

MIX & MATCH

(Price Per 16 Pieces/10 People)

SHANGHAI SHRIMP

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

BBQ BABY BACK RIBS

Fall off the bone

JUMBO SHRIMP COCKTAIL

Spicy cocktail sauce

FRESH TRUFFLE CHIPS

*Buttermilk blue, candied pecans,
sage, balsamic drizzle*

GRASS-FED SLIDERS

Lettuce, cheese, house sauce

FORMAGGI BOARD

*Domestic & imported cheeses
garnished with crackers & berries*

RUSTIC PIZZAS

(2 Pizzas Per Display)

BACON & CORN RISOTTO ARANCINI

Port wine sauce

TOMATO

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

PEPPERONI

Tomato, herb parmesan

CRISPY GINGER CALAMARI

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

VEGETARIAN

Chef's assorted vegetable

THAI SKEWERS

*Asian peanut sauce
Chicken Beef*

(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

JEKYLL'S PLATTER

Crab Sushi 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

**Steamed
Edamame**
*Thai lime
salt*

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PASSED HORS D'OEUVRES

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

6 Items

8 Items

CLASSIC CALIFORNIA ROLL

Crab, avocado

BEEF THAI SKEWERS

Asian peanut sauce

SHRIMP TEMPURA ROLL

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

CHICKEN THAI SKEWERS

Asian peanut sauce

SPICY TUNA CRUNCH ROLL

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

RUSTIC PIZZAS:

TOMATO

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

PEPPERONI

Fresh tomato, herb parmesan

VEGETARIAN

Chef's assorted vegetables

BACON & CORN RISOTTO ARANCINI

Port wine sauce

SAMPLE MENU
Items Subject to Change

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MENU 1

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

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

CHEF'S VEGETABLES

SALAD

WEDGE SALAD

Tomato, red onion, bacon, blue cheese 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 SUSHI ROLL

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

SHRIMP LINGUINI

*Shallots, garlic, mushrooms, tomatoes,
spinach, lobster butter sauce, parmesan*

DESSERT

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

BEVERAGES

COFFEE & TEA

MENU 2

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS
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

CHEF'S 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

SHRIMP LINGUINI
Shallots, garlic, mushrooms, tomatoes, spinach, lobster butter sauce, parmesan

DESSERT

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

BEVERAGES

COFFEE & TEA

STARTER PLATTERS

Choice of Three:

- FRESH TRUFFLE CHIPS
- 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
- CHEF'S VEGETABLES

MENU 3

STARTERS
Served Family-Style

- FRESH TRUFFLE CHIPS
Buttermilk blue, candied pecans, sage, balsamic drizzle
- PEPPERONI PIZZA
Tomato, herb parmesan

SALAD SELECTION

- WEDGE SALAD
Tomato, red onion, bacon, blue cheese dressing
- CAESAR
Parmesan, house made garlic croutons, grilled lemon

MAIN COURSE SELECTION

- FILET MIGNON
Center-cut, grilled to perfection and finished with maitre d'butler, herb smashed potatoes, vegetable garnish
- NEW YORK STRIP STEAK
28-day aged center-cut strip loin, grilled to perfection and finished with maitre d'butler, smashed herb potatoes, vegetable garnish
- PAN-SEARED SEA SCALLOPS
Roasted corn & bacon risotto, port wine reduction
- 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
- SHRIMP LINGUINI
Shallots, garlic, mushrooms, tomatoes, spinach, lobster butter sauce, parmesan

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

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

CHEF'S 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

SALAD SELECTION

WEDGE SALAD
Tomato, red onion, bacon, blue cheese 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

SHRIMP LINGUINI
*Shallots, garlic, mushrooms, tomatoes,
spinach, lobster butter sauce, paremesan*

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

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

CHEF'S 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

TUNA POKE

Diced sushi grade tuna, sticky rice, avocado, cucumber, yum yum sauce, ginger scallion vinaigrette, spicy chili crisp, tobiko

CLASSIC CHEESEBURGER

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

CRISPY BUTTERMILK CHICKEN SANDWICH

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

JEKYLL'S PASTA

Shallots, garlic, mushrooms, tomatoes, spinach, lobster butter sauce, parmesan

DESSERT

VANILLA BEAN ICE CREAM

Berry garnish

BEVERAGES

COFFEE & TEA

LUNCH MENU B

STARTER PLATTERS

Choice of Three:

FRESH TRUFFLE CHIPS

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

CHEF'S 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, tobiko,
eel sauce, spicy mayo, scallions*

JEKYLL'S PASTA

*Shallots, garlic, mushrooms, tomatoes,
spinach, lobster butter sauce, parmesan*

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

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

CHEF'S 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, tobiko,
eel sauce, spicy mayo, scallions*

JEKYLL'S PASTA

*Shallots, garlic, mushrooms, tomatoes,
spinach, lobster butter sauce, parmesan*

DESSERT SELECTION

FLOURLESS CHOCOLATE TORTE

Bailey's crème anglaise, port wine reduction

SALTED CARAMEL CHEESECAKE

Toasted pecans, caramel sauce

BEVERAGES

COFFEE & TEA