



MIX & MATCH

(Price Per 16 Pieces/10 People)

TRUFFLE DEVILED EGGS

SHANGHAI SHRIMP

Sweet glaze, cherry peppers, roasted peanuts, scallions, lo mein noodles

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce

GRASS-FED SLIDERS

Lettuce, cheese, house sauce

RUSTIC PIZZAS (2 Pizzas Per Display)

TOMATO

Fresh mozzarella, basil, E.V.O.O.

PEPPERONI

Tomato, herb parmesan

ITALIAN SAUSAGE

Kalamata olives, banana peppers, basil

VEGETARIAN

Chef's assorted vegetable

BBQ BABY BACK RIBS

Fall off the bone

FRESH TRUFFLE CHIPS

Buttermilk blue, candied pecans, sage, balsamic drizzle

FORMAGGI BOARD

Domestic & imported cheeses garnished with crackers & berries

BACON & CORN RISOTTO ARANCINI

Port wine sauce

THAI SKEWERS

Asian peanut sauce

Chicken Beef

CRISPY GINGER CALAMARI

Sliced peppers, carrots, chili lime dipping sauce, fresh cilantro

(8 Pieces of Each)

CRUNCHY & CRISPY PLATTER

Spicy Tuna Crunch Roll

Spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo, scallions

Shrimp Tempura Roll

Avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

Steamed Edamame
Thai lime salt

JEKYLL'S PLATTER

Crab Salad Roll

Crab, avocado, cucumber, romaine lettuce, scallions, tobiko

Shrimp Tempura Roll

Avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

Spicy Tuna Crunch Roll

Spicy tuna, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo, scallions

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PASSED HORS D'OEUVRES

Priced Per 1 1/2 Hours of Service ~ Minimum 30 Guests

6 Items

8 Items

10 Items

CLASSIC CALIFORNIA ROLL

Crab, avocado

SHRIMP TEMPURA ROLL

Avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

SPICY TUNA CRUNCH ROLL

Spicy tuna, tobiko, avocado, cream cheese, wasabi tempura, eel sauce, spicy mayo, scallions

BACON & CORN RISOTTO ARANCINI

Port wine sauce

BEEF/CHICKEN THAI SKEWERS

Asian peanut sauce

TRUFFLE DEVILED EGGS

RUSTIC PIZZAS:

TOMATO

Fresh mozzarella, basil, E.V.O.O.

PEPPERONI

Fresh tomato, herb parmesan

ITALIAN SAUSAGE

Kalamata olives, banana peppers, basil

VEGETARIAN

Chef's assorted vegetables

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SAMPLE MENU
Items Subject to Change

MENU 1

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES
malt mayo

IRON SKILLET GREEN BEANS
herb garlic butter, crispy onion straws

SEASONAL VEGETABLES

SALAD

CHOP SALAD

*Mixed greens, egg, bacon, tomato, red onion, cucumber,
cheddar cheese, house made croutons, ranch dressing*

MAIN COURSE SELECTION

SOUTHERN FRIED CHICKEN

*Boneless chicken breast medallions,
spicy chorizo chicken gravy, smashed herb potatoes*

ATLANTIC SALMON

*Fresh salmon with a lemon-lime butter sauce,
smashed herb potatoes, vegetable garnish*

CRAB SALAD ROLL

*Crab, avocado, cucumber,
romaine lettuce, scallions, tobiko*

PASTA BOLOGNESE

*Parmesan reggiano
* Vegetarian option available*

DESSERT

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

BEVERAGES

COFFEE & TEA

MENU 2

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVEILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES
malt mayo

IRON SKILLET GREEN BEANS
herb garlic butter, crispy onion straws

SEASONAL VEGETABLES

STARTERS

Served Family-Style

CRISPY GINGER CALAMARI

Sliced peppers, carrots, chili lime dipping sauce, fresh cilantro

TOMATO PIZZA

Fresh mozzarella, basil, E.V.O.O.

SALAD

CAESAR

Parmesan, house made garlic croutons, grilled lemon

MAIN COURSE SELECTION

FILET MIGNON

Center-cut, grilled to perfection and finished with maître d' butter, smashed herb potatoes, vegetable garnish

ATLANTIC SALMON

Fresh salmon with a lemon-lime butter sauce, smashed herb potatoes, vegetable garnish

SOUTHERN FRIED CHICKEN

Boneless chicken breast medallions, spicy chorizo chicken gravy, smashed herb potatoes

SHRIMP TEMPURA ROLL

Avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

PASTA BOLOGNESE

*Parmesan reggiano
* Vegetarian option available*

DESSERT

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

BEVERAGES

COFFEE & TEA

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVEILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES

malt mayo

IRON SKILLET GREEN BEANS

herb garlic butter, crispy onion straws

SEASONAL VEGETABLES

MENU 3

STARTERS

Served Family-Style

FRESH TRUFFLE CHIPS

Buttermilk blue, candied pecans, sage, balsamic drizzle

PEPPERONI PIZZA

Tomato, herb parmesan

SALAD SELECTION

CHOP SALAD

Mixed greens, egg, bacon, tomato, red onion, cucumber, cheddar cheese, house made croutons, ranch dressing

CAESAR

Parmesan, house made garlic croutons, grilled lemon

MAIN COURSE SELECTION

FILET MIGNON

Center-cut, grilled to perfection and finished with maitre d'butter, herb smashed potatoes, vegetable garnish

