

Private Dining Lunch Menu

\$25 per guest

Add the ASC Hot Platter of Mini Crab Cakes, Buffalo Shrimp, Fried Calamari, and Egg Rolls for \$7 per person (one platter for 6 guests)

Soup or Salad

Organic Heirloom Greens & Grape Tomatoes

with ASC Vinaigrette

or

New England Clam Chowder

Entrees

(choose three of the following for your menu)

Blackened Salmon BLT

Cajun Rémolade & Cajun Fries

Blackened Chicken Alfredo

Broccoli, Red Peppers & Parmesan Cream Sauce

Beer Battered Grouper Sandwich

Tartar Sauce, Shaved Lettuce, Pickled Red Onion & Cajun Fries

Fish Tacos

Shaved Lettuce, Chipotle Sour Cream, & Mango Salsa served with Seasoned Fries

Parmesan Crusted Tilapia

Rice pilaf, French Beans, Sweet Tomato Thyme Butter

Wasabi Seared Tuna

Shitake-Scallion Whipped Potatoes, Baby Bok Choy, Crystallized Ginger Vinaigrette

Jumbo Lump Crab Cake

Shoestring Potatoes, Cole Slaw & Creole Mustard Sauce

Dessert Platters

(one platter serves 6 guests)

Key Lime Cheesecake

Chocolate Brownies

Chocolate-Coconut Bread Pudding

(Sushi Can Be Added To Any Menu as Appetizers or Entrees)

Dinner Menu #1

\$45 per guest

Add the ASC Hot Platter of Mini Crab Cakes, Buffalo Shrimp, Fried Calamari, and Egg Rolls for \$7 per person (one platter for 6 guests)

Soup or Salad

Organic Heirloom Greens & Grape Tomatoes
with ASC Vinaigrette

New England Clam Chowder

Spicy Cajun Gumbo

Entrees

(choose three of the following for your menu)

Grouper Meunière

Flour Dusted & Pan Roasted with Lemon–Brown Butter, Capers, Whipped Potatoes & Sautéed Spinach

Grilled Shrimp

Whipped Potatoes, Julienne Vegetables, Lemon Beurre Blanc

BBQ Salmon

Chipotle Whipped Potatoes, French Beans, Mango Salsa

Parmesan Crusted Tilapia

Whipped potatoes, French Beans, & Sweet Tomato Thyme Butter Sauce

Blackened Mahi Mahi

Rice Pilaf & Julienne Vegetables, Tartar Sauce

Cajun Georgia Mountain Trout

Sweet Potato Hash, French Beans, & Spicy Crawfish Sauce

Chicken Piccata

Boneless Chicken Breast, Lemon Beurre Blanc, Diced Tomato, Fried Capers, Whipped Potatoes & Green Beans

Spice Grilled, Black Angus Rib Eye

Green Beans, Blue Cheese Whipped Potatoes, Fried Onions and Steak Sauce

Plated Desserts

Key Lime Cheesecake

Chocolate and Coconut Bread Pudding

Chocolate Brownies

(Sushi Can Be Added To Any Menu as Appetizers or Entrees)

Dinner Menu #2

\$50 per guest

Add the ASC Hot Platter of Mini Crab Cakes, Buffalo Shrimp, Fried Calamari, and Egg Rolls for \$7 per person (one platter for 6 guests)

Soup or Salad

Organic Heirloom Greens & Grape Tomatoes
with ASC Vinaigrette

New England Clam Chowder

Spicy Cajun Gumbo

Entrees

(choose three of the following for your menu)

Grouper Meunière

Flour Dusted & Pan Roasted with Lemon-Brown Butter, Capers, Whipped Potatoes & Sautéed Spinach

Grilled Shrimp

Whipped Potatoes, Julienne Vegetables, Lemon Beurre Blanc

BBQ Salmon

Chipotle Whipped Potatoes, French Beans, Mango Salsa

Parmesan Crusted Tilapia

Whipped potatoes, Green Beans, & Sweet Tomato Thyme Butter Sauce

Blackened Mahi Mahi

Rice Pilaf & Julienne Vegetables, Tartar Sauce

Cajun Georgia Mountain Trout

Sweet Potato Hash, French Beans, & Spicy Crawfish Sauce

Chicken Piccata

Boneless Chicken Breast, Lemon Beurre Blanc, Diced Tomato, Fried Capers, Whipped Potatoes & Green Beans

