



## Passed Hors D'ouvres- Select 5 Items

**\$30++ per person (1 hour)**

**\$40++ per person (1.5 hours)**

**\$50++ per person (2 hours)**

- Curly Cajun Fries
- Lobster Bisque Shooters
- Bacon Cheeseburger Pierogis
- Lobster Cream Puffs
- Mac n Cheese Tartlets
- Mini Lobster Rolls (+\$5 supplemental fee)
- Angus Beef Sliders
- Chicken Yakitori Skewers
- Lobster Tacos (+\$5 supplemental fee)
- Chilled Steamed Broccoli Bites

## Stations

**\$70++ per person each station (station available for 1.5 hours)**

Select 2 Stations

Taco Station

- Tacos de Langosta, Yucatan style lobster tacos
- Tacos de Carne Asada, steak tacos
- Guacamole, fresh tomato and jalapeno salsas wrapped in blue corn tortillas

### **Slider Station**

- Selection of sliders, including Angus Beef Sliders, Mini Lobster Rolls, Roast Beef Sliders
- Served with Cajun Curly Fries

### **Mac and Cheese Station**

- Selection of chef-inspired Mac and Cheese selections, including signature Lobster Mac and Cheese, Cheeseburger Mac, and Mac and Cheese

## **Buffet**

**\$85++ per person (all Buffet options include salad bar)**

### **Select 2**

#### **Steak Sampler**

- Includes SNL's signature Kogi Steak, a sweet soy and spicy marinated petite tender cut, and Cajun Steak, a hickory smoked top sirloin steak finished with a bourbon BBQ sauce.
- Served with choice of Cajun Curly Fries or Baked "Satsuma" Sweet Potato

#### **Miso Glazed Salmon**

- Miso-glazed salmon filets
- Served with Chilled Steamed Broccoli, marinated in a Japanese vinaigrette and seasonal fried rice

#### **Chicken Teriyaki**

- Teriyaki-glazed chicken breasts
- Served with Goma-ae Kale, steamed and chilled kale salad in Japanese Goma-ae sesame dressing and seasonal fried rice

#### **Lobster Sampler (+\$15 supplemental fee)**

- Includes grilled or steamed succulent half-lobsters, served with lemony roasted garlic butter
- New England Lobster Rolls, made with fresh lobster, Japanese mayo, diced apple, cucumber, and celery in a butter toasted brioche

- Lobster Mac and Cheese, baked with a mixture of gruyere, gouda, parmesan and extra sharp cheddar cheese, mingled with chunks of juicy tender lobster
- Chilled Steamed Broccoli, marinated in a Japanese vinaigrette

\*\*\*Please note, all menu items are subject to change depending on seasonality and availability of ingredients

## Open Bar Packages

### Beer and Wine Bar

**\$20++ per person (per hour)**

- Includes domestic and imported beers, house red wine, house white wine, sparkling prosecco, soda, juice, and water

### Standard Bar

**\$25++ per person (per hour)**

- Includes all house (well) liquors, domestic and imported beers, house red wine, house white wine, sparkling prosecco, soda, juice, and water

### Premium Bar

**\$30++ per person (per hour)**

- Includes all house (well) liquors, two premium liquor brands per spirit category, domestic and imported beers, house red wine, house white wine, sparkling prosecco, soda, juice, and water