell Peppers, Avocado, Celery, Bacon, Crumbled Blue Cheese & Dijon Vinaigrette, Served with Chicken or Shrimp

Salad Nicoise

Mixed Greens, Egg, Anchovy, Red Potatoes, Haricots Verts & Dijon Vinaigrette

Chef Salad

Crisp Romaine, Cured Ham, Fresh Roasted Turkey, Aged Cheddar, Tomato, Hard Boiled Egg & Croutons, Served with Creamy Ranch and Dijon Vinaigrette

Ten 18 Chop House Salad

Crisp Greens and Radicchio with Chopped Onion, Cucumber, Radish & Tomato tossed with Sherry Vinaigrette

Haricots Verts and Endive Salad

Crumbled Blue Cheese, Toasted Almonds & Red Wine Vinaigrette

Frisée Salad

Bacon, Crumbled Blue Cheese, Poached Pear & Red Wine Vinaigrette

Spinach Salad

Fresh Orange, Toasted Pecans, Crumbled Herbed Goat Cheese & Citrus Vinaigrette

Arugula Pasta Salad

Grilled Asparagus, Tomato, Shaved Parmesan, Balsamic Vinegar & Extra Virgin Olive Oil

Sandwiches

SANDWICHES

Asian Style Tofu Wrap

Sprouts, Greens, Cucumber & Daikon

Falafel Wrap

Cucumber, Greens and Mediterranean Sauce

Fresh Turkey Breast

Basil Aioli, Baby Greens & Tomato

Grilled Vegetables

Hummus, Grilled Zucchini, Squash & Fresh Sprouts

Roast Beef & Gruyère

Roasted Garlic Aioli, Baby Greens & Fresh Tomato

Cured Ham

Brie and Honey Mustard

Roasted Pork Loin

Grilled Onions and Chipotle Mayonnaise

MINIATURE SANDWICHES

Perfect for Cocktail Parties

Herbed Chicken Salad on Mini Brioche Rolls

Tuna Salad on Pumpernickel

Egg Salad on Hearty 7-Grain

Watercress and Shallot Cream Cheese

Smoked Salmon and Cream Cheese



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Ideas for Brunch

Simple Breakfast

BREAKFAST BREADS

Assorted Miniature Breakfast Pastries

Muffins, Scones & Croissants, Served with Sweet Butter and Assorted Jellies & Jams

FRUIT

Fresh Seasonal Fruit Skewers

With Spiced Yogurt Sauce

BEVERAGES

Coffee & Assorted Teas

Fresh Squeezed Orange Juice

\$14.00 per person

Casual Brunch

BREAKFAST BREADS

Assorted Miniature Breakfast Pastries

Muffins, Scones & Croissants, Served with Sweet Butter and Assorted Jellies & Jams

BRUNCH SPECIALITIES

Select Three Options for your Guests

Quiche Ten 18

With Spinach, Bacon, Red Onion & a Touch of Parmesan

Eggs Benedict

English Muffin, Canadian Bacon, Spiced Hollandaise Sauce & Homefried Potatoes

Stuffed French Toast

Bananas and Toasted Walnuts with Maple Syrup

Served with Chicken Apple Sausage, Bacon or Honey Ham

Grilled Portobello Salad

Walnut Crusted Goat Cheese, Roasted Peppers, Greens & Balsamic Vinaigrette

Chicken Breast

White Wine Thyme Pan Gravy With Yukon Smashed Potatoes and Haricots Verts

Linguine with Garlic & Fresh Tomato Marinara

Fresh Tomato, Garlic, Extra Virgin Olive Oil, Fresh Basil & Parmesan Reggiano

DESSERT

Sorbet or Gelato

\$18.50 per person

Brunch Buffet

BREAKFAST BREADS

Assorted Miniature Breakfast Pastries

Muffins, Scones & Croissants, Served with Sweet Butter and Assorted Jellies & Jams

SALAD

Baby Mixed Greens

Grape Tomatoes, Julienne Vegetables & Citrus Vinaigrette

PLATTERS

Smoked Salmon Platter

Assorted Miniature Bagels with Cream Cheese and Traditional Garnitures

Fruit & Cheese

Select International Cheeses and Fresh Seasonal Fruit

BRUNCH SPECIALITY

Quiche Ten 18

With Spinach, Bacon, Red Onion & a Touch of Parmesan

FRESH SANDWICH BOARDS

Choose Two from Our Ideas for Sandwiches

\$24.50 per person



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Ideas for Brunch & Lunch

Carving Boards

*Served with Greens, Sliced Tomato
& Half Sour Pickles with Assorted
Artisan Breads*

Fresh Roasted Turkey

*Cranberry Orange Chutney and Basil
Aioli*

Roast Beef

*Creamy Horseradish Sauce and Crispy
Shallots*

Smoked Beef Brisket

Whole Grain and Brown Mustard

Smoked Salmon

*Red Onion, Capers & Dill Sour
Cream Sauce*

Glazed Ham

*Pineapple Compote and Honey
Mustard*

Roast Pork Loin

Pear Apricot Chutney

Mediterranean Style Lamb Chops

*Kalamata Olives and Candied Lemon
Zest*

Smoked Duck Breast

Assorted Fruit Compotes and Chutneys

Platters

SPECIALTY PLATTERS

Mediterranean Platter

*Hummus, Eggplant Salad & Tabbouleh
with Grilled Marinated Vegetables, Grape
Leaves, Falafel Skewers & Assorted Pita
and Flatbreads*

Charcuterie Platter

*Smoked Duck Breast, Assorted Pates,
Saucisson Sec & Foie Gras with Pickled
Onions, Cornichons,
Mustard & Breads*

Fresh Fruit Skewers

*Fresh Seasonal Fruit with Spiced Yogurt
Sauce*

Cheese & Fruit

*Select International Cheeses paired with
Fresh & Dried Fruits*

Crudit 

*Fresh Seasonal Vegetables with Housemade
Ranch and Dijon Vinaigrette*

Crostinis

*Traditional Pesto, Olive and Cannellini Bean
and Roasted Eggplant Served with
Marinated Artichoke Hearts, Grape
Tomatoes, Mushrooms, Asparagus,
Roasted Red & Yellow Peppers.*

Seasonal Tomatoes

*Marinated Tomatoes with Sliced Baguettes
and Flavored Olive Oils*

Antipasti

*Grilled Cauliflower, Marinated
Mushrooms, Crispy Zucchini Flowers,
Marinated Artichoke Hearts & Grilled
Baby Squash and Zucchini with Fresh
Parmesan and Olive Oil*

Platters

CHOICE PLATTERS

Grilled & Chilled Jumbo Shrimp

*Herb Marinated Grilled & Chilled
Shrimp Served with Fresh Lemon and
Cocktail Sauce
Additional \$6.00 per person*

“Sushi Rolls”

*Spicy Tuna, Salmon Cucumber, Avocado
Shitake and Sprouts, and Chipotle Shrimp
served with Soy Sauce, Wasabi, and
Pickled Ginger
Additional \$9 per person*

Seafood Castle

*Poached Shrimp, Fresh Shucked Oysters,
Clams on the Half Shell, Crab Claws,
Poached Mussels with Saffron Aioli Served
with Cocktail Sauce, Champagne
Vinaigrette and Fresh Lemon
Additional \$12 per person*