

# STARBOARD CLAW Private Party Menn



Thank you for your interest in Starboard CLAW for your next special event. Our establishment offers chef inspired foods made with the freshest ingredients and craft beverages, with a unique variety of menu options for your group. We promise to deliver a fun, comfortable and seamless experience for you and your guests.

Our upstairs room can accommodate any special event; including rehearsal dinners, baby showers, holiday parties, retirement parties, business meetings and much more. Room charges or minimums may apply.

For inquiries please email or call.



# **DINING PACKAGE OPTIONS**

### **BUFFET PACKAGE**

#### **\$38 PER PERSON**

\*\*Includes fresh baked rolls and whipped butter
CHOICE OF 1 SALAD OR APPETIZER
CHOICE OF 2 CENTER OF THE PLATE
CHOICE OF 2 SIDES
CHOICE OF 1 DESSERT

### **APPETIZER PACKAGE**

\$30 PER PERSON
CHOICE OF 4 APPETIZERS

Add to Your Package

ADDITIONAL SALAD + \$5/pp

ADDITIONAL APPETIZER + \$6/pp

ADDITIONAL SIDE + \$3/pp

ADDITIONAL MAIN + \$9/pp

ADDITIONAL DESSERT + \$3/pp

### **BAR PACKAGES**

Please Inquire for Available Options.

Some Fine Print ...

Minimum of 30 guests required.
Includes non-alcoholic fountain beverages.
Private room and staffing fees may apply.
20% Gratuity for waitstaff and bar staff.
3 hours use of private space and food/bevera

Includes up to 3 hours use of private space and food/beverage service.

\*\*Additional time may be requested for additional charge.



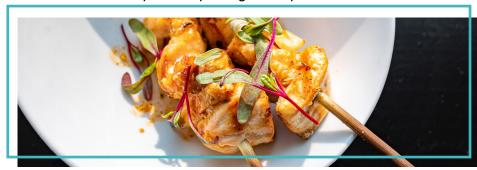
## **BUILD YOUR MENU**

#### CHOOSE THE BUFFET PACKAGE OR APPETIZERS PACKAGE TO CREATE THE EVENT THAT SUITES YOU!

\*\* Custom, Chef created items available. Please inquire for pricing and options\*\*

### **SALADS**

CAESAR SALAD
CHOPPED ICEBERG WEDGE SALAD
SEASONAL GREENS SALAD



# APPETIZERS and Hors d'oenvres

JERK CHICKEN SATAY with Chile-Lime Crema

SAUTÉED MUSSELS Choice of White Wine & Herbs, Goat Cheese & Bacon, or Fra Diavolo Sauce

BROWN SUGAR-CHILI RUBBED WINGS with Jalapeno-Bleu Cheese Dressing

SMOKED JERK CHICKEN SLIDERS with grilled pineapple and coconut-jalapeno aioli

PIGS ON THE WING with Sweet Heat Buffalo Sauce and Jalapeno-Bleu Cheese Dressing

CHARRED SHISHITO PEPPERS with Goat Cheese, Black Garlic Puree and Sesame Oil

MINI MOZZARELLA LOGS with Fra Diavolo

**VEGGIE CAPRESE SKEWERS** with Herb Oil

WHITE CHEDDAR LUMP CRAB DIP with Toasted Bread

**ARTISAN CHEESE BOARD** 

ASSORTED VEGGIE DISPLAY with Creamy Cojita-Dill Dressing

**SEASONAL FRUIT DISPLAY** 

CURRY-GINGER LAMB MEATBALLS + \$2/pp

SMOKED SALMON PINWHEEL CROSTINI with Dill + \$2/pp

SMOKED FISH DISPLAY + \$3/pp

TUNA POKE WONTON + \$3/pp

CHARCUTERIE AND ARTISAN CHEESE BOARD + \$3/pp

U/10 CHILLED JUMBO SHRIMP with Old Bay Cocktail Sauce + \$4/pp

SAUTÉED CALAMARI & CLAMS with Roasted Red Pepper Chimichurri + \$4/pp

CHILLED SEAFOOD TOWER + \$7/pp

WHOLE ROASTED SALMON with Capers, Red Onion, and Seasonal Aioli + \$7/pp

MINI CRAB CAKES with House Remoulade + \$8/pp





### **MAINS**

CREOLE SHRIMP AND ANDOUILLE SAUSAGE with Holy Trinity-Garlic Cream Sauce
HONEY-HOISIN PORK LOIN with Black Bean Salsa
AIRLINE CHICKEN BREAST with Mushroom Shallot Jus

**SMOKED CHICKEN QUARTERS** 

GRILLED SALMON with Sweet Corn Chutney and Dijon Mustard Butter

MEDITERRANEAN GRILLED VEGETABLE PASTA Vegan

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GRILLED VEGETABLES WITH COUSCOUS Vegan

**COFFEE RUBBED SKIRT STEAK** 

CHICKEN RIGATONI with Sun-dried Tomatoes, Asparagus and Lobster Rose Cream Sauce Sub Seafood for + \$3/pp

SEAFOOD BOIL with Sausage, Sweet Corn, Baby Potatoes, and Shellfish-Tomato Broth + \$3/pp

SMOKED BABY BACK RIBS with Pomegranate Glaze + \$3/pp

BRAISED SHORT RIB with Merlot Jus + \$7/pp

PAN SEARED SEASONAL FISH with Mango-Red Onion Salsa and Citrus Butter + \$7/pp

GRILLED BEEF TENDERLOIN (carved) + \$10/pp

BROILED CRAB CAKES with House Remoulade + \$12/pp

WHOLE PRIME RIB (carved) + \$12/pp

#### FROM THE STEAMER

North Atlantic 6oz Lobster Tails + \$15/pp | Snow Crab Legs + \$25/pp | Blue Crabs + \$MP



### SIDES

Fresh Seasonal Vegetables
Mashed Potatoes
Rosemary Roasted Fingerling Potatoes
Smoked Cheddar Grits
Roasted Carrots & Broccolini with Garlic
Golden Beet & Yukon Potato Gratin
Jasmine Rice

### **DESSERTS**

Dessert Bars
Cookie Display
Berries with Fresh Whipped Cream
Bread Pudding
Mini Flans
Seasonal Crème Brulee + \$2/pp
Seasonal Cheesecakes + \$4/pp

