

Banquet Room (maximum of 55 seated or 40 for cocktail parties)

Weekday Minimum \$1500

Weekend Minimum \$2500

Total Restaurant Buyout Price Available upon request

Seated Dinner Menus

Menu 1 \$25

Course 1

Mixed Greens, carrot, heirloom radish, red onion, lemon rosemary vinaigrette

Course 2

Hanger Steak, aligot potatoes, asparagus, demi glace

½ Roasted Chicken, cauliflower fennel. gratin, gruyere, fines herbs, sauteed kale

WC Shrimp & Grits rice grits, shanghai tips, roasted tomatoes, miso brown butter

Menu 2 \$35

Course 1

Kale Caesar, house dressing, brioche crouton, shaved parm, white anchovy

Course 2

6oz Filet, aligot potatoes, asparagus, mushroom and sage brown butter

Crab Cake sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion

Seared Salmon quinoa, chickpeas, fava beans, lemon, mint, pickled rhubarb puree

Menu 3 \$50

Course 1

Miso Corn & Crab Soup, east coast meets west coast, corn, miso, cream, crab

or

Red & Gold Beet Salad, arugula, ricotta cheese, pistachios, honey & white balsamic vinaigrette

Course 2

10oz Filet, aligot potatoes, asparagus, mushroom and sage brown butter

Surf and Turf, aligot potatoes, asparagus, rosemary glaze & drawn butter

Lobster Tails, cauliflower gratin, french beans, drawn butter and lemon

Roasted Rockfish asparagus, arugula, radicchio, prosciutto, dates, parmesan, lemon, soft polenta

- a vegetarian entree can be added to any menu
- custom menus available ask the event coordinator for more details
- appetizers or desserts can be added to any menu

Dessert Options- \$7

Cheesecake, Carrot Cake, Chocolate Truffle Torte

Cocktail Party Menus

Appetizers - Order by the Piece (minimum of 25 pieces)

Mini Lobster Roll, truffle aioli \$5
Tuna Taco, ponzu, lime, cilantro, scallion, sesame, wasabi emulsion \$3
Crab Cake, cilantro aioli \$4
Sweet Potato Ham Biscuits, honey mustard \$2
Chicken Satay, sesame ginger dipping sauce \$2
Beef Tenderloin Sliders, horseradish peppercorn aioli \$4
Mini ECP Burger, smoked cheddar, arugula, pickled onions, horseradish aioli \$3

Raw Bar - Order by the Piece (minimum of 25 pieces)

Middle Neck Clams \$1
Chesapeake Oyster \$1.5
Cedar Pointe Oyster \$2
Ruby Salts \$2
Featured Oyster \$3
Shrimp Cocktail \$3
Chilled Lobster mkt
Chilled Seafood Tower \$65
Whole Maine lobster, 6 each shrimp, oysters, clams & ceviche

Sauces: House Cocktail, Strawberry Mignonette, Horseradish Peppercorn Aioli, Drawn Butter

Sushi - Order by the roll

West Coast* spicy tuna, hamachi, avocado, jalapeno, cilantro, tobiko & crunch 12
East Coast spicy crab salad & cucumber, with scallop, tobiko & scallion, sweet soy reduction 11
Spicy Tuna* sambal aioli, togarashi, cucumber, scallions 9
Hamachi green papaya, scallion, yuzu aioli 10
Rainbow* crab, cucumber inside, salmon, tuna, hamachi, avocado on top 14
Crunchy shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds 11
Surf and Turf beef tartare, cucumber, scallion, hot mustard inside, ebi and caviar on top 15
Vegetarian tempura sweet potato, pickled daikon, carrot, miso aioli, sesame, jalapeno, cilantro 8

Platters (serves approximately 25 people)

Crab Dip, crispy tortillas \$50
Octopus, shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley \$90
Fresh Fruit Platter, fresh seasonal fruit and berries \$65
Veggie Platter, grilled vegetables with creme fraiche \$50
Cheese Board, honeycomb, quince preserves, mustard seed, marcona almonds, crostini \$75
Charcuterie Board, olives, caper berries, pickles, pickled mustard seed, crostini \$90
Angus Beef Tartare, cornichons, mustard seed, shallot, cured egg, microgreens, evoo \$90
Ceviche, fresh fish and shellfish, red pepper, onion, cilantro lime \$90
Truffled Sashimi, tuna & yellow tail, edamame, sea beans, crispy puffed rice \$95

Passed-Order by the Piece (minimum of 25 pieces)

Crispy Fried VA Oysters, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion \$3
Grilled Oysters, with parmesan, garlic, butter, and lemon \$2.5
Bacon Wrapped Scallops, pepper jelly \$3

*Notice: These items may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.