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HORS D'OEUVRES

Prices are per guest for 30 minute of replenished food service

Choose 3 Pier W Classics for \$16/guest

Choose 4 Pier W Classics for \$19/guest

Choose 5 Pier W Classics for \$22/guest

PIER W CLASSICS

Calamari Fritti

Blue Cheese Filled Mushroom Caps

Spanakopita

Slow Roasted Tomato Bruschetta

Caprese Skewers

Black Bean Sliders

Angus Beef Burger Sliders

Sweet and Spicy Tamarind Glazed Chicken Tenders

Cajun Roasted Gulf Shrimp

Pigs in a Blanket

Chilled Asparagus and Mushrooms Crostini

*The below Premium Offerings may be added
to the above packages for the additional listed price per guest*

PREMIUM OFFERINGS

Chilled Colossal Shrimp Cocktail \$10/guest

Quality Assured Fresh Shucked Oysters \$12/guest

Bacon Wrapped Scallops \$9/guest

Slow Roasted Beef Short Rib Pierogies \$8/guest

Maine Lobster Salad Tartlets \$8/guest

Crab Rangoon \$8/guest

Chesapeake Lump Crab Cake \$350/25

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RECEPTION PARTY PLATTERS

Fresh Fruit Display \$6/guest

Grapes, Melon, Pineapple & Orange served with Honey Yogurt

Cheese Display \$8/guest

Artisan Cheeses Accompanied by Toasted Fruit and Nut Crisps, Grapes, Berries, Seasonal Fruit Compote Spread with Baguette and Crackers

Cheese & Charcuterie Board \$12/guest

In addition to our Artisan Cheese Selection, we offer:
Prosciutto di Parma, Soppressata, Toasted Fruit and Nut Crisps, Grapes and Berries, Seasonal Fruit Compote Spread, Marinated Olives, Mustard, Baguette and Crackers

Vegetable Crudites \$7/guest

Raw Seasonal Vegetables Served with Olives, Pickled Onion, Fresh Dill Dip, Ranch, Hummus

Caprese Platter \$9/guest

Fresh Mozzarella, Tomatoes, Balsamic, Basil, Extra Virgin Olive Oil

ICED SEAFOOD

Jumbo Shrimp Cocktail \$21/guest

Remoulade & Cocktail Sauces, Lemon

Fresh Shucked Oysters \$24/guest

Mignonette, Cocktail Sauce, Lemon

Raw Bar Sampler Tower \$35/guest

Fresh Shucked Oysters, Shrimp Cocktail, Snow Crab Claws
Tuna Poke, Cajun Spiced Scallops, Mignonette, Cocktail Sauce, Lemon

CARVING STATION

The following stations may be added to any extended cocktail party package or buffet
(*\$100 chef attendant fee for 90 minutes*)

Filet Mignon with Creamy Horseradish Sauce

Market Price Per Tenderloin, serves 12-18 guests

Prime Rib of Beef Au Jus

Market Price per ½ Rib Roast, serves 12-18 guests

Roasted Rack of Pork, Fruit Chutney

Market Price per Double Rack, serves 12-18 guests

Whole Cedar Plank Roasted Salmon

\$225/Whole Filet, serves 12-18 guests

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TWO COURSE PLATED LUNCH - \$46

Choose Appetizer & Entrée or Entrée & Dessert
Includes Warm Bread & Butter, Soft Drinks, Iced Tea, Hot Tea & Coffee

Three Course - \$58

APPETIZERS

Pre-select one soup & one salad for your guests to choose from

Cup of Clam Chowder - Manilla Clams, Fresh Herbs
Cup of Lobster Bisque - Fresh Lobster Garnish, Cognac
Caesar Salad - Garlic Croutons, Lemon Parmesan Dressing
Seasonal Green Salad - House Vinaigrette

ENTRÉES

Simply Prepared Seafood
Great Lakes Walleye, Verlasso Salmon or Seasonal Fish (MP) (Pre-select one)
Served with Seasonal Vegetable, Rosemary-Garlic Roasted Potatoes,
Lemon Infused Extra Virgin Olive Oil

Cheese Tortellini alla Scampi
Fresh Tortellini, Garlic Butter Sauteed Shrimp, White Wine, Spinach & Parsley

Grilled Seasonal Swordfish or Mahi-Mahi
Hearts of Romaine, Roasted Corn, Pico de Gallo, Avocado,
Quinoa, Tortilla Chips, Honey-Cumin Vinaigrette

