

General Catering Information

Crab & Fin Restaurant Est. 1978

Welcome

Thank you for considering Crab & Fin for your upcoming event. Our private boutique dining area, located on our second level over-looking beautiful Saint Armands Circle is the perfect location for any event. Whether it's an intimate luncheon or dinner for 50, a unique social gathering with cocktails and hors d' Oeuvres or a large celebration, our professional service staff and culinary team will exceed all expectations. We look forward to working with you and answering any questions you may have.

Banquet Menus & Private Events

Special limited A la Carte menus are available for Luncheons & Dinners for groups up to 40 people. Set menus are available for groups of 40 or more. We offer a variety of cocktail foods, menus and buffet options that can be arranged to best suit your culinary desires and budget. The following information is intended to help you understand what we offer for private catered affairs, but in no way are we limited to the following offerings. If you are interested in something that is not listed, our Culinary staff will do their best to provide other options for you. Menu selections, room arrangements and any other details pertinent to your function should be submitted at least 3 weeks prior to your function date.

Estimated Attendance, Guarantees & Charges

We require an estimated attendance at the time of booking and a guaranteed final count of attendees 5 business days prior to the function. Should counts fall short of the final guarantee, the price per person will be applied to meet the guaranteed number. An additional room charge will be applied for groups under 40 persons or based on menu selection.

A standard service charge of 18% and sales tax of 7% shall be assessed on all food and beverage sales. A minimum gratuity of \$110.00 per service staff for dinner or \$85.00 per service staff for luncheons is applicable if the standard 18% does not meet this minimum. Included in your booking are linens, candles, center pieces, room arrangements and clean up.

*Prices are subject to change unless a contract has been signed.

Chris Koehlinger
General & Banquet Manager

941 388 3964

420 Saint Armands Circle
Sarasota, Florida 34236

CrabFinEvents@comcast.net



General Catering Information

Billing & Cancellations

A deposit of \$200.00 is required to reserve the private function area which will be applied to your final bill upon conclusion of the event.

Payment for the event is required upon conclusion of the function either by credit card, cash or company check unless other arrangements are made ahead of time.

Cancellations must be made 7 days in advance or your deposit will be applied as a cancellation fee. Any expenses incurred by Crab & Fin in preparation for the function become the responsibility of the patron or group.

Entertainment

We can book one of our Musicians (Pianist or a Guitar Player) @ \$175.00 per 4 hours or with approval from Crab & Fin you may provide your own entertainment. In house music is also available at no charge.

Additional Information

Any audio-visual equipment needs can be arranged and charged to your final bill. We can provide florals at an additional charge or recommend a florist if you would require special floral centerpieces. Due to health risk, unconsumed foods from buffets may not be boxed up to go.

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Beverage & Bar Service

Bar Service Options

Beverage service can be arranged to best suit the needs of your event. You can choose to have an open hosted bar, beer & wine only or a cash bar. What ever special items and or needs you have in regards to beverage service can be accommodated.

Pricing can be handled two different ways. The first and most economical is to charge on a per drink bases, meaning you are only charged for the drinks that are consumed by your group. Or if you want an exact cost per person, drink packages are listed below showing a per person cost based on what level of beverages are being offered.

In House Bar Package Pricing

Standard Option	
House Liquor Brands	
House Wines by the glass	
Domestic & Imported Beers	
2 hour	\$25.00
3 hour	\$30.00
4 hour	\$36.00

Premium Option	
Premium Liquor Brands	
Preferred Wines by the glass	
Domestic & Imported Beers	
2 hour	\$26.00
3 hour	\$32.00
4 hour	\$38.00

Ultimate Option	
Top Shelf Liquors & Aperitifs	
Premium Wines by the glass	
Import, Domestic & Craft beers	
2 hours	\$30.00
3 hours	\$38.00
4 hours	\$45.00



Hors d' Oeuvres

Sushi & Sashimi Display \$250.00 per 100 pieces

Chef's choice of sashimi grade fin fish and crustaceans with traditional sushi style accompaniments

Yellowfin Tuna Tataki Wontons \$3.00 each

Five Spiced seared rare with sriracha aioli, sweet soy, ginger & wasabi

Shrimp Cocktail \$3.00 each

Domestic Gulf shrimp poached and chilled with housemade cocktail sauce

Bacon Wrapped Scallops \$4.50 each

New Bedford Massachusetts scallops wrapped with Applewood smoked bacon

Smoked Scottish Salmon Display \$4.00 per person 40 person minimum

Capers, red onion, whipped cream cheese and fresh lemon

Petite Crabcakes \$5.00 each

Market Crab & remoulade sauce

Coconut Shrimp \$3.50 each

Domestic Gulf shrimp fried crispy with shredded coconut & sweet chili dipping sauce

