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### ***CONTINENTAL BREAKFAST***

Chilled Orange and Grapefruit Juice  
Mini Croissants, Assorted Muffins and Danish  
Assorted Bagels with Cream Cheese  
Seasonal Sliced Fruit and Berries  
Sweet Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$22.95 per person

### ***BREAKFAST BUFFET***

(Minimum 25 people)  
Chilled Orange and Grapefruit Juice  
Seasonal Sliced Fruit and Berries  
Assorted Yogurts  
Individual Cereals served with Low Fat or Skim Milk  
Scrambled Eggs  
Smoked Bacon and Country Link Sausage  
Hash Brown Potatoes  
Mini Croissants, Assorted Muffins and Danish  
Assorted Bagels with Cream Cheese  
Sweet Butter and Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$27.50 per person

### ***THE CANYON BUFFET***

(Minimum 25 people)  
Chilled Orange and Grapefruit Juice  
Mini Croissants, Assorted Muffins and Danish  
Bagels with Cream Cheese  
Smoked salmon with Capers, chopped Onion Tomato and Egg  
Seasonal Sliced Fruit and Berries  
Eggs Benedict  
French Toast with Maple Syrup  
Cheese Blintzes with Fruit Preserves  
Individual Yogurts with Granola  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted teas  
\$30.95 per person

20% Service Charge and Applicable Sales Tax will be added  
245 E. Green Street, Pasadena California 626-487-0061

## ***BREAKFAST SELECTIONS***

All Breakfasts are accompanied with a Choice of Juice or Seasonal Sliced Fruit Plate,  
Assortment of Breakfast Pastries, Sweet Butter and Preserves,  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Scrambled Eggs  
with your choice of Smoked Bacon or Country Link Sausage  
Breakfast Potatoes  
Turkey Link Sausage available upon request  
\$18.95 per person

Eggs Benedict  
with Hash Brown Potatoes  
\$19.95 per person

Eggs Florentine  
with Hash Brown Potatoes  
\$22.95 per person

Smoked Salmon Benedict  
with Hash Brown Potatoes  
\$26.95 per person

Spinach and Mushroom Quiche  
with Asparagus and Oven-Dried Roma Tomatoes  
\$21.95 per person

Cheese Blintzes  
with Fresh Fruit Garnish  
\$21.95 per person

Skillet Breakfast  
Cottage Potatoes with Ground Sausage and Grated Cheddar Cheese  
topped with Poached Eggs  
\$23.95 per person

# Sunday BRUNCH

Selection of Freshly Squeezed Juices  
Sliced Seasonal Fruit and Berries  
Assorted Bagels with Cream Cheese  
Croissants, Danish, Muffins and Breakfast Breads  
Served with Sweet Butter and Preserves  
**Smoked Salmon Display**  
Chopped Onion, Egg, Tomato and Capers  
Whipped Cream Cheese  
California Field Greens with Champagne Vinaigrette  
Penne Pasta Salad with Grilled Vegetables and Balsamic Vinegar  
Roasted Chicken Lemon Caper Sauce  
**Prime Rib or Carved Roasted Turkey or Honey Ham**  
Ricotta Cheese Blintzes with Raspberry Sauce  
Eggs Benedict, Poached Eggs, and Canadian bacon on an English Muffin  
Topped with Hollandaise Sauce  
Link Sausage  
Roasted Garlic Mashed Potatoes  
Cottage fries  
French Pastries  
Assorted Cakes and Pies  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

## **Omelet Station**

Omelet Items to Include:  
Cheddar, Swiss Cheese  
Diced Ham, Wild Mushrooms, Green Onions, and Bell Peppers  
Chopped Tomatoes and Fresh Spinach

## **Waffle Station**

Fresh Fruit in Season  
Whipped Cream and Vanilla Bean Ice Cream with Maple Syrup

## ***BREAKS***

### **KIDS CORNER**

Individually Wrapped Assorted Candy Bars and M&Ms  
Assorted Ice Cream Bars  
Sundae Bar to include the following:  
Vanilla Ice Cream, Fudge and Strawberry Sauce  
Nuts Sprinkles, Jimmies and Crushed Oreos  
Assorted Soft Drinks, and Mineral Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Teas  
\$18.00 per person

