

THE **S E A F I R E** G R I L L

158 E 48th Street, New York, NY 10017  
Lea Berisha | Event Manager  
Tel: 646.766.1787

**DINNER#1**

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

**Caesar Salad**

Parmesan Cheese / Garlic Croutons

**Mixed Green Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

**Soup of the Day**

ENTRÉE

**Roasted Mediterranean Branzino**

Caper Sauce

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

**Vegan Cauliflower Steak**

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries/  
Brussel Sprouts / Cream of Spinach**

DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

Not inclusive of tax, 20% gratuity, and 4% administrative fee  
**\*Menus and pricing are subject to change**

# THE SEA FIRE GRILL

## **DINNER#2**

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

### APPETIZER

#### **Bibb Lettuce Salad**

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

#### **Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

#### **Imported Burrata**

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

#### **Soup of the Day**

### ENTRÉE

#### **#1 Yellow Fin Tuna**

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **20 Oz. Bone In NY Strip**

USDA Prime / Dry-Aged

#### **Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

### SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries / Broccoli Rabe**

**Cream of Spinach / Brussel Sprouts /**

### DESSERT

Served for the Table

#### **Chef's Selection of Dessert**

*Includes Freshly Brewed Tea & Coffee*

**Not inclusive of tax, 20% gratuity, and 4% administrative fee**

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# THE SEA FIRE GRILL

## **DINNER#3**

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

### APPETIZER

#### **Chilled Lobster Salad**

Cucumber / Avocado / Cherry Tomatoes / Hearts of Palm / Grapefruit Dressing

#### **Imported Burrata**

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

#### **Oysters Rockefeller**

½ Dozen / Spinach / Parmesan / Pernod

#### **Tuna Tartare**

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

### ENTRÉE

#### **Roasted Nova Scotia Halibut**

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **20 oz. Bone-In Ribeye**

USDA Prime / Dry-Aged

#### **Trofie Pasta With Crab Meat**

Roasted Cherry Tomatoes / White Wine

### SIDES

Served For the Table

#### **Mashed Potatoes / Fingerling Potatoes**

Brussel Sprouts / Caulilni / Grilled Jumbo Asparagus

### DESSERT

Served For the Table

## **Chef's Selection of Dessert**

*Includes Freshly Brewed Tea & Coffee*

**Not inclusive of tax, 20% gratuity, and 4% administrative fee.**

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# THE SEA FIRE GRILL

## **DINNER#4**

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

### APPETIZER

Served For the Table

#### **Raw Bar Plateau**

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person

### 2<sup>ND</sup> COURSE

#### **Imported Burrata**

Caramelized Tomatoes / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

#### **Jumbo Lump Crab Cake**

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

#### **Pan Roasted Dry Boat Scallops**

Celery Root Purée / Caviar Beurre Blanc

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **#1 Yellow Fin Tuna**

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

#### **Blackened Montauk Swordfish**

Tartar Sauce / Avocado Mousse

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **20 oz. Bone-In Ribeye**

USDA Prime / Dry-Aged

#### **Squid Ink Spaghetti**

Fresh Maine Lobster

### SIDES

Served For the Table

**Truffle Mashed Potatoes / Fingerling Potatoes / Herb Fries**  
**Mixed Seasonal Mushrooms / Grilled Asparagus / Broccoli Rabe**

### DESSERT

Served For the Table

#### **Chef's Selection of Dessert**

*Includes Freshly Brewed Tea & Coffee*

Not inclusive of tax, 20% gratuity, and 4% administrative fee.

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# THE SEA FIRE GRILL

## DINNER#5

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

### APPETIZER

Served For the Table

#### **Raw Bar Plateau**

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person

### 2<sup>ND</sup> COURSE

#### **Chilled Lobster Salad**

Cucumber / Avocado / Cherry Tomatoes / Hearts of Palm / Grapefruit Dressing

#### **Imported Burrata**

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

#### **Pan Roasted Dry Boat Scallops**

Celery Root Purée / Caviar Beurre Blanc

#### **Tuna Tartare**

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

### ENTRÉE

#### **Doversole**

Meunière Sauce

#### **Roasted Nova Scotia Halibut**

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#### **#1 Yellowfin Tuna**

Steamed Bok Choy / Mustard Greens / Sesame-Soy Vinaigrette

#### **20 oz. Bone-In Ribeye**

USDA Prime / Dry-Aged

#### **Rack of Colorado Lamb**

3 Pieces / Broccoli Rabe / Rosemary Jus

#### **Truffle Pasta**

Trofie Pasta / Cremini / White Hon Shemiji / Shiitake /  
Parmesan Truffle Cream Sauce / Black Truffle Shavings

### SIDES

Served For the Table

#### **Herb Fries / Mixed Seasonal Mushrooms / Grilled Asparagus**

**Broccoli Rabe / Lobster Mac & Cheese / Truffle Mashed Potatoes / Shishito Peppers**

### DESSERT

Served for the Table

#### **Chef's Selection of Dessert**

#### **Cheese Platter**

#### **Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea, Coffee, Espresso and Cappuccino*

Not inclusive of tax, 20% gratuity, and 4% administrative fee

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