Caprese Display \$3.75 per person

Fresh sliced mozzarella, local vine ripened tomatoes, artesian greens, fresh basil, olive oil & aged balsamic reduction

Prosciutto Wrapped Melon \$2.75 each

Bleu cheese, candied walnut crumble and basil pesto

Lamb Lollipop \$6.00 each

Rack of lamb chargrilled with olive oil, fresh garlic, shallots, mint & oregano

Vegetable Crudités \$3.00 per person (\$60.00 minimum)

Fresh crisp vegetables served with a choice of ranch dressing or soy ginger emulsion



Hors d' Oeuvres

Salmon Rangoons \$1.50 each

Smoked salmon & cream cheese with ginger, five spice, scallions with sweet chili dipping sauce

Housemade Spring Rolls.

Crispy vegetables, fresh basil & mint, sweet chili sauce

w/chicken \$1.50 each w/beef \$2.50 each w/shrimp \$3.00 each w/crab \$4.00 each

Jamaican Jerk Chicken Satay \$2.00 each

Chargrilled organic chicken breast in a housemade spicy jerk marinade

Chargrilled Tropical Skewers

Caribbean spice rub, fresh pineapple, local grape tomatoes, red onion, avocado crema
w/chicken \$1.50 each w/shrimp \$3.00 each

Beef Tenderloin Canapés each \$5.00

Beef tenderloin with sauce béarnaise

Cocktail Meatballs \$2.00 each

Ground brisket, sirloin and short rib slow cooked in housemade marinara

Carved Pork Tenderloin \$195.00 per 40 persons

Served with tropical soy glaze and housemade silver dollar rolls

*Prime Rib or Beef Tenderloin available at market price

Cheese & Charcuterie \$5.00 per person 30 person minimum

Assorted artisanal meats & cheeses with traditional accoutrements and sliced French baguette

Cheese & Fruit Display \$4.00 per person 30 person minimum

A selection of fresh fruit with various domestic and imported cheeses & housemade french baguette

Tomato Basil Brushetta \$1.25 each

Local tomatoes with basil & roasted garlic infused olive oil, shaved pecorino, romano and aged balsamic on toasted garlic & herb crostini



Private Event Dinner Selection Options

A la Carte available up to 40 persons
Private dining only

Option 1 Fillmore Menu. \$36.00 per person

First Course

Gazpacho

traditional spanish style chilled soup, crispy vegetables, sour cream & croutons

Traditional Caesar Salad

hearts of romaine toasted with housemade Caesar dressing, aged parmesan & croutons

Entrée

Coconut Crusted Organic Chicken Breast

jasmine rice, julienned vegetables & rum raisin glaze

Frutti di Mare

baby gulf shrimp, clams & mussels sautéed with fresh chopped tomatoes, garlic & olive oil
tossed with housed tagliarini

Braised Beef Short Rib

Chef's Preparation

Scottish Salmon

Chef's Preparation

Dessert

Key Lime Pie

Traditional Florida Key Lime Pie with berry coulis

Coffee, Tea or Ice Tea are included



Private Event Dinner Selection Options

A la Carte available up to 40 persons
Private dining only

Option 2 Lido Menu \$38.00 per person

First Course

Martha's Vineyard Salad

raspberry - maple dressed baby greens, bleu cheese, red onions & toasted pine nuts

Traditional Caesar Salad

hearts of romaine toasted with housemade Caesar dressing, aged parmesan & croutons

Gazpacho

traditional spanish chilled soup, crisp vegetables, sour cream & housemade croutons

Entree

coconut crusted organic chicken breast

jasmine rice, julienned vegetables & rum raisin glaze

Shrimp Scampi

sautéed gulf shrimp, white wine, capers, tomatoes, baby spinach & basil served over tagliarini

Braised Beef Short Rib

Chef's Seasonal Preparation

Scottish Salmon

Chef's Preparation

Bronzini

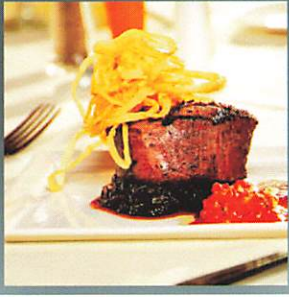
Chef's Preparation

Dessert

Key Lime Pie

Flourless Chocolate Soufflé Cake

Coffee, Tea or Ice Tea Included



Private Event Dinner Selection Options

A la Carte available up to 40 persons

Private dining only

Option 3 Siesta Menu \$40.00 per person

First Course

Martha's Vineyard Salad

raspberry - maple dressed baby greens, bleu cheese, red onions & toasted pine nuts

Gazpacho

traditional spanish chilled soup, crisp vegetables, sour cream & croutons

New England Clam Chowder

traditional recipe with wild caught atlantic quahogs

Traditional Caesar Salad

fresh hearts of romaine toasted with housemade caesar dressing, aged parmesan & croutons