Hearth Roasted Chicken Breast
Mashed Potatoes, Seasonal Vegetable, Roasted Garlic Jus

Beef Tenderloin Steak Diane (+\$10 per guest)
Roasted Potatoes, Mushrooms, Seasonal Vegetable

VEGETARIAN OPTIONS

Available by request during the event or may be chosen as one of the three pre-selected entrées

Vegetarian Tasting
Panko Crusted Japanese Eggplant, Fresh Ohio City Pasta,
Braised Escarole, Marinara Sauce, Shaved Parmesan, Basil Oil

Plant Based Roasted Tofu "Salmon"
Chef's Seasonal Accompaniment

DESSERTS

Pre-select one for the group

Pier W Cheesecake - Graham Cracker Crust, Seasonal Fruit Compote
Classic Crème Brûlée - Caramelized Sugar Topped Custard with Fresh Berries

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THE SKYLINE THREE COURSE PLATED DINNER - \$72

Includes Warm Bread & Butter, Soft Drinks, Iced Tea, Hot Tea & Coffee

APPETIZERS

Pre-select one soup & one salad for your guests to choose from

Cup of Clam Chowder - Manilla Clams, Fresh Herbs
Cup of Lobster Bisque - Fresh Lobster Garnish, Cognac
Caesar Salad - Garlic Croutons, Lemon Parmesan Dressing
Seasonal Green Salad - House Vinaigrette

ENTRÉES

Pre-select 3 options for your guests to choose from

Simply Prepared Seafood Entrée (Pre-select one)
Great Lakes Walleye, Verlasso Salmon, Hawaiian Big Eye Tuna, Seasonal Fish (MP), Georges Bank Sea Scallops (+\$5 per guest)
Served with Seasonal Vegetable, Rosemary-Garlic Roasted Potatoes, Lemon Infused Extra Virgin Olive Oil

Cheese Tortellini alla Scampi
Fresh Tortellini, Garlic Butter Sauteed Shrimp, White Wine, Spinach & Parsley

Hearth Roasted Chicken Breast
Mashed Potatoes, Seasonal Vegetables, Roasted Garlic Jus

Slow Braised Short Rib
Mashed Potatoes, Seasonal Vegetables, Red Wine Beef Reduction

Beef Tenderloin Steak Diane
Roasted Potatoes, Mushrooms, Seasonal Vegetable

Pacific Rockfish Marsala
Plancha seared Scallopine, Roasted Mushrooms, Sage, Potato Gnocch

VEGETARIAN OPTIONS

Available by request during the event or may be chosen as one of the three pre-selected entrées

Vegetarian Tasting
Panko Crusted Japanese Eggplant, Fresh Ohio City Pasta, Braised Escarole, Marinara Sauce, Shaved Parmesan, Basil Oil

Plant Based Roasted Tofu "Salmon"
Chef's Seasonal Accompaniment

DESSERTS

Pre-select one for the group

Pier W Cheesecake - Graham Cracker Crust, Seasonal Fruit Compote
Classic Crème Brûlée - Caramelized Sugar Topped Custard with Fresh Berries
Choice of any seasonal dessert from our à la carte menu(+3/guest)

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THE GOLD COAST THREE COURSE PLATED DINNER - \$88

Includes Warm Bread & Butter, Soft Drinks, Iced Tea, Hot Tea & Coffee

APPETIZERS

Pre-select one soup & one salad for your guests to choose from

Cup of Clam Chowder - Manilla Clams, Fresh Herbs
Cup of Lobster Bisque - Fresh Lobster Garnish, Cognac
Caesar Salad - Garlic Croutons, Lemon Parmesan Dressing
Seasonal Green Salad - House Vinaigrette

ENTRÉES

Pre-select 3 options for your guests to choose from

Simply Prepared Seafood Entrée (Pre-select one)
Great Lakes Walleye, Verlasso Salmon, Hawaiian Big Eye Tuna, Seasonal Fish (MP), Georges Bank Sea Scallops (+\$5 per guest)
Served with Seasonal Vegetable, Rosemary-Garlic Roasted Potatoes,
Lemon Infused Extra Virgin Olive Oil

Hearth Roasted Chicken Breast
Mashed Potatoes, Seasonal Vegetables, Roasted Garlic Jus

Beef Tenderloin Steak Diane
Aligote Potatoes, Roasted Mushrooms, Seasonal Vegetable