NEW YORK STRIP STEAK

28-day aged center-cut strip loin, grilled to perfection and finished with maitre d'butter, smashed herb potatoes, vegetable garnish

PAN-SEARED SEA SCALLOPS

Lemon lime butter sauce, smashed herb potatoes, vegetable garnish

SOUTHERN FRIED CHICKEN

Boneless chicken breast medallions, spicy chorizo chicken gravy, smashed herb potatoes

SHRIMP TEMPURA SUSHI ROLL

Avocado, cucumber, crab, tobiko, sesame, spicy mayo, eel sauce

PASTA BOLOGNESE

Parmesan reggiano

** Vegetarian option available*

DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

SALTED CARAMEL CHEESECAKE

Toasted pecans, caramel sauce

BEVERAGES

COFFEE & TEA

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES
malt mayo

IRON SKILLET GREEN BEANS
herb garlic butter, crispy onion straws

SEASONAL VEGETABLES

MR. HYDE'S MENU

STARTERS

Served Family-Style

SHRIMP TEMPURA ROLL
*Avocado, cucumber, crab, tobiko,
sesame, spicy mayo, eel sauce*

FRESH TRUFFLE CHIPS
Buttermilk blue, candied pecans, sage, balsamic drizzle

TRUFFLE DEVILED EGGS

SALAD SELECTION

CHOP SALAD
*Mixed greens, egg, bacon, tomato, red onion, cucumber,
cheddar cheese, house made croutons, ranch dressing*

CAESAR
Parmesan, house made garlic croutons, grilled lemon

MAIN COURSE SELECTION

FILET MIGNON
*Center-cut, grilled to perfection and finished with maître d'butter,
smashed herb potatoes, vegetable garnish*

RIBEYE STEAK
*28-day aged, grilled to perfection and finished with maître d'butter
smashed herb potatoes, vegetable garnish*

CHEF'S FEATURE

PASTA BOLOGNESE
*Parmesan reggiano
* Vegetarian option available*

DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE
Bailey's crème anglaise, port wine reduction

SALTED CARAMEL CHEESECAKE
Toasted pecans, caramel sauce

BEVERAGES

COFFEE & TEA

LIGHT LUNCH MENU

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES

malt mayo

IRON SKILLET GREEN BEANS

herb garlic butter, crispy onion straws

SEASONAL VEGETABLES

FIRST COURSE

TODAY'S SOUP

MAIN COURSE SELECTION

THAI NOODLE CHICKEN SALAD

Marinated chicken, romaine, iceberg, peanuts, red pepper, cabbage, carrot, lo mein noodles, wonton strips, peanut sesame vinaigrette

GRILLED SALMON CAESAR

Parmesan, house made garlic croutons, grilled lemon

SUSHI SALAD

Spicy tuna crunch roll, mixed greens, mango slaw, citrus vinaigrette

CLASSIC CHEESEBURGER

L.T.O., cheddar cheese, French fries

CRISPY BUTTERMILK CHICKEN SANDWICH

Tomato, lettuce, Havarti, sweet pickle mayo, French fries

PASTA BOLOGNESE

Parmesan reggiano

** Vegetarian option available*

DESSERT

VANILLA BEAN ICE CREAM

Berry garnish

BEVERAGES

COFFEE & TEA

LUNCH MENU B

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES
malt mayo

IRON SKILLET GREEN BEANS
herb garlic butter, crispy onion straws

SEASONAL VEGETABLES

SALAD

CAESAR

Parmesan, house made garlic croutons, grilled lemon

MAIN COURSE SELECTION

ATLANTIC SALMON

*Fresh salmon with a lemon-lime butter sauce,
smashed herb potatoes, vegetable garnish*

SOUTHERN FRIED CHICKEN

*Boneless chicken breast medallions,
spicy chorizo chicken gravy, smashed herb potatoes*

SPICY TUNA CRUNCH ROLL

*Spicy tuna, avocado, cream cheese, wasabi tempura,
eel sauce, spicy mayo, scallions*

PASTA BOLOGNESE

Parmesan reggiano

** Vegetarian option available*

DESSERT

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

BEVERAGES

COFFEE & TEA

LUNCH MENU A

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

TRUFFLE DEVILED EGGS

SPICY TUNA CRUNCH ROLL

CRISPY GINGER CALAMARI

SHANGHAI SHRIMP

TOMATO PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA

ON THE SIDE

Served Family-Style

FRENCH FRIES
malt mayo

IRON SKILLET GREEN BEANS
herb garlic butter; crispy onion straws

SEASONAL VEGETABLES

FIRST COURSE

TODAY'S SOUP

SALAD

CAESAR

Parmesan, house made garlic croutons, grilled lemon

MAIN COURSE SELECTION

ATLANTIC SALMON

*Fresh salmon with a lemon-lime butter sauce,
smashed herb potatoes, vegetable garnish*

SOUTHERN FRIED CHICKEN

*Boneless chicken breast medallions,
spicy chorizo chicken gravy, smashed herb potatoes*

SPICY TUNA CRUNCH ROLL

*Spicy tuna, avocado, cream cheese, wasabi tempura,
eel sauce, spicy mayo, scallions*

PASTA BOLOGNESE

*Parmesan reggiano
* Vegetarian option available*

DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

SALTED CARAMEL CHEESECAKE

Toasted pecans, caramel sauce

BEVERAGES

COFFEE & TEA