

HORS D' OEUVERS

Prices are for 50 guests unless otherwise noted

Goat Cheese Bruschetta \$40

25 Stuffed Mushrooms with Crabmeat \$60

25 Mini Crab Cakes \$75

Fried Calamari (2 lbs) \$30

Jumbo Shrimp Cocktail (2 lbs ! 35 pieces) \$70

Tuna Tartare \$60

Smoked Salmon Mirror \$65

Vegetable Antipasta Platter \$40

Fresh Fruit, Cheese & Cracker Platter \$70

Whether you're planning a corporate dinner, society function or holiday party, you can relax knowing our professional banquet and culinary staffs are here to make your gathering a success.

Within this brochure are lunch and dinner banquet options. Please call us if we can answer any additional questions. We look forward to making your special occasion an affair to remember.

- Comfortable seating for parties up to 100 people
- Affordable package menu selections
- Outstanding service
- Personal attention from our banquet manager to specialize your event
- Menus made specifically for your event with your company name or personal heading
- All packages include our famous sweet drop biscuits

For more information, contact our private dining consultant.

PHONE 630.574.2155

FAX 630.574.2256

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LUNCHEONS

PACKAGE ONE \$20 per person

First Course Choice

House Salad
Caesar Salad
Lobster Bisque

Entrée Choice

Mesquite Grilled Chicken Breast with Marsala Mushroom Sauté
Mesquite Grilled Atlantic Salmon
Sautéed Jumbo Shrimp Scampi

Dessert

Frozen Flavors

PACKAGE TWO \$25 per person

First Course Choice

House Salad
Caesar Salad
Lobster Bisque

Entrée Choice

Petite 6 oz. Choice Filet
Mesquite Grilled Atlantic Salmon
Maryland Style Crab Cakes

Dessert Choice

Cookie Box
Butterscotch Tart

PACKAGE THREE \$30 per person

First Course Choice

New England Clam Chowder
Lobster Bisque

Entrée Choice

Petite Filet with Wild Mushroom Sauté
Almond Crusted Tilapia
Jumbo Lump Crabcakes

Dessert Choice

Carrot Cake
Crème Brulee



Dinners

PACKAGE ONE \$32 per person

First Course Choice

House Salad
Caesar Salad
Lobster Bisque

Entrée Choice

Mesquite Grilled Atlantic Salmon
Mesquite Grilled Chicken Breast with Marsala Mushroom Sauté
Sautéed Shrimp Scampi

Dessert Choice

Frozen Flavors
Cookie Box

PACKAGE TWO \$36 per person

First Course Choice

House Salad
Caesar Salad
Lobster Bisque

Entrée Choice

6 oz. Choice Filet
Mesquite Grilled Atlantic Salmon
Mesquite Grilled Chicken Breast with Marsala Mushroom Sauté
Seared Georges Bank Scallops

Dessert Choice

Lemon Tart
Chocolate Butterscotch Tart

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Dinners

PACKAGE THREE \$42 per person

First Course Choice

New England Clam Chowder
Lobster Bisque

Second Course Choice

House Salad
Caesar Salad

Entrée Choice

8 oz. Choice Filet
Mesquite Grilled Chicken Breast with Marsala Mushroom Sauté
Seasonal Fresh Fish
Maryland Style Crab Cakes

Dessert Choice

Lemon Tart
Crème Brulee
Chocolate Butterscotch Tart

PACKAGE Four \$50 per person

First Course Choice

New England Clam Chowder
Lobster Bisque

Second Course Choice

House Salad
Caesar Salad

Entrée Choice

8 oz. Center Cut Filet
Baked Maryland Style Crab Cakes
The Chef's Fresh Catch
Pan Roasted Chicken Breast with a Marsala Sage Sauce

Dessert Choice

Carrot Cake
Crème Brulee
Chocolate Butterscotch Tart