### **CALIFORNIA BREAK**

Whole Fruit and Fruit Kabobs with Honey Yogurt Dressing  
Cranberry and Pineapple Juice  
Individual Fresh Fruit Smoothies and Individual Yogurts  
Assorted Granola and Protein Bars  
Passion Fruit Iced Tea, Sodas and Mineral Waters  
\$16.00 per person

### **STRAWBERRY BREAK**

(Seasonal)  
Sliced Fresh Strawberries  
Brown Sugar and Whipped Cream  
Sponge Cake  
Fresh Fruit Tarts  
Frozen Strawberry Juice Bars  
\$14.00 per person

### **CHOCOLATE LOVERS BREAK**

Triple Layer Chocolate Cake  
Chocolate Chip Cookies and Fudge Brownies  
Seasonal Fresh Cut Fruit and Berries with Chocolate Fondue  
Lemonade, Assorted Soft Drinks and Mineral Waters  
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Teas  
\$18.50 per person

## **A LA CARTE SELECTIONS**

Coffee, Tea or Decaffeinated Coffee at \$42.00 Per Gallon or \$4.00 Per Person

Coffee, Tea, Decaffeinated Coffee, Sodas and Mineral Waters at \$9.50 Per Person

Assorted Mineral Waters and Evian at \$4.50 each

Iced Tea at \$35.00 Per Gallon

Passion Fruit Iced Tea at \$40.00 Per Gallon

Assorted Regular and Diet Soft Drinks at \$4.00 each

Chilled Fresh Fruit Juices at \$22.00 Per Pitcher

Assorted Bagels with Cream Cheese at \$28.00 Per Dozen

Assorted Muffins, Danish and Breakfast Breads at \$32.00 Per Dozen

Whole Fresh Fruit at \$2.50 Per Piece

Sliced Seasonal Fresh Fruit at \$7.50 Per Person

Assorted Yogurts at \$4.00 Each

Granola Bars at \$4.00 Each

Assorted Home Style Cookies at \$28.00 Per Dozen

Fudge Brownies at \$30.00 Per Dozen

Chocolate-Dipped Cookies at \$32.00 Per Dozen

White and Dark Chocolate Dipped Strawberries at \$6.00 Each

Haagen-Dazs and Dove Bars at \$5.75 Each

Candy Bars 32.00 Each Doz

Mixed Nuts at \$18.00 Per Pound

## ***LUNCHEON SELECTIONS***

Luncheon Entrees include your selection of a First Course, Main Course,  
Market Vegetables and Appropriate Starch  
Fresh Selection of Breads served with Sweet Butter

### ***First Course Selections***

Boston Clam Chowder

Chilled Potato and Leek Soup

Caesar Salad with Garlic Crouton and Shaved Parmesan

Citrus Salad with Boston Lettuce, Endive, Watercress Citrus Vinaigrette

Spinach Salad with Stilton Cheese, Caramelized Walnuts and Raspberry Vinaigrette

Red Oak and Romaine with Yellow and Red Tomato, Tarragon Dressing

Bibb lettuce with Grilled Asparagus, Goat Cheese Crouton, Roasted Pepper Vinaigrette

Mixed Greens with Traditional Balsamic Vinaigrette

## ***LUNCHEON ENTREES***

Crusted Chicken Breast and Mashed Potato, Merlot Essence  
\$32.00 per person

Grilled Salmon Steak, Papaya and Cilantro Salsa, Jasmine Rice Pilaf and Steamed  
Asparagus \$42.00 per person

Egg Fettuccine, Black Pepper, Proscuitto and Basil  
\$29.00 per person

Three Cheese Ravioli Tomato and Vegetable Julienne  
\$32.00 per person

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Grilled Pork Tenderloin, Polenta Cake, Apricot Jus  
\$29.00 per person

French Cut Chicken, Pan Seared Potato Gnocchi, Ginger Carrot Jus  
\$32.00 per person

Caesar Salad with Garlic Croutons and Shaved Parmesan with Grilled Chicken  
\$15.00

