



# STARBOARD CLAW

## *Private Party Menu*



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.*

events@thestarboard.com | 302.550.2529 | dewey beach, delaware



# 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.

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'oeuvres*

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*

**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