

### Available Rooms

- Private Dining Room – fully private room, use of screen and a.v. hook-up, soundproof doors. Seats up to 30 guests. Food and beverage minimum required \$750. 2 ½ hour time limit for use of facility.
- Captain's Table – curtain permits for semi privacy. Seats up to 12 guests. We'd be happy to assist with any a.v. needs for this room. 2 ½ hour time limit for use of facility.
- Credit card deposit required for both rooms

### Private Party Information

- We'd be happy to assist with any needs or unique features to enhance your event (live entertainment, valet parking, floral arrangements, etc.).
- All menus include one refillable fountain beverage per guest (does not include bottled beverages).
- Menu prices do not reflect 18% gratuity, 7% sales tax, alcoholic beverages or any additional food and beverage.

Lunch Menu  
\$20 per person

Salad Course

**blue2o salad**

julienne greens, dried cherries, blue cheese crumbles, spicy walnuts, sweet balsamic vinaigrette

**Caesar salad**

romaine, parmesan cheese

**Blue cheese coleslaw**

Entrée Course

(choose four)

**Fresh linguini**

shrimp, scallops, roma tomatoes, garlic, fresh herbs

**Maple bourbon salmon**

butternut squash ravioli, pure maple cream, pecans

**Simply grilled jumbo shrimp**

smashed potatoes, fresh vegetable, citrus thyme butter

**Crab cake sandwich**

chipotle remoulade, house cut fries

**Fresh rigatoni**

wood grilled chicken, wild mushrooms, spinach, Romano cream

**Skirt steak au Poivre**

smashed potatoes, arugula salad, peppercorn-brandý cream

**Vegetarian option available upon request**

Dessert Course

(choose two)

Key lime pie, fresh whipped cream

Seasonal sorbet

Seasonal ice cream

Dinner Menu  
\$30 per person  
(\*small portion sizing)

Starters

(choose two – served family style)  
Sriracha shrimp, sweet chili glaze  
Shrimp & pork spring rolls, agra dolce dipping sauce  
Chicken satay, peanut dipping sauce  
Steak skewers, jalapeno chimichurri

Salad course

**blue2o salad**

julienne greens, dried cherries, blue cheese crumbles, spicy walnuts, sweet balsamic vinaigrette

**Caesar salad**

romaine, parmesan cheese

**Blue cheese coleslaw**

Entrée course\*

(choose four)

**Wood grilled chicken**

citrus gravy, smashed potatoes, pearl onions, bacon, wild mushrooms

**Maple bourbon salmon**

butternut squash ravioli, pure maple cream, pecans

**Fresh linguini**

shrimp, scallops, roma tomatoes, garlic, fresh herbs

**Simply grilled fish (choice of salmon, tilapia, mahi mahi, jumbo shrimp)**

smashed potatoes, fresh vegetable, citrus thyme butter

**Skirt steak au poivre**

Smashed potatoes, arugula salad, peppercorn-brandly cream

**Fresh rigatoni**

wood grilled chicken, wild mushrooms, spinach, romano cream

**Vegetarian option available upon request**

Dessert course\*

(choose two)

Key lime pie, fresh whipped cream

Cheesecake, fresh fruit compote

Seasonal sorbet

## Dinner Menu

### \$40 per person

#### Starters

(choose two – served family style)

Sriracha shrimp, sweet chili glaze

Peking calamari, hoisin

Chicken satay, peanut dipping sauce

Steak skewers, jalapeno chimichurri

#### Salad course

##### **blue2o salad**

julienne greens, dried cherries, blue cheese crumbles, spicy walnuts, sweet balsamic vinaigrette

##### **Caesar salad**

romaine, parmesan cheese

##### **Blue cheese coleslaw**

#### Entrée course

(choose three)

##### **Wood grilled chicken**

citrus gravy, smashed potatoes, pearl onions, bacon, wild mushrooms

##### **Maple bourbon salmon**

butternut squash ravioli, pure maple cream, pecans

##### **Fresh linguini**

shrimp, scallops, roma tomatoes, garlic, fresh herbs

##### **Simply grilled fish (choice of salmon, tilapia, mahi mahi, jumbo shrimp)**

smashed potatoes, fresh vegetable, citrus thyme butter

##### **Skirt steak au poivre**

Smashed potatoes, arugula salad, peppercorn-brandý cream

##### **Fresh rigatoni**

wood grilled chicken, wild mushrooms, spinach, romano cream

##### **Vegetarian option available upon request**

#### Dessert course

(choose two)

