

A decorative border of black and white line art surrounds the page. It features intricate scrollwork, heart shapes, and clusters of small flowers with leaves.

Smugglerís Cove

— BANQUET MENU —

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The staff and management would be pleased to arrange your special occasion luncheon, dinner or cocktail party.

We are offering a fine selection of menu options and have, for your pleasure, private dining rooms for your use. The following menus have been prepared to help you with your arrangements and can be tailored to suit your preference. If you have a specific menu item that you want included in our menu options, please request, and we will quote you a price tailored to your very own menu selection.

We request your preliminary selections ten days in advance and the guaranteed count is required forty-eight hours prior to affair. You will be required to pay the forty-eight hour confirmed count upon completion of the affair. We also require a deposit per person when booking affair. This deposit is \$3.00 per person for lunch and \$5.00 per person for dinner.

We assure you that the staff and management will do our utmost to ensure a most memorable occasion.



— Banquet Luncheon —

Please select two entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Entrées

Grilled Chicken Salad

Warm, sliced and grilled chicken breast atop a crisp garden salad with balsamic vinaigrette or choice of dressing/Garlic bread or Home-Baked Rolls

Deluxe Maryland Crab Cake

Sweet or French Fries/Coleslaw

Plain 'n Juicy Half Pound Burger

On a toasted kaiser roll - with or without cheese

Sweet or French Fries/Coleslaw

The Cove Club

Turkey, Bacon, Lettuce & Tomato - Sweet or French Fries/Coleslaw

Grilled Chicken Breast Sandwich

Lightly marinated, grilled and served with lettuce, tomato and Bermuda onion on a toasted kaiser roll

Sweet or French Fries/Coleslaw

Quiche of the Day

Sweet or french Fries/Coleslaw (Choice of Dressing)

Seafood Melt

Shrimp, crab and scallops topped with cheddar and served open-faced on an English muffin

Sweet or French Fries/Coleslaw

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$11.85

Menu price is subject to 18% gratuity and 6% state sales tax.

— Banquet Luncheon —

Please select two entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

OR

House Salad (Choice of Dressing) or Caesar Salad.

Entrées

Crabmeat Stuffed Flounder (one piece)

Baked potato, sweet or french fries or fresh vegetable.

Caesar Salad

*Crisp romaine tossed with parmesan croutons and caesar salad dressing ...
with grilled skinless chicken breast*

Catch of the Day

Blackened, broiled or grilled

Baked potato, sweet or french fries or fresh vegetable

Eggplant or Chicken Parmesan

*Litely breaded in a fresh tomato sauce and topped with whole milk
mozzarella and parmesan cheese ~ served golden brown.*

Block Island Salad

*Diced, marinated and grilled chicken breast, mixed greens, Roma tomatoes,
maytag bleu cheese, Granny Smith apples, pecans, hickory-smoked bacon
and sweet corn tossed with our honey-lime vinaigrette.*

All Entrées Served with Homebaked Rolls.

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$13.25

Menu price is subject to 18% gratuity and 6% state sales tax.

— Banquet Dinner —

Please select two entrée selections.

Appetizer

Cup of Soup Du Jour

We always have two great homemade soups to choose from.

Shrimp Cocktail (4)

Jumbo Coconut Shrimp (4)

Juicy Shrimp Marinated and Dredged in a Coconut Batter and Fried Golden Brown

Entrées

Boneless Breast of Chicken Francaise, Chicken Piccata or Chicken Marsala (choose one)
(one piece)

Seasoned and Slow-Roasted Prime Rib of Beef AuJus (10 oz.)

Crab Augratin

Maryland crabmeat served with a blended chesese sauce and baked en casserole.

Fresh Catch of the Day

Blackened, broiled or grilled.

