



# REEL SEAFOOD CO.'s

## DINNER

### OPTIONS

*Restaurant opens for normal operations every day at 11am*

#### REEL PLATED DINNER PACKAGE | \$42

All entrées include starch and vegetable selected by our Chef, oven fresh rolls & butter and freshly brewed coffee, decaf & tea

*Choose (1) selections to offer to your group*

- Soup du jour
- Fresh Garden Salad
- Caesar Salad
- Crisp Romaine, parmesan cheese, croutons, traditional Caesar dressing
- Penne alla Vodka, garnished with Fresh Basil
- Five Cheese Tortellini with fire roasted tomato & light pesto cream +\$2
- Rigatoni Bolognese +\$2
- New England Clam Chowder +\$4
- Maryland Crab Cakes +\$9
- Fire & Ice Shrimp Cocktail +\$9
- Iced Jumbo Gulf Shrimp with cocktail sauce (3 pieces per person)

*Choose (3) selections to offer to your group*

- Garlic Rubbed NY Strip**, 12oz, roasted shallot demi-glace
- Char Grilled Beef Filet**, 6oz, roasted shallot demi-glace
- Pan Seared Salmon**, leek cream sauce
- Reel Stuffed Haddock**
- Grilled or Blackened Sword Fish**, mango pico de gallo
- Stuffed Chicken**, Tuscan style (spinach, mozzarella, roasted red pepper & prosciutto)
- Lemon & Rosemary Half Chicken**
- Chicken & Shrimp Francaise** with lemon & wine chicken demi-glace
- Pork Loin**, caramelized apple stuffing, cranberry & NY maple demi-glace
- Wild Caught Halibut**, miso or classic lemon & herb butter +\$2
- Surf & Turf**, char-grilled beef filet, 6oz, paired with broiled lobster tail, 5oz +\$5
- Lobster Bake**, 1 ¼ lobster, little neck clams, salt potatoes, corn on the cob & cup of chowder +\$7

*Choose (1) selections to offer to your group*

- NY Style Cheesecake** with Raspberry or Chocolate Sauce & Whipped Cream
- Triple Chocolate Mousse Cake**
- Chocolate Tiger Cake**
- Strawberry and Cream Cake**
- Carrot Cake**
- Fresh Seasonal Fruit** with Toasted Coconut

#### HORS D'OEUVRES

*All à la carte items are sold in increments of 25. Per piece minimum is 25 per item*

- Chorizo Sausage en Croûte \$2.75 per piece
- Mini Mozzarella Sticks with Melba \$1.50 per piece
- Beef Tenderloin Crostini with Herb Goat Cheese & Port Wine Drizzle \$3.50
- Bacon Wrapped Scallops \$3 per piece
- Brie & Pear in Phyllo \$3 per piece
- Spanakopita \$2.75
- Chicken Quesadillas \$2.75 per piece
- Char-Su Pork Belly Buns \$3.50 per piece
- Pork or Chicken Potstickers \$2.25
- Clams Casino \$3.00 per piece
- Cocktail Franks en Croûte \$2 per piece
- Chicken Satay \$2.50
- (Choose sweet thai chili or tangy barbeque)
- Coconut Shrimp with Orange Marmalade \$3
- Curry Chicken in Phyllo Cup \$1.85
- Mini Corned Beef Rubeen \$3.00
- Mini Grilled Cheese & Tomato Bisque \$3.00
- Mini "Spaghetti & Meatballs" Spoons \$3.50
- Mini "Turkey Dinner" Spoons \$3.50

#### FEATURED RAW BAR ITEMS

- Jumbo Iced Gulf Shrimp \$2.50 per piece
- Oysters on the Half Shell \$2.50 per piece
- Gazpacho Shrimp Cocktail Shooters \$3.50 per piece
- Peel & Eat Shrimp \$10 per Pound

#### HORS D'OEUVRES PACKAGES

**Garden | \$21 per person**

*Based on a 1 hour reception time, please ask your Event Manager for details*

- Tuscan Vegetable Presentation with Cheese Display  
*(replenished as needed)*
- Five Butler Passed Hors d'oeuvres  
*(1 piece per person of each)*
- Bacon Wrapped Scallops
- Mini Mozzarella Stick with Melba Sauce
- Chorizo Sausage en Croûte
- Chicken Satay (Choose sweet Thai chili or tangy barbeque)
- Spanakopita

**Reel | \$28 per person**

*Based on a 1 hour reception time, please ask your Event Manager for details*

- Antipasti Presentation with Cheese Display *(replenished as needed)*
- Five butler passed hors d'oeuvres *(1 piece per person of each)*
- Bacon-wrapped scallops
- Brie & pear in phyllo
- Beef tenderloin crostini with herb goat cheese & port wine drizzle
- Chicken Satay (Choose sweet Thai chili or tangy barbeque)
- Spanakopita

**Chef Attended Pasta Station**

Cheese-filled tortellini with vodka sauce & penne pasta with garlic, chorizo, broccolini and olive oil