



**Cocktail and Hors d'Oeuvres
Party Package
(Two Hour Reception)**

Passed and Displayed Hors d'Oeuvres

Bacon wrapped Scallops or Shrimp, French Remoulade
Ahi Tuna Tartare on Wonton Crisps, Wasabi cream
Scarlet Snapper Ceviche
Mini Crab Cakes, New Orleans style Remoulade
Maine Lobster Roll Bites (supplement of 10.00 per person)
Roasted Serrano wrapped Dates, Herb infused Honey
Smoked Brisket Spring Rolls, Sriracha Aioli
Salmon & Broccoli Croquettes, Garam Masala & Preserved Lemon Aioli

Vegetarian Alternatives

Spinach and Roasted Red Pepper stuffed Mushroom
Batter Fried Cauliflower, Garam Masala Aioli
Herbed Boursin Gougères

Choice of 4 for \$50.00 per person

(Any additional selection will be \$7.50 per person)

Displayed

Hot crabmeat and artichoke dip with croutons- \$9.00/person
Cheese & Fruit display, toasted baguette, crisps- \$10.00/person
Lobster mashed potatoes- \$15.00/person

Raw Bar Selections

Shrimp Cocktail	\$4.50 each
Oysters On The Half Shell	\$3.75 each
Clams On The Half Shell	\$3.00 each

**We present three varieties of Oysters
Featuring the East and West Coasts**

A Raw Bar attendant is Banks' preferred style, "Ice Cold and Fresh is Best."

1hr/\$100 any additional hour \$50

A 20% Service Charge will be added to all food and beverage prices, including, if applicable, consumption bars.

All parties subject to a \$200.00 up to \$500.00 Patio Rental Fee

All parties require a \$200 deposit

Food and beverage minimum \$1000 per party

Not including rental fees or service charge

*Prices subject to change