

LOBSTER BOX

RESTAURANT

CATERING MENU

MAIN PACKAGE

Sit Down Style _____ *Buffet Style _____

**40 people minimum for buffet style*

FIRST COURSE

Pasta with plum tomatoes and fresh herbs sauce.

SECOND COURSE

Garden salad with balsamic vinaigrette dressing. *(Served Family Style)*

THIRD COURSE (Main Course)

ENTRÉE SELECTIONS

1. Baked Filet of Atlantic Salmon
2. Fried Filet of Fish
3. Filet of Fish Francese
4. Penne a la Vodka with Shrimp
5. Broiled Shrimp *(over yellow rice)*
6. Chicken Parmigiana
7. Penne a la Vodka with Chicken
8. Chicken Piccata with Capers
9. BBQ Ribs *(pork baby back ribs)*
10. Pasta Primavera *(bow tie pasta & mix veg)*
11. Twin Baby Lobster Tails *(over yellow rice) (+\$5)*
12. New York Sirlion Steak (+\$5)

Main courses are served with roasted red bliss potatoes and sautéed vegetables unless otherwise specified.

FOURTH COURSE

House Made Strawberry Shortcake or Ice Cream

- Unlimited soft drinks
- Children 12 and under, \$14.95 with kids menu

ADDITIONAL OPTIONS

APPETIZERS

Platters

\$45 each

- A. Fried Calamari
Buffalo Wings
Mozzarella Sticks
Chicken Fingers
(Mixed)
- B. Shrimp Cocktail
Little Necks Clams or
Top Neck Clams
(30 Pieces)
- C. Clams Casino
Clams Oreganato
New Zealand Mussels
(30 Pieces)

All clams and mussels are served opened and on half shell

BAR OPTIONS

- Wine and Draft Beer \$ p.p.
(unlimited)
- Wine by Carafe (1 Liter) \$
- Wine by Bottle \$
- Champagne Toast \$
(non-alcoholic sparkling cider is also available)
- Bar Tab or Cash Bar