

LOBSTER BOX RESTAURANT

DINNER CATERING MENU \$35

Sit Down Style _____ Buffet Style (40 people minimum) _____
(MAIN COURSE)

1. Pasta with plum tomatoes and fresh herbs sauce.
2. Garden salad with vinaigrette dressing.

3. ENTRÉE SELECTIONS

1. Baked Filet of Atlantic Salmon
2. Fried Filet of Fish
3. Filet of Fish Francese
4. Fried Calamari
5. Broiled Shrimp with Yellow Rice
6. Chicken Parmigiana
7. Penne a la Vodka with Chicken
8. Chicken Piccata with Capers
9. BBQ Ribs (*pork baby back ribs*)
10. Pasta Primavera (*bow tie pasta & mix veg*)

Main courses are served with roasted red bliss potatoes and sautéed vegetables.

ADDITIONAL MAIN COURSE OPTIONS

- Baby Lobster Tails Scampi over yellow rice **+\$5**
- NY Sirloin Steak **+\$5**
(Served with potatoes & vegetables for Sit Down Style and sliced with rice for Buffet Style)
- Spanish Paella **+\$5**
(chorizo sausage, shrimp, mussels, clams, chicken and calamari with saffron rice)
- Whole 1 ¼ Lb. Main Lobster **+\$7**
(available only for Sit Down Style)

4. House Made Strawberry Shortcake or Ice Cream
- Unlimited soft drinks
 - Children 12 and under, \$14.95 with kids menu

ADDITIONAL OPTIONS

APPETIZERS

Platters \$45 each

- A. Fried Calamari
Buffalo Wings
Mozzarella Sticks
Chicken Fingers
(Mixed)
- B. Shrimp Cocktail
Little Necks Clams or
Top Neck Clams
(30 Pieces)
- C. Clams Casino
Clams Oreganato
New Zealand Mussels
(30 Pieces)

All clams and mussels are served opened and on half shell

BAR OPTIONS

- Wine and Draft Beer \$12 p.p.
- Champagne Toast \$6 p.p.
(non-alcoholic sparkling cider is also available)

OPEN BAR PRICE LIST

- A. One hour open bar \$15
(standard drinks)
 - B. Two hours open bar \$25
(standard drinks)
 - C. Four hours open bar \$30
(standard drinks)
- Bar Tab or Cash Bar (Charged per drink)

LOBSTER BOX

RESTAURANT

LUNCH CATERING MENU \$29

Sit Down Style _____ Buffet Style (40 people minimum) _____
(MAIN COURSE)

1. Pasta with plum tomato and fresh herbs sauce.
2. Garden salad with vinaigrette dressing.

3. ENTRÉE SELECTIONS

1. Baked Filet of Atlantic Salmon
2. Fried Filet of Fish
3. Filet of Fish Francese
4. Fried Calamari
5. Broiled Shrimp with Yellow Rice
6. Chicken Parmigiana
7. Penne Vodka with Chicken
8. Chicken Piccata with capers
9. BBQ Ribs (*pork baby back ribs*)
10. Pasta Primavera
(*bow tie pasta and mixed vegetables*)

Main courses are served with roasted red bliss potatoes and sautéed vegetables.

ADDITIONAL MAIN COURSE OPTIONS

- Baby Lobster Tails Scampi over yellow rice **+\$5**
(*Served with potatoes & vegetables for Sit Down Style and sliced with rice for Buffet Style*)
- Spanish Paella **+\$5**
(*chorizo sausage, shrimp, mussels, clams, chicken and calamari with saffron rice*)
- Whole 1 ¼ Lb. Main Lobster **+\$7**
(*available only for Sit Down Style*)

4. House Made Strawberry Shortcake or Ice cream

- Unlimited soft drinks
- Children 12 and under, \$14.95 with kids menu

ADDITIONAL OPTIONS

APPETIZERS

Platters \$45 each

- A. Fried Calamari
Buffalo Wings
Mozzarella Sticks
Chicken Fingers
(*Mixed*)
- B. Shrimp Cocktail
Little Necks Clams or
Top Neck Clams
(*30 Pieces*)
- C. Clams Casino
Clams Oreganato
New Zealand Mussels
(*30 Pieces*)

All clams and mussels are served opened and on half shell

BAR OPTIONS

- Wine and Draft Beer \$12 p.p.
- Champagne Toast \$6 p.p.
(*non-alcoholic sparkling cider is also available*)

OPEN BAR PRICE LIST

- A. One hour open bar \$15
(standard drinks)
 - B. Two hours open bar \$25
(standard drinks)
 - C. Four hours open bar \$30
(standard drinks)
- Bar Tab or Cash Bar (Charged per drink)