

# ST PETER GREATHOUSE SPECIALTY OPTIONS

These Options may be taken off premise or could be chosen as part of a reception or as an accompaniment to a Sit-Down Dinner or Buffet Dinner



**MARKET CRUDITE BASKETS \$320.00 SERVES 50 GUESTS**  
A CORNUCOPIA OF FRESH SEASONAL VEGETABLES, ASSORTED OLIVES, HOUSE ASSORTED DIPS, CRACKERS AND HOMEMADE CROUTONS

**INTERNATIONAL CHEESE BOARD \$405.00 SERVES 50 GUESTS**  
A SELECTION OF EUROPEAN AND DOMESTIC CHEESES (VARIETY OF FOUR), FRESH GRAPES, FRESH MELON AND BERRIES AND A VARIETY OF CRACKERS AND FRESHLY MADE EUROPEAN STYLE BREADS

**SMOKED SALMON DISPLAY \$300.00 SERVES 40 GUESTS**  
TWO-SIDES OF ARTIC SMOKED SALMON WITH CAPERS, FINELY CHOPPED SWEET RED ONIONS AND SHALLOTS, LEMONS, CHOPPED EGG, MUSTARD, DILL, LETTUCE GREENS WITH PUMPERNICKEL AND English water crackers

**PRESENTATION OF WHOLE BAKED ( POACHED) FRESH SALMON  
\$395.00 SERVES 25 GUESTS**

**ARTISTICALLY PRESENTED WHOLE SALMON DECORATED WITH CUCUMBERS AND SERVED WITH CAPERS, RED ONION, CORNICHONS, FRESH DILL, LEMONS, LEMON CREAM SAUCE, CRUUSTY FRENCH BREAD**



**SUPREME SALMON PRESENTATION \$840.00 SERVES 40  
GUESTS**

**190 PIECES OF SHRIMP AND SCALLOPS SERVED WITH WHOLE SALMON WITH PAPAAYA/MANGO SALSA AND FRESH DILL SAUCE AND CRUSTY FRENCH BREAD**

**ROASTED STEAMSHIP LEGS OF LAMB \$450.00  
(Presentation serves Approx 35 guests) Seasoned and Roasted  
Steamship Leg of Lamb with Garlic and Fresh Rosemary Served  
with Au Jus and Mint Jelly and Crusty Dinner Rolls**

**WHOLE ROASTED TURKEY \$150.00 pp  
(Presentation serves 15-18 guests)  
Seasoned and Roasted Turkey with Traditional Gravy and Dinner  
Rolls**



**FILET OF AHI TUNA \$950.00 SERVES 50 GUESTS**

SEARED AND SERVED RARE WITH A BLACK PEPPER CRUST  
SERVED WITH WAKAME SEAWEEED SALAD , WASABI, PICKLED GINGER, SOY SAUCE,  
FORTUNE COOKIES AND CHOPSTICKS

**BLACKENED JUMBO SEA SCALLOPS \$500.00 SERVES 40  
GUESTS 100 PIECES**

CAJUN STYLE, SAUTEED IN SWEET BUTTER, FIRE ROASTED PEPPERS AND SWEET  
BASIL AND CRUSTY FRENCH BREAD

**WHOLE ROASTED TENDERLOIN OF BEEF \$300.00**

(Presentation serves approximately 8-10 guests)

Grilled and Roasted Whole Beef tenderloin with au Jus and Horseradish  
Cream Sauce and Crusty French Bread

**EXOTIC CHIPS AND ASSORTED DIPS DISPLAY \$250.00**

(Presentation serves 50 Guests)

Caribbean Plantain chips, Cassava Chips, Salt and Pepper Potato Chips,  
Brightly Colored Corn Tortilla chips, Pita Chips with Accompanying Pico de  
Gallo, Onion Dip, Hummus



**FRESH MOZARELLA, GARDEN FRESH TOMATOES AND  
FRESH BASIL PESTO PLATTER \$175.00**  
(Presentation Serves 30 Guests)  
Served with Crusty French Bread

**DANIEL'S PREPARED CRUDITE SALAD \$125.00**  
(Presentation Serves 30 Guests)  
Julienned Fresh Fruits and Vegetables Seasoned and Dressed by  
Chef Daniel



**CARIBBEAN SEA COLD SEAFOOD DISPLAY \$750.00**  
PRESENTATION HAS 20 LBS OF EXOTIC SALADS AND 90 PIECES OF SHRIMP.  
LANGOSTINO SALAD, JUMBO SHRIMP, OCTOPUS SALAD, CEVICHE MADE WITH  
CRAB AND SHRIMP, SERVED WITH CRACKERS, LARGE CROUTON AND FRESHLY  
MADE BREAD

**SUSHI AND SASHIMI \$450.00**  
(Presentation Serves 50 guests)  
Your guests will have a selection of California Rolls, Shrimp Rolls,  
Tuna Sashimi, Smoked Eel Sashimi served with soy sauce, Wasabi,  
Pickled ginger, Wakame Salad, Fortuna Cookies and Chopsticks

**SEASONAL FRUIT DISPLAY \$192.50 SERVES 50 GUESTS**  
**CORNUCOPIA OF FRESH SEASONAL FRUITS INCLUDING MELONS, BERRIES, GRAPES**  
**SERVED WITH A HOUSE MADE FRUIT DIP AND CROUTONS.**