Wasabi-Panko Seared Sushi Grade Tuna

Shiitake-Scallion Whipped Potatoes, Baby Bok Choy, Crystallized Ginger Vinaigrette

Spice Grilled, Black Angus Rib Eye

Green Beans, Blue Cheese Whipped Potatoes, Fried Onions and Steak Sauce

Plated Desserts

Key Lime Cheesecake

Chocolate and Coconut Bread Pudding

Chocolate Brownies

(Sushi Can Be Added To Any Menu as Appetizers or Entrees)

Dinner Menu #3

\$60 per guest

Add the ASC Hot Platter of Mini Crab Cakes, Buffalo Shrimp, Fried Calamari, and Egg Rolls for \$7 per person (one platter for 6 guests)

Appetizers

(choose three of the following for your menu)

Organic Heirloom Greens & Grape Tomatoes

with ASC Vinaigrette

or

New England Clam Chowder

or

Cajun-Creole Gumbo with Shellfish & Andouille

Entrees

(choose three of the following for your menu)

Cajun Georgia Mountain Trout

Sweet Potato Hash, French Beans, & Spicy Crawfish Sauce

BBQ Salmon

Chipotle Whipped Potatoes, French Beans, Mango Salsa

Wasabi-Panko Seared Ahi Tuna

Shiitake-Scallion Whipped Potatoes, Baby Shanghai Bok Choy & Crystallized Ginger Vinaigrette

Surf-n-Turf

5 oz. Filet & 4 Jumbo Grilled Shrimp, Whipped Potatoes, Green Beans & Béarnaise Sauce

Chicken Piccata

Boneless Chicken Breast, Lemon Beurre Blanc, Diced Tomato, Fried Capers, Whipped Potatoes & Green Beans

Shanghai Steamed Sea Bass

Jasmine Rice, Spinach, Soy Sherry Broth, Ginger, & Scallions

Jumbo Lump Crab Cakes

Shoestring Potatoes, Cole Slaw & Creole Mustard Sauce

Filet Mignon

8 oz. Center Cut Filet Mignon, Grilled Asparagus, Whipped Potatoes

Soy-Honey Glazed Chilean Sea Bass

Sticky Rice Cake, Baby Bok Choy, Wasabi Beurre Blanc

Red Snow Crab Clusters

Whipped Potatoes, Julienne Vegetables

Plated Desserts

Key Lime Cheesecake

Chocolate and Coconut Bread Pudding

Chocolate Brownies

(Sushi Can Be Added To Any Menu as Appetizers or Entrees)

Dinner Menu #4

\$45 per guest

Appetizers

(choose three of the following for your menu)

Miso Soup

Miso Paste, Green Onion, & Tofu

Ginger Salad

Iceberg Lettuce, Cucumber, Tomato, Carrot, & Ginger Dressing

Cucumber Salad

Cucumber, Yamagobo, & Ponzu Sauce

Seaweed Salad

Marinated Seaweed, Sesame Oil, & Ponzu Sauce

Entrees

(choose three of the following for your menu)

Sushi Combo One

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll

Sushi Combo Two

California Roll, Spicy Tuna Roll, Volcano Roll

Sushi Combo Three

California Roll, Spicy Tuna Roll, Super Crunch Roll

Sushi Combo Four

California Roll, Spicy Tuna Roll, Rainbow Roll

Sushi Combo Five

California Roll, Spicy Tuna Roll, Yummy Yummy Roll

Sushi Boat for One

California Roll, Tuna, Salmon, Yellowtail, Striped Bass, White Tuna, Shrimp, Japanese Snapper, & Shrimp Nigiri

Sashimi Boat for One

Three Pieces of Tuna, Salmon, Yellowtail, White Tuna, Striped Bass

Sushi & Sashimi Boat for One

*One Tuna, Salmon, Striped Bass, & Shrimp Nigiri
Three Pieces of Tuna, White Tuna, & Yellow Sashimi*

Plated Desserts

(choose one of the following)

Key Lime Cheesecake

Chocolate and Coconut Bread Pudding

Chocolate Brownies