

LOCKE-OBER PRIVATE DINING MENUS

Passed Hors d'Oeuvres

Selection #1

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

Selection #2

Crostoni 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 Fraiche 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 Fraiche 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 Tasting Assortment
\$14 per person/minimum of 20 people

LOCKE-OBER PRIVATE PARTY WINE LIST

(Parties of 12 or more must select one red and one white wine.)

CHAMPAGNE AND SPARKLING

Roederer Estate, Anderson Valley, California	NV
45	
Joseph Perrier, Cuvée Royale, Châlons-en-Champagne	NV
57	
Perrier-Jouët, Grand Brut, English Cuvée, Épernay	NV
82	

WHITE WINE

Pinot Grigio , Borgo Maddalena, Delle Venezie		
2005	38	
Sauvignon Blanc, Duckhorn, Napa Valley		2005
50		
Sancerre, Henri Bourgeois, Loire Valley, France		2005
46		
Chablis, "Domaine Sainte Claire" Jean-Marc Brocard		2005
48		
Chardonnay, Gloria Ferrer, Carneros		2004
44		
Chardonnay, Acacia, Carneros	2005	50
Chardonnay, Franciscan, Oakville Estates, Sauvage, Napa Valley		2003
75		
Chardonnay, Jordan, Sonoma County		
2004	70	

RED WINE

Côtes du Rhone, Laurent Brousset, Southern Rhône		
2003	40	
Red Blend, Bonny Doon Vineyards, Big House Red, California		2004
36		
Pinot Noir, Foris, Rogue Valley, Oregon		2005
52		
Merlot, Wildhorse, Paso Robles		2004
44		
Merlot, Shafer, Napa Valley		2004
84		
Cabernet Sauvignon, Mazzocco, Sonoma County		2002
48		
Cabernet Sauvignon, Robert Mondavi, Napa Valley		2004
60		
Cabernet Sauvignon, Provenance, Rutherford, Napa Valley		
2004	68	

Cain Concept (Bordeaux Blend) Napa Valley

2003

90

Bordeaux, Reserve de la Comtesse, Pauillac

2003

95

Terribianca, Campaccio, Super Tuscan Italy

2003

65

~ Items and prices subject to change due to availability ~