Club Sandwich with Fries  
\$15.00

Hamburger and Fries  
\$15.00

Po'boy with coleslaw  
\$15.00

### **Cold Items**

Chilled Atlantic Salmon, Mango Mustard Sauce with Orzo Pasta Salad  
And Grilled Vegetable  
\$36.00 per person

Oriental Glazed Chicken Breast with Okinen Noodle with Baby Corn and Snow Peas,  
Daikon Sprout, Sesame Oil  
\$28.00 per person

Traditional Nicoise Salad with Pan Seared Ahi Tuna  
\$32.00 per person

Caesar Salad with Grilled Scallops and Gulf Shrimp  
\$37.00 per person

## ***DESSERT SELECTIONS***

Trio of Sorbet with Fresh Seasonal Berries  
\$9.50 per person

Decadent Chocolate Fudge Cake  
\$11.00 per person

Vanilla Crème Brule with Raspberries  
\$9.00 per person

Cherry Cobbler with Vanilla Ice Cream  
\$9.50 per person

Classic New York Cheesecake  
\$8.50 per person

Tiramisu  
\$11.00 per person

Vanilla Bean Ice Cream with Seasonal Berries  
\$9.95 per person

Apple Tart Tatin with Vanilla Bean Ice Cream  
\$12.50 per person

Sampler Plate  
Chocolate Covered Strawberry, Tiramisu and Mini Cheesecake  
13.00 per person

White Chocolate Box  
Filled with Chocolate Mousse  
Laced with Raspberry Sauce  
\$14.00 per person



## ***BUFFET SELECTIONS***

### **TASTE OF ITALY**

(Minimum 25 People)

Vine Ripened Tomato with Buffalo Mozzarella  
Green Bean and Yellow Wax Bean with Mushroom and Dijon Vinaigrette  
Grilled Vegetable Display and Balsamic Dressing  
Grilled Salmon with Tomato Basil Crust on White Bean Ragout  
Grilled Chicken Breast Fillet with Soft Sun-Dried Tomato Polenta  
Luncheon Rolls with Sweet Butter  
Tiramisu  
Chocolate Amaretto Mousse  
Almond and Chocolate Biscotti  
\$42.00 per person

### **COUNTRY FRENCH**

(Minimum 25 People)

Caesar Salad  
Mixed Green Salad with Balsamic Vinaigrette  
Imported and Domestic Cheeses  
Fresh Cut Seasonal Fruit  
Assorted Croissant Sandwiches  
Mushroom, Artichoke and Sundried Tomato Quiche  
Potato Leek Soup  
\$28.00 per person

### **THE DELI**

(Minimum 35 People)

Soup du Jour  
Vegetable Pasta Salad, Red Potato Salad with Green Onion  
Mixed Field Greens  
Turkey, Honey Roast Ham, Roast Beef  
Swiss, American, and Cheddar Cheeses  
Assorted Sliced Breads to Include: Wheat, Rye, Kaiser and Onion Rolls  
Mustard, Mayonnaise, Ketchup, Pickles, and Olives  
Platter of Lettuce, Tomato and Sliced Red Onions  
Potato Chips  
Fresh Fruit Tart, Brownies and Apple Pie  
\$32.00 per person

## **MEDITERRANEAN**

(Minimum 50 People)

Nicosia Salad with Charred Pepper and Nicoise Olives  
Antipasto Salad with Salami Gruyere Cheese and Haricot Vert  
Cucumber Greek Salad  
Chilled Penne Pasta Salad Primavera  
Veal Medallion Saltimboca with Eggplant Compote  
Halibut with Caper Lemon Tomato Sauce  
Luncheon Rolls with Sweet Butter  
Pear Almondine Tart  
Rosemary Apple Galette  
Orange Crème Brulee  
\$48.00 per person

## **CALIFORNIA**

(Minimum 50 People)

Grilled Corn Salad with Chicken, Cilantro and Lettuce  
Smoked Salmon , Sliced Tomato and Green Onion Salad  
California Mesclun Mix ,Grilled Asparagus and Zucchini  
Jicama, Fennel and Orange Salad  
Swordfish Steak with Jasmine Rice and Mango Salsa  
Roasted Chicken Breast with Vegetable Ruban and Saffron Emulsion  
Rolls with Sweet Butter  
Cappuccino Chocolate Mousse Cake  
New York Style Cheesecake  
Lemon Mousse Torte with Fresh Raspberries  
\$44.00 per person

