

# THE CROW'S NEST



## OFF-SITE CATERING MENU

SMALL IN-HOUSE BANQUETS AND INTIMATE PRIVATE ROOM DINNERS ARE AVAILABLE AT THE CROW'S NEST RESTAURANT. WE ALSO CATER OFF-SITE FUNCTIONS FROM WEDDINGS TO CORPORATE COCKTAIL PARTIES. THE SAME PROFESSIONAL STAFF THAT SERVES YOU AT THE CROW'S NEST IS AVAILABLE TO CATER YOUR SPECIAL EVENT FOR 10-500 PEOPLE. FOR A CONSULTATION AND PRICING QUOTE, PLEASE CONTACT OUR EVENT COORDINATOR CHERI LAROCHE.

### CONTACT US:

THE CROW'S NEST MARINA & RESTAURANT  
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## POULTRY

### Chicken Picatta

Sautéed breast of chicken with spinach, capers and mushrooms in a creamy lemon-wine sauce

### Chicken Marsala

Sautéed breast of chicken with onions and mushrooms in a Marsala Sauce

### Chicken Roulade

Roasted breast of chicken stuffed with creamy spinach and sun-dried tomatoes and wrapped in bacon

### Sautéed Duck Breast

Served with strawberry-balsamic reduction

### Sliced Turkey Breast

Served with roasted garlic-herb gravy

## BEEF AND PORK

### Sliced Beef Tenderloin

Served with Gunther's Sauce

### Grilled Sirloin Steak Kabobs

Marinated and served with peppers, onions, and mushrooms in a Teriyaki -sauce

### Sliced Pork Tenderloin

Served with a honey-mustard-curry sauce

### Sliced Country Ham

Served with Coca-Cola Glaze

## LAMB

### Roasted Leg of Lamb

Served with a shallot-mint au jus

### Grilled Lamb Rib Chops

Served with tomato, mint, and feta vinaigrette

## SEAFOOD

### Shrimp Scampi

Gulf Whites sautéed in garlic butter

### Atlantic Salmon

Served with Cucumber-Dill sauce

### Gulf Red Grouper

Coconut crusted and served with sweet-chili mango sauce

### Roasted Bahamian Lobster Tail

Served with drawn butter

### Cajun Grilled Mahi Mahi

Served with Creole remoulade

### Florida Stone Crab Claws (May 15-Oct 15)

Served chilled with honey-mustard sauce