Entree

Coconut Crusted Organic Chicken Breast

jasmine rice, julienned vegetables & rum raisin glaze

Scottish Salmon

Chef's Preparation

Shrimp Scampi

sautéed gulf shrimp, white wine, capers, tomatoes, baby spinach & basil served over tagliarini

Local Market Catch

(Grouper, Snapper or Mahi Mahi based on availability)

Chef's Preparation

Braised Beef Short Rib

Chef's Preparation

Dessert

Key Lime Pie

Flourless Chocolate Souffle Cake

Coffee, Tea or Ice Tea Included



Private Event Dinner Selection Options

A la Carte available up to 40 persons
Private dining only

Option 4 Longboat Menu \$50.00 per person

First Course

Martha's Vineyard Salad

raspberry - maple dressed baby greens, bleu cheese, red onions & toasted pine nuts

Gazpacho

traditional spanish chilled soup, crisp vegetables, sour cream & croutons

New England Clam Chowder

traditional recipe with wild caught atlantic quahogs

Traditional Caesar Salad

hearts of romaine toasted with caesar dressing, aged parmesan & croutons

Entree

Coconut Crusted Organic Chicken Breast

jasmine rice, julienned vegetables & rum raisin glaze

Scottish Salmon

Chef's Preparation

Crab Cakes

broiled, jasmine rice, sweet corn with smoked gouda & remoulade

Shrimp Scampi

sautéed gulf shrimp, white wine, capers, tomatoes, baby spinach & basil served over tagliarini

5 oz. Filet Mignon

chargrilled, garlic butter whipped potatoes, sautéed asparagus & sauce béarnaise

Market Catch

Chef's Seasonal Preparation

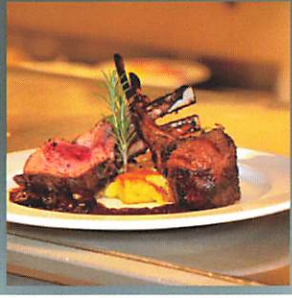
Dessert

Key Lime Pie

Peanut Butter Pie

Flourless Chocolate Souffle Cake

Coffee, Tea or Ice Tea Included



Private Event Dinner Selection Options

A la Carte available up to 40 persons
Private dining only

Option 5 St. Armands Menu \$62.00 per person

First Course

Crab Cake Appetizer

broiled, served with remoulade sauce

Shrimp Cocktail

housemade cocktail sauce & lemon

Second Course

Martha's Vineyard Salad

raspberry maple dressed baby greens, bleu cheese, red onions & toasted pine nuts

New England Clam Chowder

traditional recipe with wild caught atlantic quahogs

Gazpacho

traditional spanish chilled soup, crisp vegetables, sour cream & croutons

Traditional Caesar Salad

hearts of romaine toasted with housemade caesar dressing, aged parmesan & croutons

Entree

Coconut Crusted Organic Chicken Breast

jasmine rice, julienned vegetables & rum raisin glaze

Scottish Salmon

Chef's Preparation

Shrimp Scampi

sautéed gulf shrimp, white wine, capers, tomatoes, baby spinach & basil served over tagliarini

Alaskan Halibut

(or comparable fish based on availability)

Chef's Preparation

8 oz. Filet Mignon

chargrilled, garlic butter whipped potatoes, sautéed asparagus & sauce béarnaise

Dessert

Key Lime Pie

Peanut Butter Pie

Flourless Chocolate Souffle Cake

Coffee, Tea or Ice Tea Included



Dinner Buffet Selections

40 person minimum required for buffets

Buffet 1 \$36.00 per person

Caesar salad

Martha's Vineyard Salad

Pork Tenderloin slow roasted with tropical soy glaze

Organic Chicken Breast with lemon-caper-basil butter

Choice of roasted garlic mashed potatoes OR oven roasted fingerling potatoes

Seasonal vegetables

Assorted desserts & pastries

Buffet 2 \$38.00 per person

Caesar salad

Martha's Vineyard Salad

Braised Short Ribs - Chef's seasonal preparation

Scottish Salmon pan seared with a lemon & herb beurre blanc

Choice of roasted garlic mashed potatoes OR oven roasted fingerling potatoes

Seasonal vegetables

Assorted desserts & pastries

Buffet 3 \$45.00 per person

Caesar salad

Martha's Vineyard Salad

Slow roasted Prime Rib with horseradish cream & sauce béarnaise

Scottish Salmon pan seared with a lemon & herb beurre blanc

Shrimp Scampi in a white wine, capers, tomatoes, spinach & basil

Choice of roasted garlic mashed potatoes OR oven roasted fingerling potatoes

Seasonal vegetables

Assorted desserts & pastries

Buffet 4 \$54.00 per person

Caesar salad

Martha's Vineyard Salad

Roasted Tenderloin of Beef with horseradish cream & sauce béarnaise

Atlantic Halibut in lemon-caper basil butter

Shrimp Scampi in a white wine, capers, tomatoes, spinach & basil

Choice of roasted garlic mashed potatoes OR oven roasted fingerling potatoes

Seasonal vegetables

Assorted desserts & pastries

All buffets include coffee, Tea or Iced Tea

A carving chef is available with a \$75.00 charge



3 Course Pre-Selected Dinners

For groups up to 60 people

***Pre-selected orders must be provided 5 business days in advance of your event. Place cards with entree selection required for each guest.