Broiled Stuffed Flounder (two pieces)

Stuffed with our Savory Crabmeat Stuffing

~ Above entrées include tossed house salad (choice of dressing) or Caesar salad & rolls. ~

*~ All entrées have a choice of baked potato, vermicelli pomodora,
sweet or french fries or fresh vegetable ~*

Beverages

Coffee • Tea • Iced Tea • Soda

(refills available - no charge)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$21.25

Menu price is subject to 18% gratuity and 6% state sales tax.

Please select two appetizers and two entrée selections.

Appetizers

French Onion Gratiné
Six Clams on Half Shell • Clams Casino
Four Shrimp Cocktail • Oysters Rockefeller
Soup Du Jour

Salads

Caesar Salad
House Garden Salad (*choice of dressing*)

Entrées

Prime Center Cut Filet Mignon ~ *9 oz. center cut*

8 oz. Brazilian Rock Lobster Tails ~ *with drawn butter*

Prime Rib of Beef, Au Jus (14 oz.) ~ *King Cut ~ seasoned and slow roasted*

Boneless Breast of Chicken Francaise, Chicken Marsala or Chicken Picatta (choose one)
(two pieces)

Broiled Seafood Platter

Shrimp, mussels, sea scallops, filet of fish and lobster tail with lemon butter sauce

Surf & Turf

Prime Rib of Beef (8 oz.) ~ seasoned & slow roasted ~ twin 3 oz. Rock Lobster Tail with drawn butter

— or —

8 oz. Top Sirloin Center Cut ~ twin 3 oz. Rock Lobster Tail with drawn butter

*All entrées include choice of baked potato, rice pilaf, sweet or french fries, and fresh vegetable.
Choice of tossed salad (choice of dressing) or Caesar salad and homebaked rolls*

Beverages

Coffee • Tea • Iced Tea • Soda
(*refills available - no charge*)

Desserts

Please see our selection and prices on page S-5.

PRICE PER PERSON ~ \$34.25

Menu price is subject to 18% gratuity and 6% state sales tax.

— Hors d'oeuvre Prices —

Hot

Hot and Spicy Shrimp (<i>per piece</i>)	\$ 1.20
Jumbo Stuffed Mushrooms with Crabmeat (<i>per piece</i>)	1.00
Buffalo Wings (<i>per piece</i>)	.75
Fried Chicken Tenders (<i>per piece</i>)	.85
Fried Mozzarella Sticks (<i>per piece</i>)	.75
Assorted Tray (<i>serves twenty-five people</i>)	60.00

Cold

Cheese Tray (<i>serves twenty-five people</i>)	\$50.00
Vegetables & Dip (<i>serves twenty-five people</i>)	45.00
Fruit & Cheese (<i>serves twenty-five people</i>)	50.00
Assorted Tray (<i>serves twenty-five people</i>)	55.00
Shrimp Cocktail (<i>per piece</i>)	1.20
Clams ~ Half-shell (<i>per piece</i>)	1.00
Oysters ~ Half-shell (<i>per piece</i>)	1.25

Bar

Open Cash Bar Available

If paid by host/hostess in one check ~ 10% discount on bar items

Champagne Toast (Great Western) ~ \$27.00 bottle
(serves approximately six people)

Premium Wines by the Glass or Bottle ~ See Wine List

Desserts

Please select three dessert items

Homemade Rice Pudding	\$2.15	Key Lime Pie	\$4.65
Apple Cobbler	4.25	Tiramisu	5.15
Fudge Brownie	3.25	Chocolate Peanut Butter Pie	4.65
Big Cheese Brulee	4.85	Three-Layer Chocolate Cake	4.85
Fresh Fruit (<i>in season</i>)	<i>price varies</i>	Raspberry Sorbet	2.50
Haagan Dazs Ice Cream	2.75	Caramel Pecan Passion	4.85
Chocolate Mousse	2.45		

~ Any Dessert Item served a la mode - additional \$1.50 per item ~

All dessert items are subject to 18% gratuity and 6% state sales tax.

All bar items are subject to 18% gratuity.