Appetizer Platter Selections

Caprese

Fresh mozzarella, tomato, garlic, basil & capers (serves 10 people) \$130

Teriyaki Chicken Bites

Fried chicken bites with lime, garlic, red chili, and soy sauce (serves 10 - 15 people) \$145

Spinach Artichoke Dip

Served with tortilla chips (serves 10 people) \$130

Bruschetta

Tomato, basil, shallots, olive oil, balsamic vinegar served with garlic toast (serves 10 people) \$110

Buffalo Chicken

Fried chicken bites, served with blue cheese dressing (serves 10 people)

\$145

Domestic Cheese Tray

Assorted cheese served with crackers and grapes (serves 10 - 15 people) \$175

Chilled Shrimp Cocktail

Served with dill wasabi sauce (50 Pieces) \$225

Mini Crab Cakes

Drizzled with fresh corn, red bell pepper, and thyme relish (50 Pieces) \$225

Pigs in a Blanket

Mustard & Ketchup (serves 10 - 15 people)
\$120

Bahamian Conch Fritters

Served with hot mustard sauce (50 Pieces) \$150

Seared Scallops

Drizzled with brown butter, lemon, and parsley (50 Pieces) \$170

Calamari

Served with ginger, sesame soy sauce and basil aioli sauce (serves 10 - 15 people) \$140

Banquet Luncheon Menu Selections

Includes starter, entrée accompanied with chef's choice of seasonal vegetable and starch, bread & butter, dessert, coffee and tea. (Soft drinks are not included)

Starters

(Please select <u>one</u> starter)

Field of Greens Salad

Caesar Salad

Black Bean Soup

Bahamian Conch Chowder New England Clam Chowder Lobster Bisque

(\$4.00 surcharge)

Lunch Entrée Selections

(Select up to two entrees. Quantities of each to be pre-ordered ten days prior to your event)

Roast Prime Rib \$49.00

Creamy horseradish sauce and au jus

Mahi Mahi \$36.00

Charbroiled with a tomato chive butter sauce

Sesame Lime Chicken Breast \$32.00

Grilled with soy sauce, ginger and cilantro

Grouper \$42.00

Broiled with roasted dill tomato drizzled with a caper olive lemon vinaigrette sauce

Salmon \$34.00

Broiled with pear tomato and black olive tapenade

Orange Roughy \$34.00

New Zealand white fish sautéed with a dill chardonnay sauce

Filet Mignon \$58.00

Center Cut Prime Beef served with béarnaise sauce

Surfand Turf \$79.00

Filet Mignon and a cold-water lobster tail. Served with béarnaise sauce

Jumbo Lump Crab Cake \$38.00

Seasoned with lime, country mustard and parmesan cheese

Additional Lunch Entrée Selections continued on the following page.

Banquet Luncheon Menu Selections (Continued)

Swordfish \$42.00

Banquet Coordinator: Cara Brand specialevents@seawatchontheocean.com 6002 North Ocean Boulevard, Fort Lauderdale, Florida 33308 P. (954) 781-2200 F. (954) 783-1382

Char-grilled with Roma tomato, balsamic vinegar, and basil

Seafood Trio \$38.00

Broiled Mahi Mahi, Shrimp, and Scallops

Sea Watch Medley \$59.00

Cold-Water Lobster Tail, Shrimp and Scallops with garlic herb butter

Seared Scallops \$40.00

Roasted red pepper, thyme, corn relish

Dianne Salad \$26.00

Diced breast of chicken, slivered almonds, crisp noodles, shredded lettuce, toasted sesame seeds

Grilled Chicken Salad \$29.00

Arugula, tomato, basil, parmesan cheese and balsamic vinaigrette

Prime Sirloin Salad \$32.00

House greens, artichoke, grape tomatoes, cucumber, red onion, Kalamata olives, feta cheese, tossed with a mustard vinaigrette

Grilled Chicken Caesar Salad \$29.00

Shaved Parmesan-Reggiano

Children's Banquet Menu

(For ages 12 & under - this menu does not need to be pre-ordered)
\$12.95

Chicken Tenders Grilled or Fried Shrimp Cheese Pizza

Cheeseburger Grilled Cheese Sandwich Rigatoni with Tomato Sauce

Served with Ice Cream

Dessert

(Please select one dessert)

Key Lime Pie Chocolate Trifle Crème Brûlée

Chef's Assortment of Fresh Miniature Key Lime Tartelettes, Pecan Squares, and Cookies

Banquet Dinner Menu Selections

Banquet Coordinator: Cara Brand specialevents@seawatchontheocean.com 6002 North Ocean Boulevard, Fort Lauderdale, Florida 33308 P. (954) 781-2200 F. (954) 783-1382

Includes starter, entrée accompanied with chef's choice of seasonal vegetable and starch, bread & butter, dessert, coffee and tea. (Soft drinks are not included)

Starters

(Please select one starter)

Field of Greens Salad

Caesar Salad

Black Bean Soup

Bahamian Conch Chowder

New England Clam Chowder

Lobster Bisque (§4.00 Surcharge)

Dinner Entrée Selections

(Select up to two entrees. Quantities of each to be preordered ten days prior to your event)

Roast Prime Rib \$49.00

Creamy horseradish sauce and au jus

Mahi Mahi \$39.00

Charbroiled with a tomato chive butter sauce

Sesame Lime Grilled Chicken Breast \$38.00

Grilled with soy sauce, ginger and cilantro

Grouper \$49.00

Broiled with roasted dill tomato drizzled with a caper olive lemon vinaigrette sauce

Salmon \$39.00

Broiled with pear tomato and black olive tapenade

Orange Roughy \$39.00

New Zealand white fish sautéed with a dill chardonnay sauce

Filet Mignon \$58.00

Center Cut Prime Beef served with a béarnaise sauce

Surfand Turf \$79.00

Filet Mignon and a cold-water lobster tail. Served with béarnaise sauce

Jumbo Lump Crab Cake \$39.00

Seasoned with lime, country mustard and parmesan cheese

Swordfish \$48.00

Char-grilled with Roma tomato, balsamic vinegar, and basil

Additional Dinner Entrée Selections continued on the following page.

Banquet Dinner Menu Selections (Continued)

Banquet Coordinator: Cara Brand specialevents@seawatchontheocean.com 6002 North Ocean Boulevard, Fort Lauderdale, Florida 33308 P. (954) 781-2200 F. (954) 783-1382

Twin Cold-Water Lobster Tails \$68.00

Stuffed with Crab Meat

Sea Watch Medley \$59.00

Cold-Water Lobster Tail, Shrimp and Scallops with garlic herb butter

Seared Scallops \$44.00

Roasted red pepper, thyme, corn relish

Children's Banquet Menu

(For ages 12 & under – this menu does not need to be pre-ordered)

\$12.95

Chicken Tenders

Grilled or Fried Shrimp

Cheese Pizza

Cheeseburger

Grilled Cheese Sandwich

Rigatoni with Tomato Sauce

Served with Ice Cream

Dessert

(Please select one dessert)

Key Lime Pie Chocolate Trifle Crème Brûlée

Chef's Assortment of Fresh Miniature Key Lime Tartelettes, Pecan Squares, and Cookies

