

Change of Watch Menu

Hors d'oeuvres during cocktail hour:

CHEF'S SELET CHEESE & CHARCUTERIE BOARD
BLACKWALL HITCH CRAB DIP

Dinner:

BLACKWALL HITCH SALAD

Choice of entrees (Guest selects on site)

BLACKENED ROCKFISH

Blackening Spice, Lemon-Butter Sauce, Roasted Corn and Clove Rice, Garlic Crumble

CREOLE RIGATONI

Jumbo Shrimp, Andouille Sausage, Chicken, Chipotle Cream Sauce, Creole Seasoning, served with Garlic Bread

FILET MIGNON (GF)

Charbroiled 6-ounce Locally sourced Beef Tenderloin, Sauteed Green Garlic Spinach, Butter Whipped Potato, Melted Herb Butter, and Bordelaise Sauce

RED BRICK CHICKEN (GF)

Brick Pressed Heritage Farms Chicken over Roasted Fingerling Potatoes and Crispy Brussel Sprouts, topped with Chimichurri Sauce and Hot Honey

Dessert: (Guest selects on site)

CHOCOLATE FLOURLESS TORTE (GF)

Extra Rich Chocolate, Vanilla Ice Cream, Strawberry Sauce, and White Chocolate Shavings

CHEF'S CHEESECAKE

Classic New York Style Cheesecake