Slow Braised Short Rib
Mashed Potatoes, Seasonal Vegetables, Red Wine Beef Reduction

Pacific Rockfish & Mushroom Marsala
Plancha seared Scallopine, Roasted Mushrooms, Sage Potato Gnocchi

Pier W's Famous Bouillabaisse (+\$5 per guest)
Tomato-Saffron Seafood Broth, Seasonal Flaky White Fish Filet, Lobster Tail,
Clams, Fennel, Toasted Crostini, Saffron Aioli

Jumbo Lump Crab Cakes (+\$7 per guest)
Mashed Potatoes, Asparagus, Lemon Butter Sauce

VEGETARIAN OPTIONS

Available by request during the event or may be chosen as one of the three pre-selected entrées

Vegetarian Tasting
Panko Crusted Japanese Eggplant, Fresh Ohio City Pasta,
Braised Escarole, Marinara Sauce, Shaved Parmesan, Basil Oil

Plant Based Roasted Tofu "Salmon"
Chef's Seasonal Accompaniment

DESSERTS

Pre-select one for the group

Pier W Cheesecake - Graham Cracker Crust, Seasonal Fruit Compote
Classic Crème Brûlée - Caramelized Sugar Topped Custard with Fresh Berries
Choice of any seasonal dessert from our à la carte menu(+3/guest)

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PREMIUM STEAKHOUSE SIGNATURES

The following specialties may be added to any plated lunch or dinner

Steamed Twin Lobster Tails +\$20/per guest
Whipped Potatoes, Roasted Asparagus, Drawn Butter

7 oz. Filet Mignon +\$10/per guest
Aligot Potato, Seasonal Vegetables, Red Wine Demi

13 oz. Delmonico Ribeye +\$18/per guest
Aligot Potato, Seasonal Vegetables, Red Wine Demi

Add a 6 oz. Lobster Tail +\$36/per guest

CLASSIC BUFFET - \$78

Saturday Afternoon Only - Minimum of 35 Guests

Assorted Breads & Flavored Butter

Tomato & Mozzarella Caprese

Broccoli & Green Apple Salad with Bacon, Grapes and Chantilly Dressing

Mesclun Greens with Dressings and Condiments

Red Wine Braised Short Rib

Roasted Verlasso Salmon, Sautéed Spinach, Lemon Herb Butter

Grilled Free-Range Chicken, Basmati Rice, Soy Udon Glaze

Grilled Vegetable & Basil Pesto Pasta

Rosemary Roasted Potatoes, Seasonal Vegetable Medley

Assorted Cookies, Crème Brûlée, Cheesecake, Brownies and Fresh Fruit

PREMIUM BUFFET - \$92

Saturday Afternoon Only - Minimum of 35 Guests

Assorted Breads & Flavored Butter

Tomato & Mozzarella Caprese

Broccoli & Green Apple Salad with Bacon, Grapes and Chantilly Dressing

Mesclun Greens with Dressings and Condiments

Assorted Sushi Rolls

Filet Mignon Medallions, Red Wine Mushroom Jus

Roasted Verlasso Salmon, Braised Spinach, Maine Lobster Sauce

Grilled Free-Range Chicken, Basmati Rice, Soy Udon Glaze

Grilled Vegetable & Basil Pesto Pasta

Rosemary Roasted Potatoes, Seasonal Vegetable Medley

Assorted Cookies, Crème Brûlée, Cheesecake, Brownies,

Chocolate Dipped Strawberries & Fresh Fruit

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CUSTOMIZE A BRUNCH BUFFET - \$12/guest

The below breakfast items will be added to either buffet less the Free Range Chicken Entrée

Assorted Breads, Brunch Pastries, Jams & Flavored Butter

Scrambled Eggs or Eggs Benedict

Home Fried Potatoes

Applewood Smoked Bacon, Breakfast Sausage

Omelet Station \$12/guest

Mushrooms, Scallions, Red Bell Pepper, Onions, Spinach, Asparagus, Cheddar,
Fontina, Parmesan, Ham, Bacon,

Avocado +\$2.00 • Crabmeat +\$8.00

ADDITIONAL BUFFET SPECIALTIES

The following Items may be added to any Buffet

Jumbo Crab Cakes \$325 per 25 cakes

Smoked Fish Platter +\$14/guest

Jumbo Shrimp Cocktail +\$21/guest

Cheese & Charcuterie Board +\$12/guest

Wild Mushroom Penne, Truffle Parmesan Cream Sauce +\$8/guest