



REEL SEAFOOD CO.'s

# PRIVATE HOLIDAY PARTY PACKAGE

Minimum 25 Attendees | Private Dining Space Only | Starting at \$85  
*(Price does not include tax or 20% Gratuity which will be automatically added)*

## COCKTAIL RECEPTION

Includes 1 Hour of Premium Passed Cocktails,  
Stationary & Passed Hor d'oeuvres:

### Stationary:

**Cheese & Fruit Display and  
Mezza Platter Peel & Eat Shrimp**

*½ lb Per Person*

**Chef's Choice Fresh Shucked  
Oysters & Clams**

*3 of Each, Per Person*

### Passed:

*(1 Piece of Each Per Person)*

**Spanakopita**

**Thai Chili Chicken Satay**

**Crab Stuffed Mushrooms**

**Scallops Wrapped in Bacon**

## PLATED DINNER

*Includes Our Famous Fresh Baked Rolls, Salad or Soup Selection,  
Dinner Entrée & Dessert*

*Includes Soft Beverages, Coffee & Tea*

## SOUP OR SALAD

*Choose (1) Selections for your Guests:*

**New England Clam Chowder  
Soup du Jour**

**Seasonal Winter Salad**

*Greens paired with local apples,  
pecans, blue cheese & maple vinaigrette*

**Classic Caesar Salad**



## ENTREE

*Choose (3) Entree Selections for your Guests:*

**Char-Grilled NY Strip \$94 PP**

*Char-grilled center cut strip with our signature rub, paired with roasted garlic butter,  
mashed potato & chef's vegetable selection*

**Filet Mignon \$95 PP**

*Paired with brandy peppercorn sauce, local wild mushroom & potato hash & chef's vegetable selection*

**Butternut Squash Ravioli \$85 PP**

*NY maple cream with roasted butternut squash & baby spinach*

**Winter Stuffed Chicken \$85 PP**

*Stuffed with feta, ricotta & roasted red peppers, paired with pesto cream,  
mashed potatoes & chef's vegetable selection*

**Stuffed Haddock \$85 PP**

*Buttery herb bread stuffing with sweet crabmeat, mashed potatoes & chef's seasonal selection*

## DESSERT

*Choose (1) Selections for your Guests:*

**Chef's Seasonal Cheesecake**

**Decadent Red Velvet Cake**

**Flourless Chocolate Cake**

*Paired with white chocolate sauce & fresh berries*



(518) 458-2068 | REELSEAFOODCO.COM