

ALEATHEA'S

PARTIES DINNER

Bar Pricing

Aleathea's offers a fully stocked bar as well as an extensive wine & beer selection. Open bar is limited to three hours. Champagne and wine available by the bottle. List of wine, beer and liquor available upon request.

Well

First Hour - \$9 per person
Second Hour - \$8 per person
Third Hour - \$7 per person

Call

First Hour—\$10 Per Person
Second Hour—\$9 Per Person
Third Hour—\$8 Per Person
Mimosas and Sangria tab bar

Top Shelf

First Hour—\$12 Per Person
Second Hour—\$10 Per Person
Third Hour—\$9 Pers Person

Hors d' oeuvres

Please Limit Each item to at least 25 piceses General Rule of Thumb 2-3 per guest

Group 1 - \$120 for 50 pieces

Bruschetta • Chicken Satay • Thai Chicken Breast Strips • Deviled Eggs • Petite Quiche
Steamed Wasabi Shumai Dim Sum • Swedish Meatballs • Beef Wrapped with Bacon • Mini Tacos
Chicken Cordon Bleu • Phyllo-Wrapped Shrimp • Tomato, Mozzarella and Basil with Balsamic Reduction Platter

Group 2 - \$150 for 50 pieces

Sausage-Stuffed Mushroom Caps • Jumbo Crab Fingers • Clams on the Half Shell
Coconut Fried Shrimp • Beef Satay • Chicken Hibachi • Smoked Salmon Pinwheels
Mini Cheese Steaks • Wontons • Asparagus Wrapped in Sirloin

Group 3 - \$175 for 50 pieces

Oysters on the Half Shell • Deviled Crab Balls • Crab Imperial Stuffed Mushrooms • Sliders • Clams Casino
Scallops Wrapped in Bacon • Lollipop Lamb Chops • Smoked Salmon Pinwheels on Cucumber
Seared Scallops, • Miniature Beef Wellington • Ahi Tuna Bites

First Course if you choose please choose one.

Soup du Jour made fresh in house \$5

Caesar Salad hearts of romaine, house made creamy dressing, parmesan cheese, croutons \$5

House Salad spring mix, tomatoes, onions, cucumbers, dried cranberries, walnuts, champagne basil honey vinaigrette \$5

Entrees If your party is more than 30 please limit your choices to 3-4 Entrees we can always accommodate kids

Filet Mignon grilled 8oz filet, bourbon glazed onions, blue cheese, whipped potatoes, asparagus, cabernet demi glace \$39

Flounder Aleathea panko crusted pan fried flounder, crab tomato basil vin blanc, whipped potatoes, sautéed spinach \$29

North Atlantic Salmon caper white wine hollandaise, asparagus, whipped potatoes \$25

Sea Scallops seared sea scallops, lemon vin blanc, whipped potatoes, asparagus \$35

Chicken baked chicken breast, crab imperial, panko, citrus beurre blanc, whipped potatoes, asparagus \$27

Shrimp Scampi sautéed shrimp, spinach, tomato, garlic, white wine, butter, lemon, over linguini \$26

Flat Iron grilled 8oz Black Angus Flat Iron, crispy onions, cabernet demi glace, asparagus, whipped potatoes \$29

Seafood Cavatappi sautéed shrimp, scallops, lobster white wine, garlic, basil, spinach, tomatoes, butter, cream \$37

Poke' rice, cherry tomato, cucumber, carrot, pickled cabbage, wakame seaweed salad, soy glaze \$15

Poke' Proteins Chicken \$22 Flat Iron, \$29, Ahi Tuna, \$25, Scallops \$35, Shrimp \$25, Tofu \$23

Crab Cake lump crabmeat, Maryland style mix, whipped potatoes, asparagus, roasted red pepper coulis \$27

Ahi Tuna pan seared blackened tuna, wakame seaweed salad, rice, soy glaze, pickled ginger, spinach \$27

Mahi Mahi broiled mahi mahi, borrrata cheese, balsamic reduction, cherry tomatoes, rice, asparagus \$27

Dessert \$5—Please Choice one selection

New York Cheesecake, Chocolate Cake, Chocolate Mousse,

Bill is subject to 6.625% and Gratuity

ALEATHEA'S

PARTIES LUNCH

Bar Pricing

Aleathea's offers a fully stocked bar as well as an extensive wine & beer selection. Open bar is limited to three hours. Champagne and wine available by the bottle. List of wine, beer and liquor available upon request.

Well

First Hour - \$9 per person
Second Hour - \$8 per person
Third Hour - \$7 per person

Call

First Hour—\$10 Per Person
Second Hour—\$9 Per Person
Third Hour—\$8 Per Person
Mimosas and Sangria tab bar

Top Shelf

First Hour—\$12 Per Person
Second Hour—\$10 Per Person
Third Hour—\$9 Pers Person

First Course if you choose please choose one.

Soup du Jour made fresh in house \$5

Caesar Salad hearts of romaine, house made creamy dressing, parmesan cheese, croutons \$5

House Salad spring mix, tomatoes, onions, cucumbers, dried cranberries, walnuts, champagne basil honey vinaigrette \$5

Grilled Proteins with Large Salad, Salmon \$17, Chicken \$17, Flat Iron \$19, Shrimp \$17, Ahi Tuna \$19, Tofu \$15

Sandwiches

Burger grilled ground chuck, lettuce, tomato, onion, cheese, brioche bun, fries \$15

Chicken fried or grilled chicken, lettuce, tomato, bacon, swiss, brioche bun, fries \$13

Veggie beyond burger, lettuce, tomato, onion, brioche bun fries \$15

Ahi Tuna grilled Ahi Tuna, siracha mayo, brioche bun, lettuce, tomato, bacon, fries \$15

Pizza flat bread pizza, house marinara, mozzarella cheese \$10

Flounder panko crusted flounder, lettuce, tomato, onion, fries, swiss, brioche bun \$15

Mahi grilled mahi mahi, lettuce, tomato, onion, fries, swiss, brioche bun \$15

Dessert \$5—Please Choice one selection

New York Cheesecake, Chocolate Cake, Chocolate Mousse,

Showers / Lunch Gatherings

Cut Sandwiches and Wraps

Tuna with Capers • Cranberry Walnut Chicken Salad with Cheddar
• Ham and Swiss with Honey Dijon • Oven Roasted Turkey and Cheddar •
Soups (Choose One)

Smoked Cream of Tomato • Maryland Crab • Cream of Roasted Red Pepper
• Pasta and Vegetable

Salads (Choose One)

Classic Caesar • Garden Salad with Champagne Basil Vinaigrette

\$25 per person

Bill is subject to 6.625% and Gratuity