## ***DINNER SELECTIONS***

Dinner Entrees include your selection of First Course and Main Course

### ***First Course***

New England Clam Chowder

Roasted Corn and Crab Bisque

Cream of Fennel and Butternut Squash Soup

Leek and Potato Soup

With Sautéed Scallops \$2.50 additional per person

Classic Maine Lobster Bisque Armagnac and Lobster Medallion  
\$7.00 additional per person

Citrus Poached Gulf Shrimp Cocktail with Tomato Horseradish Sauce  
\$8.50 additional per person

Spinach Salad with Shiitake Mushroom and Pine Nuts with Raspberry Vinaigrette

Hearts of Romaine, Marinated Mushrooms with Tomato and Red Pepper Dressing

Scottish Smoked Salmon, Caviar, Vodka Crème Fraiche, Toasted Brioche  
\$5.50 additional per person

Caesar Salad with Garlic Croutons and Shaved Parmesan

California Greens, Roasted Peppers, Hearts of Palm and Sundried Tomato Vinaigrette

## ***DINNER SELECTIONS***

### ***Main Course***

Seared Beef Tenderloin and Sweet Onion Marmalade, Served with Braised Endive \$49.00

Veal Rib Eye on top of Tomato and Zucchini, Horseradish Potato Gratin \$52.00

Parmesan Crusted Chilean Sea Bass and Basil Tomato Coulis (Market Price)

Salmon Steak with Risotto, Ginger Sauce \$48.00

Chicken Breast Filled with Spinach and Kula Onion, Oven Dried Tomato \$38.00

Seared Halibut, Rice Pilaf and Corn Cake \$46.00

Veal Medallion, Wild Rice Pancake and Sweet Apricot Jus \$48.00

Provençal Herbed Rack of Lamb, Potato Shiitake \$60.00

Filet Mignon Blue Cheese Crusted \$56.00

Grilled Beef Tenderloin, Potato Rosti. and Leeks \$51.00

Pan Seared Chicken Breast topped with Proscuitto Caramelized Onions and Porto Wine  
Sauce \$41.00

### ***Duets***

Beef Medallion and Petite Salmon \$63.00

Marinated Chicken and Jumbo Shrimp \$58.00

Veal Medallion and Sautéed Shrimp \$65.00

Grilled Beef Tenderloin and Lobster Tail, Potato Au Gratin,  
Morel Madeira Jus and Drawn Butter \$72.00

## ***ELEGANT DINNER BUFFET***

(Minimum 50 People)

Grilled Asparagus Vinaigrette  
Hearts of Palm and Baby Artichoke Salad  
California Mixed Green Salad, Balsamic Dressing  
Atlantic Salmon  
Domestic and Imported Cheese Display  
Roasted Chicken Breast, Green Onion Corn and Crab Bisque  
Shrimp Kabob Saffron Chardonnay Sauce  
Tricolor Cheese Tortellini with Parmesan Cream  
Seared Halibut, Tomato Confetti, Caper Butter Sauce  
Seasonal Fresh Vegetables  
Roasted Red Potatoes  
Rice Pilaf  
Dinner Rolls with Sweet Butter  
Seasonal Fruit Tarts  
Crème Brule

\$72.00 Per Perso

### **PASTA STATION**

Penne Pasta, Rock Shrimp, Peas, Italian Sausage, Walnut Cream  
Ravioli with Porcini, Madeira Sauce  
Tri-Color Rotini with Smoked Chicken, Roasted Peppers, Eggplant and Garlic Olive Oil  
Cheese Tortellini with Roasted Pine Nuts, Lemon Cream  
Served with Homemade Focaccia Bread with Pine nuts and Shaved Parmesan  
Choice of two for \$22.00 per person  
\$100.00 Attendant Fee  
Minimum of two other stations required

