



## Banquet Menu One

The Cocktail Hour...As guests arrive, champagne or specialty cocktail served on silver trays by white gloved servers. To be followed by the most elegant hand crafted bite sized tasting o food from all around the world.

Move to the Dinner Hour...All of your guests will be seated and served a first course of soup, salad, or amuse. At a leisurely pace, the service captain invites each table to the presentation of the event's dinner offerings.

Each of our dinner selections are freshly prepared and served by our most professional staff of trained chefs. j.b.c. signature bread baskets with butter on each table.

### Signature Banquet Menu

#### *Reception*

##### Seafood Display

An elaborate chilled presentation of the ocean's most coveted offerings:

Jumbo Shrimp      Maine Lobster Tails      Snow Crab Claws  
Freshly Shucked Oysters

##### Tapas Table

An abundant and diverse display of truly imaginative and delicious foods:

Lump Crab Salad with Tortilla  
Baked Macaroni and Cheese on Chinese Soup Spoons  
International Cheeses      Assorted Finger Sandwiches  
Samosas      Eggplant Blintzes

##### Sushi/ Kushi

Sushi Chef hand prepares your favorite Sushi and Sashimi, along with our signature Kushi Katsu display with Seaweed Salad.

#### *Buffet Style Dinner*

Oven Roasted Rack of Lamb with Dijon Herb Crust with Grilled Asparagus

Classic Filet Au Poivre with Bleu Cheese Potato Gratin

Buttermilk Fried Chicken Breast with Green Tomato Chow Chow over Black eyed Pea and Silver Queen Corn Salad with Cornbread

Sautéed Grouper Medallions with Champagne and Crab Velouté over Roasted Garlic Whipped Potatoes

#### *After Dinner Artisanal Cheeses with Ports*

*After Dinner Dessert Cart with Bite Sized Sweets  
Coffee and Cordials*