

## ***Banquet Full Course***

### ***Entrees***

*Chicken Piccata - With Lemon Capers and Butter*

*Roast Prime Rib of Beef*

*Roasted with Crushed Herbs, au jus, served the way you like it*

*Potato Crusted Salmon - Topped with Cucumber Dill Sauce*

*Baked Stuffed Shrimp - Stuffed with Our Savory Seafood Stuffing*

*Surf and Turf - Baked Scallops & Baked Stuffed Shrimp  
accompanied by a 16 Ounce Rib Eye Steak*

*Stuffed Haddock - Your Choice Seafood Stuffing Topped with Lobster Sauce  
or Spinach & Feta Cheese*

*Baked Haddock - With Garlic Mayonnaise and Our Own Cracker Crumbs*

*Broiled Swordfish Steak - With Pecan Crust*

*Bacon Crumble Dijon Rib Eye Steak - 16 oz. Grilled to Your Liking*

*Shrimp - Basil, Garlic and Tomatoes Tossed with Fettucini*

*Broiled Halibut - Roasted with Spicy Garden Tomato Salsa & Feta Cheese*

*Twin Lobsters (1 to 1 1/4 lb.) - Served with Clarified Butter*

*Seafood Stuffed Lobster - Stuffed with Crabmeat, Scallops Shrimp, and Cracker Crumbs*

*Scampi - With Shrimp & Scallops*

*Lobster Themidor - Lobster, Scallops, & Shrimp in a Rich Lobster Sauce (Served in Lobster Shell)*

*Salmon Wellington*

*Spinach & Mushrooms, Wrapped in Crispy Phyllo Dough & topped with Roasted Red Pepper Sauce*

*Grilled Tuna Steak Au Poivre - Topped with Crabmeat and Béarnaise Sauce*

*Grilled Filet Mignon - With Mushroom Demi-Glace*

*Haddock Athenian - Spicy Tomato Sauce, Feta Cheese & Black Kalamata Olives*

*Grilled Swordfish Kabob - Lemon & Oregano Marinated*

*Shrimp, Scallops & Fresh Lobster Meat Tossed with Wild Mushroom Ravioli  
Sun Dried Tomatoes, & Asparagus in a Creamy Lobster Sauce*

*Chicken & Scallops Stir Fry - Fresh Vegetables w/ Teriyaki Sauce over Rice*

*Coral's Stuffed Chicken - Goat Cheese, Herbs served with a Sauce Veloute*

*(Select One Soup or Salad)*

***Soups***

New England Clam Chowder  
Cream of Broccoli Soup  
Chicken Avgolemono  
Seafood Gumbo  
Lobster Bisque\*

***Salads***

Spinach & Bacon Salad  
Mixed Greens with Sliced Red Onion & Cherry Tomatoes  
Caesar Salad with Romaine, Roasted Croutons & Parmesan Cheese  
Mixed Greens with Fresh Apple, Roasted Walnuts, & Gorgonzola Cheese  
Greek Salad with Calamata Olives, Cucumber, Tomatoes, Pepperocini & Feta Cheese

***Vegetables and Accompaniments***

***(Select Two)***

Rice Pilaf  
Baked Potato  
Roasted Red Potatoes  
Fresh Vegetable Medley  
Broccoli w/Lemon Butter  
Garlic Smashed Potatoes  
Green Beans Almondine  
Baked Stuffed Potato\*  
Fresh Asparagus\*  
Herbed Tomato topped with Parmesan Cheese

***Desserts***

***(Select One)***

Key Lime Pie  
Ice Cream Bouquet  
Chocolate Mousse  
New York Style Cheesecake  
Bread Pudding with a Caramel Sauce

***Premium Desserts\****

Tiramisu  
Crème Brûlée  
Fresh Fruit Tart  
Orange Sorbet Cup  
Homemade Carrot Cake  
Chocolate Mousse Bouquet  
Homemade Chocolate Cake  
Chocolate Pecan Bread Pudding

### ***Additional Specialty Appetizers\****

(Served passed or on a stationed table)

Spanakopita	per piece
Lobster Ravioli	per piece
Littleneck Clams	per piece
Iced Fresh Oysters	per piece
Stuffed Mushrooms	per piece
Petit Beef Wellingtons	per piece
Jumbo Shrimp Cocktail	per piece
Teriaki Chicken Skewers	per piece
Jumbo Coconut Shrimp	per piece
Goat Cheese Lobster Tarts	per piece
Petit Crabcakes with Sauce Remoulade	per piece
Fried Crab Rangoon with Sweet and Sour Sauce	per piece
Sushi-Assortment of Hand Made Tuna, Salmon, Crab, & Shrimp Rolls / 50 pieces	market

#### ***Crab & Artichoke Dip***

Small 10-15 pp

Large 20-30 pp

#### ***Smoked Bluefish Pate***

Small 10-15 pp

Large 20-30 pp

#### ***Smoked Salmon Coral Style***

Small 10-15 pp

Large 20-30 pp

#### ***Mediterranean Sampler - Roasted Peppers, Hummus, Stuffed Grapeleaves & Greek Salad***

Small 10-15 pp

Large 20-30 pp

#### ***Aged Cheddar, Peppered Jack, and Dill Havarti***

Small 10-15 pp

Large 20-30 pp

#### ***Vegetable Crudite with Blue Cheese Dip***

per guest

### ***Package Price Includes:***

Fresh Homemade Bread, Choice of Soup or Salad, Entrée, Dessert  
Coffee, Tea, Brewed Decaffeinated Coffee

### ***Please note:***

Each entrée selection quantity must be made one week prior to event date

(\*)An additional charge applies