

6B Lounge Function Menu

Hors d'oeuvres

Stuffed Mushrooms with Seafood Stuffing (50 portions per dish)

Oven roasted mushrooms filled with shrimp, crabmeat, scallops, fresh herbs and garlic, garnished with fresh lemon and chopped parsley. 85.00

Scallops wrapped in Bacon (50 portions per dish)

Fresh jumbo sea scallops wrapped in American bacon and sauteed with lemon butter, garnished with fresh parsley. 115.00

Maryland Style Crab Cakes (25 portions per dish)

Home made plum crab cakes made with fresh crabmeat, bell peppers, shallots, garlic, fresh herbs and breadcrumbs, oven roasted and served with a fresh chipotle tarter sauce.
115.00

Mussels Marinara (seasonal) (30 portions per dish)

Fresh New England mussels sauteed to perfection in rich home made roasted tomato sauce with garlic and fresh basil, served over a bed of linguine. 85.00

Lobster Ravioli (30 portions per dish)

Home made Lobster ravioli stuffed with fresh lobster meat, cooked in a creamy scampi sauce, tossed off with sugar snapped peas, topped with freshly grated parmesan cheese.
95.00

Wild Mushroom Ravioli (30 portions per dish)

Home made mushroom ravioli made with stuffed wild mushrooms cooked to perfection and tossed off in a home made roasted tomato and garlic sauce. 85.00

New England Clam Chowder

Home made New England clam chowder, served in a croc pot, priced per cup or per bowl. 5.25

Shrimp Cocktail Platter priced \$1.50 per shrimp

Fresh Atlantic tiger shrimp poached in a white wine peppercorn, lemon and bay leaf stock, chilled and served on a bed of crushed ice with a spicy, home made cocktail sauce.

Coconut Shrimp priced \$1.75 per shrimp

Fresh Atlantic tiger shrimp lightly coated in fresh coconut -fried until golden and served with our tangy homemade relish.

Tri-color Cheese Tortellini with Scallops (30 portions per dish)

Cheese tortellini sauteed with fresh sea scallops, garlic and tarragon, served cream scampi sauce and topped with fresh grated Parmesan cheese. 120.00

Beef Teriyaki (50 portions per dish)

Black Angus Sirloin steak strips marinated with fresh pineapple juice, teriyaki sauce, fresh ginger, garlic and fresh herbs, flame grilled and served on a wooden skewer. 100.00

Buffalo Wings (50 portions per dish)

Tender chicken wings cooked in a spicy buffalo sauce and served with a blue cheese dressing. 75.00

Chicken Tenders (50 portions per dish)

Tender fillet of chicken cooked until golden brown and served with a Dijon honey mustard sauce. 85.00

Italian Meatballs (50 portions per dish)

Home made meatballs slow cooked in a rich homemade garlic tomato sauce with fresh basil parsley and oregano, served on a bed of spaghetti. 85.00

Potato Skins (30 portions per dish)

Home made meatballs slow cooked in a rich homemade garlic tomato sauce with fresh basil parsley and oregano, served on a bed of spaghetti. 70.00

Platters cater for up to 30 persons

Raw vegetable and Dip Platter

Julienne of carrot sticks, celery sticks, fresh green beans, chilled caramelized mushrooms, Broccoli florets, cauliflower florets, cherry tomatoes, Zucchini green and yellow, green and black olives and red onion. Chilled and served with a blue cheese dip. 110.00

Assorted Cheese and Cracker Platter

Blue cheese, baked Brie, aged cheddar, dill Havarte, Monterey Jack, pepper Jack, American, Swiss, and Gouda garnished with fresh fruit and served with assorted wheat crackers and a blue cheese dressing. 175.00

Assorted Finger Sandwiches

- Corned Beef - Turkey - Ham - Tuna Salad

Served with maho, mustard, lettuce, tomato, onion & pickle. 70.00

House Tossed Salad

Red leaf lettuce, tomatoes, cucumbers, red onions, bell peppers and garlic croutons, with your choice of dressing. 70.00

Caesar Salad

Crisp Romaine lettuce tossed with home made garlic croutons in our creamy Caesar dressing and speckled with fresh Parmesan cheese. 80.00

Fresh Fruit Platter

A medley of assorted fresh seasonal fruit. 110.00

Fresh Fruit Platter

A medley of assorted fresh seasonal fruit. Your choice of dressings is:
Maple balsamic vinaigrette, blue cheese, creamy Italian, Russian, Honey Dijon mustard and oil and vinegar. 110.00

Entrees Buffet

All served in a buffet style-chaffing Dish.

- 25 portions per chaffing dish -

Chicken Broccoli Ziti

Tender breast of marinated chicken sauteed to perfection with fresh broccoli florets and garlic in a cream Parmesan sauce, served on a bed of Ziti. 120.00

London Broil

Tender marinated London broil wood grilled to perfection, topped with au jus, and served with creamed of mashed potato and a selection of sauteed garden vegetables. 150.00

Chicken or Beef Stir-fry

Tender strips of seasonal beef or chicken breasts stir-fried with seasonal vegetables in an Asian style sauce and tossed over linguine. 120.00

Lobster Ravioli with Shrimp (Choice of Scampi, or Marinara Sauce)

Home made Lobster ravioli stuffed with fresh lobster meat sauteed with julienne of shrimp and sugar snapped peas, topped with fresh grated Parmesan cheese. 150.00

Chicken Marsala

Tender breast of chicken marinated with fresh herbs, sauteed with garlic, mushrooms and Marsala wine, slow cooked to a reduction and served over a bed of linguine. 130.00

Tri color Cheese Tortellini with New England Sea Scallops

Cheese tortellini sauteed with fresh sea scallops, garlic and tarragon, served in a cream scampi sauce, topped with fresh grated Parmesan cheese. 120.00

Vegetable Primavera

Fresh vegetables sauteed in olive oil with fresh basil, served over linguine with a light garlic sauce. 90.00

Sauteed Shrimp Scampi

Fresh Atlantic Tiger Shrimp sauteed to perfection in a white wine and garlic cream sauce, served with julienne of mixed vegetables, tossed over penne pasta. 180.00

Shepherds Pie

Ground beef sauteed with carrots, peas, onions and fresh herbs, topped with creamed of mashed potato. Oven roasted and served with home made gravy. 100.00

Sides

Platters cater for up to 30 persons

Starch:

Rice pilaf. 50.00

Creamed of mashed potatoes. 70.00

Garlic mashed potatoes. 70.00

Red bliss potatoes. 90.00

Vegetables:

Sauteed fresh garden vegetables. 90.00

Broccoli florets sauteed with lemon butter. 60.00

Broccoli steamed with bernaise sauce. 60.00

PDF Menu

6B Lounge for parties of up to 120

Hours of business 11.00am to 2.00 am.

Available for corporate functions and private parties

For information please contact:

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