

Events

LET'S DIVE IN!

THIS-N-THAT

MINIMUM ORDER 25 GUESTS

GRAZING TABLE | 14

cured meats & assorted cheeses with accompaniments and garlic-rubbed crostini

CAESAR SALAD | 8

romaine, parmesan, lemon, crushed croutons

FRIED MOZZARELLA | 7

house cut and hand breaded, with pink sauce for dipping

DISCO FRY CUPS | 6

cheese fondue, disco sauce, candied bacon, scallions

CRAB RANGOON DIP | 9

a secret family recipe. served with chili crisp and fried wontons

BRUSCHETTA DUO | 7

classic tomato basil topping & zesty tomatillo-avocado salsa served on a garlic rubbed grilled crostini

COCONUT SHRIMP CANAPE | 7

shrimp breaded with finely shredded coconut & panko served with sweet & spicy glaze and mango salsa

DIRTY BIRD BITES | 7

chicken wrapped in candied bacon with sweet & spicy glaze

HD PHILLY RANGOONS | 8

steak & cheese filled wontons, fried & served with chipotle aioli

CHICKEN WINGS (50) | 96

garlic parmesan, sweet heat, ancho dry rub, lemon pepper or naked



SANDOS-N- SUCH

PRICED BY 24 PIECES.

MAY BE ADDED IN INCREMENTS OF 12.

SMASHBURGER SLIDERS | 130

american cheese, dill pickles, house dijonnaise

CHICKEN SLIDERS | 130

buttermilk chicken thigh, roasted garlic aioli, maple pepper bacon

LITTLE HAVANA | 150

shredded pork, honey ham, swiss, dill pickles, dijon house special sauce

SKINNY DIP | 150

shredded beef with caramelized onions, melted cheese & garlic aioli with au jus

PETITE LOBSTER ROLL | MKT

served cold with lemon aioli, celery & lettuce on a butter toasted bun

Don't forget **ADD CRINKLE FRIES \$5**

NEPTUNE'S NET



RAW BAR ITEMS PRICED BY
50 PIECES / 25 GUESTS

OYSTERS ON HALF SHELL | 175

fresh shucked oysters with champagne mignonette & cocktail sauce

JUMBO SHRIMP COCKTAIL | 225

chilled shrimp with cocktail sauce

TUNA CEVICHE | 250

tuna, onion, cucumber, mango, cilantro, jalapeño, macha, sesame

NOT SO FUN STUFF: PRICES SUBJECT TO 23% ADMINISTRATIVE FEE + 8% STATE & LOCAL TAX. RENTAL FEE + FOOD & BEVERAGE MINIMUM DETERMINED AT BOOKING. NON-REFUNDABLE DEPOSIT REQUIRED ALONG WITH CREDIT CARD ON FILE.

MAINS -N- MORE

ALL SELECTIONS ARE OFFERED A LA CARTE,
ALLOWING YOU TO MIX, MATCH & CREATE THE PERFECT SPREAD FOR YOUR EVENT.
EACH ITEM IS SERVED BUFFET STYLE & PORTIONED TO SERVE 25 GUESTS.

CABANA CHICKEN | 225

breaded chicken cutlet, mozzarella, tomatoes, basil & balsamic glaze

CHIMI CHIMI BANG BANG | 375

grilled skirt steak topped with chimichurri sauce

MILLION \$ MERMAID PASTA | 250

shrimp, cavatappi, garlic, white wine, lemon, butter, parmesan & fresh herbs

SHORT RIB | 400

slow braised beef, red wine beef demi & crispy onions

GENERAL TSO'S TOFU or CAULIFLOWER | 200

tempura fried, general tso's sauce, fresno peppers, scallions, sesame

PATATAS BRAVAS | 125

fried potatoes, creamy tomato sauce, roasted garlic aioli, cotija cheese & scallions

MAC -N- CHEESE | 135

cavatappi, creamy beer cheese, cheddar, toasted garlic panko

ADD \$: CHICKEN, SHORT RIB, LOBSTER

BROWN BUTTER CORN | 90

roasted sweet corn, garlic, brown butter, parmesan

SWEETS -N- STUFF

PRICED BY 24 PIECES. MAY BE ADDED IN INCREMENTS OF 12.

CARAMEL APPLE TURNOVERS | 85

crispy fried pastry, warm apple & cinnamon filling served with dulce de leche sauce

PETITE CREME BRULEE | 75

vanilla bean custard, caramelized sugar crust

FRIED OREOS | 72

puff pastry wrapped double stuffed oreos drizzled with chocolate sauce & powdered sugar

DIVE BAR DESSERT BOARD | 215

serves 25. caramel apple turnovers, fried oreos, cinnamon sugar churros, brownie bites, chocolate sauce & dulce de leche

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