



Sheena from Spanishtown Dinner
Plated Dinner
\$200 a Person
Minimum 100 Guests Required.

Iced Raw Bar

In season seafood presentation

Snow Crabs Claws - Poached and Chilled Jumbo Atlantic Shrimp

Oysters and Clams on the Half Shell

Alaskan King Crab Legs

Poached Shilled Lobster Tails

Stone Crab Claws

Served with Fiery Cocktail Sauce, Migonette sauce, Dijon Horseradish Mayo, Lemon Wedges and Louisiana Hot sauce

First Course

Mixed Greens with Roasted Butternut Squash, Quinoa and Toasted Hazelnuts and Sherry Vinaigrette
Fresh Baked Petits Pains with Sweet Whipped Butter Herbed Olive oil and Sundried Tomato
Tapenade

Main Course

Choice of:

Snapper Fillet with Israeli Couscous, seasonal vegetables and Spicy Harissa Bouillabaisse Jus

Slow Braised Boneless Short Ribs with a Port Wine Reduction, Grilled Chive Polenta and Glazed

Baby Carrots

Chef Choice Cake

Coffee and a selection of hot teas



Staff/ Rental Truck

Commissary Kitchen Rental 10 Hours

4 Chef

1 Kitchen Manger/Load Set Up 10 Hours

6 Servers 5 Hours- We Bus Tables after food is served

Cake Cutting Included if it applies to your event.

1 Dishwasher 5 Hours Reset Kitchen Day After.

Company Sprinter/Gas to Venue.

Bartending Available Upon Request

*Disposables Are **Gold or Silver** Please Pick on color.*

Disposable Appetizer Plate

China Salad Plate

China Dinner Plate

Water Goblet

China Salad

Disposable Cups Tea, Lemonade, water

Disposable Coffee Cups

Disposables Cake Plate

Cocktail Napkin

Flatware Fork

Flat ware Knife

**Aluminum Pans for Leftover Food

Final Sale will reflect 20% Administration Fee and Taxes.