



**17814 Gulf Boulevard
North Redington Shores
Florida, 33708
(727) 391- 8592**

November 2009

Thank you for considering the Lobster Pot for your event. For over 30 years, we have been offering our guests the best dining experience in Florida.

Our dining room can accommodate special occasions of 12 to 120 guests. We have an award winning culinary staff, as well as a highly trained wait staff to serve you and your guests.

We appreciate the opportunity to make your event a happy and successful occasion. Please review the following menu suggestions, we would be more than happy to customize a menu for your event.

It would be our pleasure to serve you.

Sincerely,

William Rush - General Manager
Laurean Vincent - Private Events Director

Luncheons

Soups

Lobster Bisque
French Onion
5

Salad Entrées

Cobb Salad

The signature salad of the Brown Derby Restaurant. Iceberg lettuce, tomato, bacon, chicken, hard-boiled egg, avocado, and Roquefort cheese.
17.95

Lobster Pot Caesar Salad

Classic dressing, garlic croutons, romaine lettuce, with grilled shrimp.
15.95

Entrées

Seared Sea Bass

Saffron beurre blanc, zucchini crisps and rosemary roasted new potatoes.
16.50

Grilled Filet Mignon

Herb cream veal reduction, roasted baby carrots and rosemary roasted new potatoes.
18.50

Salmon en Papillote

Fresh salmon cooked in a pastry bag with julienne vegetables and rosemary roasted new potatoes.
11.50





New York Strip Steak

“Filet cut” grilled medium rare with a veal reduction and Maytag blue cheese sauce. Seasonal roasted vegetables and rosemary roasted new potatoes.

16.50

Lobster Pot Scampi

Creamy white wine garlic sauce with shrimp, spinach and mushrooms over linguini.

11.50

Florida Spiny Lobster

Half a Florida lobster served over saffron rice, mushrooms, onions, tomatoes, sausage and peas.

19.50

Vegetable Napoleon

Grilled seasonal vegetables, herbed Parmesan puff pastry and a light white wine cheese sauce.

11.50

Chicken Oscar

Chicken lightly dusted in French breadcrumbs and sautéed. Topped with crabmeat, asparagus and sauce hollandaise.

13.50

Red Chile Honey Glazed Salmon

Glazed salmon served over brown rice with roasted vegetables.

12.50

Toasted Almond Encrusted Swordfish

Pan seared and finished with a crème de Noyaux sauce. Served with oven roasted vegetables and wild rice.

14.50

Chicken a la Espagnole

Chicken prepared Spanish style with bacon, bell peppers, tomatoes, roasted chicken stock and Spanish rice.

15.95

Salad of mixed greens, cucumber, carrots, tomato and creamy balsamic vinaigrette included with entrée.

Holiday Offerings

Holiday Soup

Pumpkin Bisque

5

Holiday Entrées

Stuffed Pork Loin

Center cut pork loin stuffed with apples, figs, dates, cranberries, nuts and herbs. Served with mashed sweet potatoes and green beans.

13.50

Roasted Tom Turkey

Chef carved turkey breast, stuffing, mashed sweet potatoes and green beans with red peppers.

12.50

Leg of Lamb

Roasted with fresh rosemary, garlic and French mustard. Served with parsley potatoes and green beans with red peppers.

11.50

Grilled Duck Breast

Bing cherry glaze served with wild rice and roasted baby carrots

17.50

Château Style Filet Mignon

Center cut filet, mashed potatoes, roasted vegetables and a mushroom veal reduction.

18.50

Salad of mixed greens, walnuts, cranberries, tomato and creamy balsamic vinaigrette served with all holiday entrées.



BANQUET & CATERING LETTER OF AGREEMENT

Thank you for selecting the Lobster Pot for your special occasion. In order to confirm these arrangements, we ask that you read the items outlined below. **To confirm your acceptance, please sign and return a copy of the agreement along with the required deposit.**

Deposit: A 15% deposit is required to hold your date. This amount will be deducted from the final bill. **The deposit is non-refundable within 30 days of the event. All December deposits are non-refundable from the date booked.**

Guest count & minimum count: A general count is needed two weeks prior to the event. A final count is required three days prior to the function and cannot be lowered or changed after that time. The chef will provide for 5% over your final count. **We will charge for the final count given or, if greater, the actual number of guests served.**

Gratuity/service fees/room charge A gratuity of \$75 per staff member and a \$100 room charge will be added to the final bill.

Staffing based on one staff member for every fifteen guests. Additional staff available if needed - bartender, valet, hostess.

Off premise catering fee: There is a \$200 charge for all off-premise catered functions.

Payment: Payment is required *three business days prior to the function*. Any amount due over the projected amount will be collected at the end of the function. Payment must be made via cashiers check or valid credit card.

Complimentary Items: White table linens, table flowers and background music. Live music can be arranged and added to the bill.

Rentals: We would be happy to rent any item on your behalf. These charges will be included on your final bill.

Client Name _____ **Event Date** _____ **Event Time** _____

Approximate # of Guests _____ **Event Location** _____

Email _____ **Phone #** _____

Client Signature _____ **Date:** _____

Notes _____

THE LOBSTER POT RESTAURANT AND FINE CATERING
17814 Gulf Boulevard Redington Shores, Florida 33708
727-391-8592