



# BANQUET MENU

All prices are per person and includes unlimited coffee, tea, and fountain drinks.

## ALL AMERICAN SEAFOOD COOKOUT

The American Classic of coastal delights! Not only will guests taste what made San Pedro Fish Market famous, but dive into delicious offerings from Coast to Coast. Finishing the meal with a crisp Key Lime Pie. \$47<sup>99</sup>

### CHOOSE 1 PREMIUM APPETIZER

#### LOBSTA ROLLS (2 dozen)

A New England classic. Chilled lobster dressed with a subtle Lemon Aioli & Shaved Celery. Stuffed into a buttered & toasted split top bun.

#### CRAB CAKES (2 dozen)

Crispy Crab Cakes, seasoned and dressed to perfection. Served with Green Chile Tartar & fresh lemons.

### SERVED WITH

#### OYSTER SELECTION (3 dozen)

Seasonal Oysters, served with Mignonette, Horseradish, Lemon & SPFM Hot Sauce

#### WORLD FAMOUS SHRIMP TRAY

Shrimp and SPFM veggie mix seared "a la plancha" style. Choose signature seasoning, mojo de ajo or diablo.

#### CLAM CHOWDER

Creamy New England Chowder. A family recipe. Served with Oyster Crackers

#### GRILLED SALMON OR HALIBUT

Choose either Rich Salmon or Halibut. Charbroiled. Finished with Lemon Caper Sauce & Fresh Chopped Herbs.

#### CAESAR SALAD

Crisp Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, Herbs & Parmesan Cheese

#### GARLIC BREAD

House Recipe Toasted Buttery Garlic Bread

#### KEY LIME PIE

It's hard to finish a Seafood Cookout without Keylime Pie. Deliciously Tart & Sweet. Refreshing.

## CALIFORNIA BAJA

The Coastal Taqueria has arrived! Select your style, order some drinks & enjoy the best of Baja California at your next event. \$24<sup>99</sup>

### CHOOSE 2 PROTEINS

#### TACO BAR

Includes cabbage, cheese, pico/salsa, onions & cilantro plus choice of two proteins (add \$3 per person for each additional protein):

- White Fish (Fried or Grilled)
- Shrimp (Fried or Grilled)
- Grilled Chicken
- Slow Roasted Carnitas

### SERVED WITH CEVICHE

Rockfish ceviche, SPFM's family recipe

### SALSA+GUAC

Fresh tortilla chips, roasted corn pico de gallo & guacamole

### CAESAR SALAD

Crisp Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, Herbs & Parmesan Cheese.

## SOUTHEAST ASIAN

An Exciting & Flavor Filled Dinner, Marrying the Flavors of East & West. \$29<sup>99</sup>

### SWEET + SOUR PANCIT NOODLES WITH SHRIMP

Stir fried pancit noodles, SPFM veggies, sweet & spicy sauce, fresh shrimp

### CRISPY GLAZED PORK BELLY

Soy caramel, fried garlic crisps & chopped cilantro

### SHRIMP SPRING ROLLS

Rice paper wrapper, fresh herbs, pickled carrots, poached shrimp & served with peanut sauce

### GREEN PAPAYA SALAD

Green papaya, fresh herbs, Vietnamese vinaigrette, cherry tomatoes, shaved onions & peanuts



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## ITALIAN

New & Classic Italian favorites. Choose from a selection of pasta & protein options. A family favorite, something for everyone. \$39<sup>99</sup>

### CHOOSE 2 PASTAS AND 1 PROTEIN

#### PASTA

##### BUCATINI BOLOGNESE

Bucatini pasta, served with a rich beef & pork red sauce. Parmesan cheese & fresh basil.

##### RIGATONI WITH ROASTED MUSHROOM RAGU

Rigatoni pasta, served with vegetarian mushroom ragu, fresh herbs & pecorino cheese

##### PENNE PESTO

Penne pasta, served with almond pesto, roasted tomato & goat cheese

#### PROTEINS

##### LEMON HERB CHICKEN

Farm fresh roasted chicken. Marinated in fresh herbs, garlic & lemon.

##### SALMON

Roasted a la plancha, served with lemon caper beurre blanc

##### TRI TIP

Grilled tri tip, served with red wine demi glace

#### SERVED WITH

##### MEATBALLS

Handmade meatballs served in pomodoro sauce & parmesan

##### ROASTED BROCCOLINI

Charred broccolini, red fresno chiles, garlic & fresh lemon

##### CAESAR SALAD

Crisp Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, Herbs & Parmesan Cheese.

## NEW AMERICAN

A Classic Meal. Roasted Turkey served with delicious sides, executed to perfection. \$44<sup>99</sup>

### CHOOSE 1 PROTEIN

#### PROTEINS

##### ROASTED HERITAGE TURKEY

Herb rubbed & fresh lemons.  
Served with turkey gravy

##### TRI TIP

Grilled tri tip, served with red wine demi glace

#### SERVED WITH

##### GARLIC CONFIT MASHED POTATOES

Fresh cream, shaved chives & European butter

##### SEASONAL SUCCOTASH

Roasted seasonal vegetables, mojo de ajo & fresh herbs

##### HOMEMADE STUFFING

Spfm garlic bread, caramelized onions, fresh sage & mirpoix

##### CRISPY BRUSSEL SPROUTS

With bacon, shaved apples & maple vinaigrette

##### HEARTY PETITE KALE SALAD

Petite kale, goat cheese, roasted almonds, dried apricots & sherry vinaigrette

## ADD ONS

### CRISPY SHAREABLES \$25<sup>99</sup> serves 8-10 people

Calamari or shrimp. Served with cocktail sauce, tartar sauce & lemon wedges

### RAW BAR \$239<sup>99</sup> serves 10-12 people

- Ahi Tuna Poke 3 pounds
- Oysters on the Half Shell 2 dozen
- Ceviche & Campencana 24 oz each
- Snow Crab 6 clusters, chopped up
- Stone Crab Claws 2 dozen