### **SALAD STATION**

Caesar Salad with Shaved Parmesan and Garlic Croutons  
Grilled Asparagus with scented olive oil  
Baby Spinach with Stilton Cheese and Caramelized Walnuts and Raspberry Vinaigrette  
Vine Ripened Tomato and Buffalo Mozzarella  
Antipasto Salad with Salami, Gruyere and Haricot Vert  
Sliced Fresh Seasonal Fruit and Berries  
\$16.00 per person  
Minimum of two other stations required

### **RISOTTO STATION**

Maine Lobster, Spinach, Lemon, Toasted Almonds and Parmesan Cheese  
Baby Vegetables and Fresh Herbs Risotto

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\$28.00 per person  
\$100.00 Attendant fee

### **THE CARVING BOARD**

Prime Rib with Au jus and Creamed Horseradish  
Poached Whole Salmon with Dill Sauce  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables  
Miniature Rolls and Condiments

\$34.00 per person

\$100.00 Attendant Fee

Minimum of two other stations required

### **CHINA TOWN**

Chinese Chicken Salad  
Egg Rolls with Chinese Mustard and Duck Sauce  
Szechwan Beef and Snow Peas  
Cashew Chicken  
Vegetables with Hoisin Sauce  
Fried Rice and Steamed Rice  
38.00

### **NEW ORLEANS**

Tossed Caesar Salad  
Blackened Snapper  
Jambalaya  
Blackened Chicken Breast with Remo lade  
Red Beans and Rice  
Cornbread and Honey Butter  
42.50

### **SANTE FE**

Mexican Salad with Mixed greens, Corn, Olives, Garbanzo Beans and Tomatoes  
Spicy Ranch Dressing  
Marinated Beef and Chicken with Peppers on Onions  
Paella with Seafood, Chicken, and Sausage Soft Corn and Flour Tortillas  
Black Beans and Mexican Rice  
Salsa, Guacamole and Sour Cream  
45.00

**Nacho/Tostada Bar**

**Mexican salad, Olives, black beans, Fussila pasta and chopped Vegetables**

Steak, Chicken and Carne Asada

Chicken or Cheese enchilada,

Refried Beans, Corn Tortilla, Shredded Lettuce,

Tomatoes, Cheese, Olives, Guacamole, Salsa, Sour Cream,

Jalapeño's, Nacho Cheese and Chips

\$23.00

**VIENNESE STATION**

Fruit Cobbler & Whipped Cream

Crème Brulee, Whole Cakes, Tiramisu

Fresh Sliced Fruit & Berries

Assorted Homemade Cookies, Brownies, and Biscotti

Chocolate Dipped Strawberries, Madeleines, Truffles and

Assorted Miniature Pastries

Cappuccino, Café au Lait & Espresso

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

22.00

***COLD TRAY PASSED HORS D'OEUVRES***

(Minimum 25 pieces)

Potato Latkes

\$2.75

Creamy Cheese Puffs

\$3.50

Stuffed Cherry Tomatoes

\$3.50

Thai Spring Rolls

\$3.50

Spinach & Shrimp Rolls

\$4.00

Smoked Salmon Canapé on Toasted Pumpernickel

With Dill Cream Cheese

\$4.50 each

Home- Dried Pears & Cheese

\$4.50

Spinach & Shrimp Rolls

\$4.00

Smoked Salmon Sushi

\$4.50

Lobster Medallion on Corn Chip with Mango Salsa

\$6.75

Pink Seafood Cruets

\$4.00

Ahi Tuna on Wonton with Wasabi Drizzle

\$4.75

Stilton Cream Cheese on Dried Apricot with Pistachio Nut \$3.50 each

Smoked Chicken on Blue Corn Chips and Guacamole \$3.50 each

California Roll, Wasabi and Soy Sauce \$4.00 each

Bread Stick with Proscuitto Ham and Herb Cream \$4.00 each

Plum Tomato Basil Bruschetta \$3.25 each

Buckwheat Blinis, Caviar and Crème Fraiche \$9.50 each

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Roasted Beef Roulade, Boursin Cheese  
Toasted Mustard Crouton \$5.25 each

***HOT TRAY PASSED HORS D'OEURVES***

(Minimum 25 pieces)

