Five Bays Bistro

STARTERS

Portion suitable for 10 guests; offered in a disposable container with dressing or sauces on the side

Raw Bar jumbo shrimp, fresh local oysters, littlenecks, and lobster tails on ice with cocktail sauce, lemons and mignonette *Market price*

Jumbo Shrimp Cocktail Platter jumbo shrimp, fresh lemons and cocktail sauce *Market price*

Antipasto Platter marinated roasted vegetables, assorted meats and cheeses $50

Vegetable Crudité Platter assorted fresh vegetables and dips $45

House Caesar Salad romaine lettuce tossed with our House Caesar dressing, Parmesan and croutons $40 (*add grilled chicken for an additional $3 per guest*)

ENTREES

Portion suitable for 10 guests; offered in a disposable hotel pan

Penne Bolognese penne with our special House made meat sauce and melted mozzarella $100

Chicken Piccata chicken breast with a lemon caper white wine sauce over pasta $150

Chicken or Veal Marsala chicken breast with mushroom marsala reduction over pasta $150 / $185

Chicken or Veal Madeira chicken breast layered with artichoke hearts and melted mozzarella with black truffle Madeira sauce over pasta $150 / $185

Chicken Sorrentino chicken breast layered with parma prosciutto, eggplant, spinach and mozzarella cheese with a Marsala marinara sauce over pasta $150

Lobster Mac and Cheese lobster, pasta, cheese sauce and a crispy topping *Market price*

Sole Francaise pan seared sole topped with a lemon caper white wine sauce $150

Shrimp Sauté jumbo shrimp sautéed with pasta, artichoke hearts, pecorino, basil and a plum tomato marinara $175

Seafood Lasagna lobster, scallops, crabmeat and shrimp with a seafood béchamel sauce $175

Shrimp Scampi shrimp, sun dried tomato, spinach, and white wine garlic sauce over linguine $175

Chilled Asian Noodle Salad fettucine tossed with a spicy peanut sauce and fresh vegetables $55 (*add thai chicken for an additional $3 per person or thai shrimp for an additional $5 per person*)

• Minimum of 24 hours notice required •