Key lime pie, fresh whipped cream

Cheesecake, fresh fruit compote

Seasonal sorbet

## Dinner Menu \$50 per person

### Starters

(choose two – served family style)  
Sriracha shrimp, sweet chili glaze  
Peking calamari, hoisin  
Chicken satay, peanut dipping sauce  
Steak skewers, jalapeno chimichurri  
Shrimp & pork spring rolls, agra dolce dipping sauce

### Salad course

#### **blue2o salad**

julienne greens, dried cherries, blue cheese crumbles, spicy walnuts, sweet balsamic vinaigrette

#### **Caesar salad**

romaine, parmesan cheese

#### **Blue cheese coleslaw**

### Entrée course

(choose four)

#### **Wood grilled chicken**

citrus gravy, smashed potatoes, pearl onions, bacon, wild mushrooms

#### **Maple bourbon salmon**

butternut squash ravioli, pure maple cream, pecans

#### **Fresh linguini**

shrimp, scallops, roma tomatoes, garlic, fresh herbs

#### **Simply grilled fish (choice of salmon, tilapia, mahi mahi, jumbo shrimp)**

smashed potatoes, fresh vegetable, citrus thyme butter

#### **8 oz filet mignon**

yukon gold potatoes, Chef's vegetable

#### **Fresh rigatoni**

wood grilled chicken, wild mushrooms, spinach, romano cream

#### **Red oak scallops**

wild mushrooms, baby spinach, yukon gold potatoes, sherry vinaigrette

#### **Jumbo lump crab cakes**

smashed potatoes, Chef's vegetable, tomato shallot butter

**Vegetarian option available upon request**

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Dessert course

(choose three)

Key lime pie, fresh whipped cream

Cheesecake, fresh fruit compote

Peanut butter mousse cake, fresh whipped cream

Chef's bread pudding, seasonal ice cream

Seasonal sorbet or ice cream

## Passed Hors d Oeuvres

Pricing: \$15 per person per hour

- Vegetable platter – sweet balsamic dressing, Caesar dressing (included)
- Fruit platter - yogurt dipping sauce (included)

Please select 9 items below for your event:

- Charcuterie (stationary) – stone ground mustard dipping sauce
- Cheese board (stationary) – assorted olives
- Shrimp cocktail, cocktail sauce - \$2 extra per person/per hour
- Coconut sweet chili glazed shrimp, red pepper confit
- Blackened fish sliders, chipotle remoulade
- Filet skewers, jalapeno chimichurri
- Chicken satay, peanut dipping sauce
- Seafood empanadas, salsa verde/salsa rojo
- Chicken empanadas, salsa verde/salsa rojo
- Vegetable spring rolls, agra dulce dipping sauce
- Shrimp and pork spring rolls, agra dulce dipping sauce
- Smoked salmon crostini, lime crema
- Eggplant picadillo, crostini
- Serrano wrapped asparagus
- Clams casino, applewood bacon
- Fish kebob, mushroom/pepper/onion
- Crab & spinach flatbread
- Shrimp alfredo flatbread
- Smoked fish dip (stationary)

- Mini salmon reuben, slaw, 1000 island dressing
- Mini quiche
- Jalapeno crab poppers, lime crema dipping sauce
- Seafood quesadilla
- Lollipop lamb chops, herb crusted – \$3 extra per person/per hour
- Crabcake sliders, spicy tartar
- Sesame orange peel chicken
- Bacon wrapped scallops, sweet corn puree
- Potstickers (pork or vegetarian), soy citrus
- Filet sliders, horseradish cream
- Hummus, pita chips (stationary)
- Curry chicken salad, filo pastry
- Pretzel crusted tilapia fingers, maple Dijon dipping sauce
- Sriracha shrimp, sriracha glaze
- Chef's ceviche, chili lime marinade, pico de gallo
- Desserts:
  - o Mini key lime bars
  - o Mini cheesecake bites
  - o Chocolate brownies
  - o Truffles
  - o Bread pudding
- Raw bar: Chef's selection of oysters/clams -- \$5 extra per person/per hour

\*Please inquire for Chef's pricing of carving & pasta stations