Crispy Potato Latke  
\$3.00

Crisp Ricotta Gnocchi  
\$3.50

Prawn Quesadilla \$5.00 each

Baked Potato Wedges  
\$3.50

Shrimp Wrapped in Phyllo Dough  
\$4.50

Mushrooms En Croute  
\$3.75

Angus Beef Slider on Hawaiian Bread  
\$4.00

BBQ shrimp  
\$4.00

Blue Cheese Chips  
\$3.50

Grilled Cheese with Tomato Shooter  
\$4.00

Chicken and Waffle  
\$4.25

Zucchini Drops  
\$3.25

Homemade Mini Pizzas  
\$3.75

Mini Crab Cake \$4.25 each

Chicken and Vegetable Pot Stickers \$3.50 each

Chicken Satay with Spicy Peanut Sauce \$3.50 each  
Sticky Chicken Lollipops

Moroccan Meatballs \$3.50

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Shrimp with Goat Cheese Wrapped in Prosciutto \$4.50 each

Sweet Maui Onion Tartalette and Goat Cheese \$3.50 each

Spicy Italian Sausage in Puff Pastry \$3.50 each

Assorted Petite Quiche \$3.50 each

Maryland Crab Cakes  
\$4.00

Ginger Biscuits With Crab  
\$4.00

Shrimp Toasts  
\$4.00

New Zealand Baby Lamb Chop with Thyme Jus \$6.75 each

Coconut Fried Shrimp  
Wasabi and Orange Marmalade \$5.50 each

Seafood Newburg in Puff Pastry \$4.50 each

Cajun BBQ Shrimp Skewer \$4.75 each

Crab Stuffed Mushroom Cap \$3.75 each

## FROM THE CARVING TABLE

Suggested Amounts of Carved Items will vary based on One Hour Cocktail Reception or  
Two-Hour Dinner Reception \$100.00 Carver fee  
All Items include Silver Dollar Rolls and Appropriate Condiments

Prime Rib of Beef with Rock Salt and Savory Herbs  
Creamed Horseradish and Pinot Noir Sauce  
\$450.00  
Serves 30 Guests

Whole Roasted Turkey, Sage and Onion Sauce,  
Cranberry Relish  
\$295.00  
Serves 30 Guests

Honey Baked Virginia Ham, Port Wine Currant Sauce  
Dijon Mustard  
\$295.00  
Serves 50 Guests

Whole Roasted Baron of Beef  
Horseradish Cream and Pommery Mustard Sauce  
\$870.00  
Serves 200 Guests

Rack of Lamb, Provence Herb Crust  
Rosemary Essence  
\$125.00 Each

Roasted Tenderloin of Beef, Peppercorn Merlot Sauce  
\$450.00 Serves 25 Guests

Leg of Lamb Stuffed with Garlic and Thyme Jus  
\$325.00 serves 40 Guests

## ***RECEPTION STATIONS***

Imported and Domestic Cheese Display including:  
Brie, Roquefort, Goat Cheese, Boursin, Cheddar, Smoked Gouda  
Crackers and French bread  
\$12.50 per person

Seasonal Vegetable Crudités  
with Pepper Cream and Honey Mustard Dressing  
\$7.50 per person

Sliced Seasonal Fresh Fruit  
\$7.50 per person

Assortment of Three Domestic Caviars  
Presented on Ice  
Toast Points, Buckwheat Blinis, Traditional Garniture  
\$25.00 per person  
(Imported Caviar Available at Market Price)

Assorted Smoked Fish  
Trout, Mackerel, Salmon, Scallops and Mussels  
With Garnishes  
\$22.00 per person

Selection of Sushi  
Salmon, Whitefish, Tuna, Smoked Eel, Octopus and California Roll  
Wasabi, Pickled Ginger and Soy Sauce  
Assorted Sushi  
\$16.00 each  
Sushi Chef at \$375.00

Warm Spinach and Artichoke Dip  
Served with Blue and White Corn Tortilla Chips  
\$10.50 per person

Jumbo Shrimp, Crab Claws, and Littleneck Clams on the Half Shell  
\$875.00 per 100 pieces each  
All Served on Crushed Ice with  
Chilled Dijon Mayonnaise and Cocktail Sauce