

LOCKE-OBER PRIVATE DINING MENUS

Passed Hors d'Oeuvres

Selection #1

Spinach Stuffed Mushrooms
Curried Cauliflower in Phyllo
Crostini with Tapenade and Goat Cheese
Sesame Chicken Skewers
One Chef's Choice of the Day
\$10.00 per person

Selection #2

Crostini of Roasted Red Peppers
Cheese Pennies
Crispy Crab Dumplings
Lobster Cheddar Toast
One Chef's Choice of the Day
\$12.00 per person

Selection #3

Vegetable Tempura
Stuffed Potato Cups with Blue Cheese
Crispy Crab Cakes with Remoulade
Steak Cubes served with Béarnaise Sauce
One Chef's Choice of the Day
\$14.00 per person

Selection #4

Lamb Kabob with Fresh Mint
Prosciutto Wrapped Asparagus in Pastry
Scallops Wrapped in Bacon
Caviar, Crème Fraîche on Brioche
One Chef's Choice of the Day
\$17.00 per person

Chef Lydia Shire's Specialty Hors d' Oeuvres

(can be ordered individually)

Edmunds Roka Shrimp \$3.25 per person
Demitasse Cups Filled with JFK's Lobster Stew \$3.50 per person
Tuna Tartare Purses \$3.50 per person
Caviar, Crème Fraîche on Potato Slices \$3.50 per person
Duck Confit Spring Rolls \$2.75 per person
Parmesan Lace Cups filled with Lobster Risotto \$4.00 per person

LOCKE-OBER PRIVATE DINING ROOM

STATIONS:

Seafood Bar:

Shrimp Cocktail

Local Wellfleet Oysters on the Half Shell
Clams on the Half Shell
Fresh Lemon, Cocktail Sauce and Mignonette
\$21.00 per person

**Assortment of Imported and Domestic
Fine Cheeses with Fresh Fruit**
\$16.00 per person

BUFFET DINNER:

Baby Field Greens with
Crumbled Goat Cheese,
Cranberries and Shallot Vinaigrette
Ricotta and Parmesan Ravioli with Smokey Tomato Sauce
\$17.00 per person/ minimum of 10 people

Whole Roasted Salmon Filet
Herb and Caper Vinaigrette
Fragrant Rice and Sautéed Vegetables
\$25.00 per person/ minimum of 10 people

Carved Roast Beef Tenderloin
Mushroom Bordelaise Sauce
Homemade Popovers and Buttered Haricots Vert
\$28.00 per person/ minimum of 10 people

For Dessert

Chef's Assortment of Sweet Endings
\$14 per person/minimum of 20 people

Private Dining Dinner

Four Courses \$95++
(for parties under 40 people)

First Course

(One to Two Choices)

Rum & Tobacco Smoked Salmon
Acorn Squash Bisque...Crème Fraiche...Toasted Walnuts
◆ Carpaccio of Beef...Hot Chili Oil Noodle
Jonah Crab Cake with Mashed Avocado and Red Pepper Mayonnaise
JFK's Lobster Stew
Lobster Bisque

Second Course

(One to Two Choices)

Locke-Ober's Limestone Lettuce
◆Caesar Salad with Parmesan Croutons
Mesclun Salad with Goat Cheese
Frisee and Endive Salad with Gorgonzola Crostini

Entree

(One to three Choices)

Grilled Salmon...Shallot Buerre Blanc
Black Angus Filet, Mushroom Bordelaise
Broiled Boston Schrod
Sautéed D'Artagnan Chicken, Lemon Herb Jus
Rack of Lamb, Rosemary Garlic Reduction
Roast New York Sirloin Steak "au Poivre"
Grilled Swordfish with Fried Calamari,
Smoked Tomato Butter
Petite Filet with Stuffed Jumbo Shrimp

Dessert

(One to two Choices)

Profiteroles with Espresso Ice Cream and Chocolate Sauce
Vanilla Bean Crème Caramel
Baked Alaska
Mixed Berry Lemon Sponge Short Cake
Soft Double Dark Chocolate Cake with Two Sauces and Whipped fresh
Cream
Trio of Sorbet with Fresh Fruit

Private Dining Dinner

Three Course \$75++

(for parties under 40 people)

First Course

(One-two Choices)

Clams Casino
Chilled Maine Crab Louis
Butternut Squash Ravioli...Toasted Sage and Garlic
Mike Mullin's Clam Chowder
Locke-Ober's Limestone Lettuce
→Caesar Salad with Parmesan Croutons

Entree

(Maximum of 3 Choices)

Grilled Salmon...Shallot Beurre Blanc 2
Broiled Boston Schrod
Black Angus Filet, Mushroom Bordelaise

Sautéed D'Artagnan Chicken, Lemon Herb Jus
Sautéed Halibut with Lemon Risotto
Roast New York Sirloin Steak "au Poivre"

Dessert

(One to two Choices)

Vanilla Bean Crème Caramel
Trio of Sorbet with Fresh Fruit
Profiteroles with Espresso Ice Cream and warm chocolate
sauce
Baked Alaska
Soft Double Dark Chocolate Cake with Two Sauces and
Whipped fresh Cream
Mixed Berry Lemon Sponge Short Cake

◆Meats are served raw or cooked to order : consuming raw or undercooked meats,
poultry, seafood or eggs may increase your risk of food borne illness◆

Locke-Ober Chef's Menu
(for parties under 20)
\$150++

Menu Includes Chef's Choice of 4 Passed Hors d'oeuvres

Appetizer

(Two choices)

Potted' Escargots Bourguignons
Hot Foie Gras...Muscat Steamed Jumbo Yellow Raisins...Thinnest
Semolina,
Olive Oil, & Rosemary Cracker
JFK's Lobster Stew

Salads

Bibb Lettuce with Drops of Strawberry Balsamico...Green Goddess
Dressing

Entrees

(Three choices)

Blackened Lamb Rump Steak with Almond Honey Glaze & Pommes Frites

Dover Sole Meunière or with White Clam Sauce
Pine and Maple Roasted Cod with Canada's Baked Petit Pork Pie
"Tourtiere"
Brick Chicken with Pot of Ancho Spiced Chantilly Mashed Potato
Rare Duck...Charred...Wasabi & White Soy
Dry-Aged Sirloin...Man's or Lady's
Lobster Savannah 2lbs

Dessert

(Two choices)

Baked Alaska

Profiteroles with Espresso Ice Cream and Warm Chocolate Sauce

Vanilla Bean Crème Caramel

Soft Double Dark Chocolate Cake with Two Sauces and Whipped fresh
Cream

Mixed Berry Lemon Sponge Short Cake

Trio of Sorbet with Fresh Fruit

All non-alcoholic beverages are included in the price. Please
choose from still or sparkling bottled water.