

Step One: Bar Options

OPEN BARS—for thirsty crews: (minimum 2 hours)

The SeaHorse Standard
\$15 per person
per hour
(\$30 minimum)

Beer, Wine &
Frozen (plain) Margaritas

The Aquacade
\$18 per person
per hour
(\$36 minimum)

Beer, Wine &
Frozen (plain) Margaritas
Call Mixed Drinks

King of the Sea
\$22 per person per hour
(\$44 minimum)

Beer, Wine & Frozen Margaritas
(all flavors)
Top Shelf Mixed Drinks
Everything in the House!

IF YOUR CROWD IS NOT SO PARCHED ... RUN A TAB (ONE PER PARTY PLEASE)
or Try our Soft Drink Package \$2 per person unlimited soda, tea & coffee

Step two: Build an Appetizer Menu—

Priced per person for 2 1/2 hours

(Minimum 3 items)

Hand-Cut Chips & Texas Caviar \$2

Hand-Cut Chips & Queso Dip \$4

Sweet Potato Fries with honey mustard \$3

Fried Okra or Fried Pickles with creamy ranch \$3

Pulled Pork Sliders with tangy bbq sauce \$4

Oyster po Boy Sliders with jalapeno tartar & pickle \$5

Burger Sliders w/American cheese \$4

Crab Cake Sliders with jalapeno tartar \$5

Hand-Cut Chips & Guacamole \$3

Mac n Cheese Bites \$3

Assorted Fancy Devil ed Eggs \$3

House-Smoked Baby Back Ribs \$5

Mini Corn Dogs \$4

BLT Bites \$3

Black Bean Quesadillas \$4

Chicken Quesadillas \$5

Buffalo Chicken Bites with creamy blue cheese, carrots & celery \$4

Chicken Satay Skewers with our spicy Georgia peanut sauce \$4

Chimayo Chicken Skewers with piquant honey-mustard \$4

Blackened Fish Taco Bites with mango coulis & jalapeno tartar \$4

Smoked Salmon Toasts with capers & creamy dill sauce \$5

Rattlesnake Bites shrimp stuffed in a jalapeno wrapped in bacon \$5

Grilled Shrimp Skewers with cajun cocktail sauce \$5

Crab Balls (bite-sized crab cakes) with jalapeno tartar \$5

Coconut Shrimp with spicy orange sauce \$5

Steak Canapes on garlic toast with horseradish mayo \$5

Mini Empanadas: Classic Beef & Cheese, Chimayo Chicken, Mushroom & Swiss,

Smoked Pork & Verde Sauce, or Shrimp & Scallion (+\$1), \$4

Mini Quiches: Cheddar & Green Chile, Bacon & Swiss, Artichoke & Parmesan, Ham & Cheese,

Broccoli & Cheese, Chicken & Mushroom or Andouille & Shrimp (+\$1) \$3

Assorted Nachos: Black Bean & Hurricane Combo \$5

DISPLAYS

(minimum headcount may apply)

Raw Bar oysters, clams & chilled shrimp with cocktail & mignonette sauces \$15

Smoked Salmon Horseshoe Pate with garlic croutons, sour cream, red onion & capers \$6

Farm Fresh Veggie Crudite with two dips \$5

Taco Station chicken, beef & bean fillings, soft & crispy shells with all the fixins \$12

Chili Bar house-made beef & veggie chilis with tortilla chips & fixins \$10

STEP THREE: WOW 'EM WITH A FABULOUS MEAL

consult Buffet/Family Style Menus & Prix Fixe Sit Down Menus (available separately)

SALES TAX & GRATUITY ADDITIONAL