Salad Options (choose 1)

Martha's Vineyard Salad \$8.00

raspberry maple dressed baby greens, bleu cheese, red onions & toasted pine nuts

Traditional Caesar Salad \$8.00

hearts of romaine toasted with housemade caesar dressing, aged parmesan & croutons

Entree Options (choose up to 3)

Coconut Crusted Organic Chicken Breast \$24.00

jasmine rice, julienned vegetables & rum raisin glaze

Shrimp Scampi \$29.00

sautéed gulf shrimp, white wine, capers, tomatoes, baby spinach & basil served over tagliarini

5 oz. Filet Mignon \$38.00

chargrilled, garlic butter whipped potatoes, sautéed asparagus & sauce béarnaise

8 oz. Filet Mignon \$52.00

chargrilled, garlic butter whipped potatoes, sautéed asparagus & sauce béarnaise

Braised Beef Short Rib \$30.00

Chef's Seasonal Preparation

Yellowfin Tuna \$38.00

Chef's Seasonal Preparation

Scottish Salmon \$32.00

Chef's Seasonal Preparation

Local Market Catch \$36.00

(Grouper, Snapper or Mahi Mahi based on availability) Chef's Seasonal Preparation

Market Crab Cakes \$39.00

broiled, jasmine rice, seasonal vegetables & remoulade sauce

Dessert Options (choose 1)

Key Lime Pie \$6.00

Seasonal Berries \$8.00

Flourless Chocolate Soufflé Cake \$8.00

Coffee, Tea or Ice Tea Included



Group A La Carte Luncheons

Available up to 70 persons

Option 1 \$24.00 per person, plus gratuity & tax

Gazpacho Soup & Martha's Vineyard salad combination

Martha's Vineyard or Traditional Caesar Salad with grilled chicken

Chicken Salad Croissant - organic chicken breast tossed with toasted almonds, onions & raisins on housemade croissant served with granny smith apple slaw

Fish Tacos - blackened market catch, napa cabbage, avocado jalapeno crema, grilled corn & watermelon salsa

Mediterranean Bronzini - oven roasted, garlic & herb roasted fingerling potatoes, sauteed asparagus & lemon-caper-basil butter

Dessert

Key Lime Pie

Option 2 \$28.00 per person, plus gratuity & tax

Martha's Vineyard or Traditional Caesar Salad with chilled gulf shrimp

Coconut Chicken Kale - crispy fried organic chicken breast, toasted macadamia, sweetie drops, edamame, hearts of palm, mango-habanero vinaigrette

Crabcake Sandwich - lump crabmeat broiled served on toasted English muffin, fresh vine ripe tomato & cheddar cheese, served with housemade apple slaw

Cedar Plank Scottish Salmon - spiced brown sugar bourbon glaze, jasmine rice, sauteed swiss chard & horseradish-stone ground mustard vinaigrette

Caribbean Yellowfin Tuna - 5 spiced sea salt crusted & seared rare, chilled pad Thai soba noodle salad, sweet-soy & pickled cucumber (contains peanuts)

Dessert

Key Lime Pie

Option 3 \$32.00 per person, plus gratuity & tax

Martha's Vineyard or Traditional Caesar Salad with chilled gulf shrimp

Coconut Chicken Kale - crispy fried organic chicken breast, toasted macadamia, sweetie drops, edamame, hearts of palm, mango-habanero vinaigrette

Crabcake Sandwich - lump crabmeat broiled served on toasted English muffin, fresh vine ripe tomato & cheddar cheese, served with housemade apple slaw

Baby Gulf Shrimp Pasta- tagliarini pasta, local tomatoes & white clam sauce

Cedar Plank Scottish Salmon - spiced brown sugar bourbon glaze, jasmine rice, sauteed swiss chard & horseradish-stone ground mustard vinaigrette

Caribbean Yellowfin Tuna - 5 spiced sea salt crusted & seared rare, chilled pad Thai soba noodle salad, sweet-soy & pickled cucumber (contains peanuts)

Market Catch & Shrimp - Chef's preparation

Dessert

Key Lime Pie

Coffee, Tea or Iced Tea included with all above options