## Jonah's Banquet Bar \& Grill

## Appetizer Choices

Jumbo Shrimp Cocktail ..... 135
60 shrimp with cocktail sauc
Coconut-Fried Shrimp ..... 135
50 shrimp with honey sauce for dipping
Chicken Tenders ..... 100
Everybody's favorite!!!
Vegetables \& House Dip 60 ..... 60
Crab Rangoon ..... 95
75 Crab \& cream cheese filled shells, deep-fried
Oysters on the Half-shell ..... 90
Three dozen with the works
Deviled Eggs ..... 55
36 just like Mom made!
Fresh Fruit Tray ..... 65Smoked Salmon120
With diced black olives, red onions, green onions, capers, and eggs,
Assorted Cheeses 80
Bang Bang Fried Shrimp 135
Ahi Tuna Tray ..... 225Sesame crusted with dipping sauces, seaweed salad, wasabi and pickled ginger
Cocktail Meatballs 105House made, served in a mango-chutney $B B Q$ sauce
Grilled Smoked Sausage Bites ..... 75
90 bites served with spicy mustard
Cocktail Sandwiches
Crab Stuffed Mushrooms ..... 95
36 with Pulled Crab \& Imported Cheeses
Spinach \& Artichoke Dip ..... 85"Chicago Style" with tortilla chips110Fresh baked bread, Baby Swiss, lettuce, ham \& turkey

## 7 Layer Salad <br> 85

Our Famous salad with onions, peppers, cauliflower, peas, bacon ,2 kinds of cheese and tangy dressing!

Dessert Tray
Serves 30 choose from salted Caramel Cookie Brownie, Key Lime Pie, Chocolate Cake or Carrot Cake

## Luncheon Entrée Choices

Our luncheon sandwiches are served with coleslaw and French fries

## Frisco Special <br> 23

Grilled chicken breast with Monterey Jack \& Mayo

## Cheeseburger <br> 22

Our ground filet burger, cheese
Blackened Chicken Caesar Salad 24
The Classic!!!

Grilled Cod Sandwich 30
Norwegian Cod
Club Sandwich with Fries \& Coleslaw
25
Ham, Turkey, Two Cheeses, Bacon, Mayo!
Grilled Shrimp Salad 27
Spring Greens Tossed with Honey Mustard

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## Dinner Entrée Choices

Broiled Ora King Salmon 44<br>Filet Mignon \& Grilled Shrimp 57 Filet Mignon 42<br>Filet Mignon \& Lobster Tail 83<br>South African Lobster Tail \& Shrimp 69<br>Grilled Chicken Breasts Bayou 33<br>Vegetarian Stir Fry 28<br>Broiled Seafood Platter 38<br>Fresh Fish and Shrimp broiled to perfection<br>Dinner is served with a seasonal vegetable garnish fresh baked bread, and your choice of salad and starch. For the salad, you may choose either Caesar or a Balsamic Vinaigrette \& Spring greens For the starch you may choose from: Smashed Yukon Potatoes, Jasmine Rice or our famous sweet Au gratins.

## Bar Service

The Jonah's Banquet facility proudly offers the same wide array of beverages found at The Jonah's Seafood House \& 2601 Oyster Bars. We offer over 20 bottled beers, over 15 wines by the glass, and over 50 wines by the bottle. We serve $11 / 2$ ounce highballs and $21 / 2$ ounce martinis \& Manhattans. Contact your Banquet Coordinator for the current list of brands \& labels served

## "The Fine Print"

A non-refundable deposit of $\$ 5$ per person anticipated is required to secure your event. This amount will be deducted from the final bill, in its entirety, at the conclusion of the event. We require a guaranteed number of guests no later than 48 hours prior to start of your event. Jonah's will automatically be prepared for an additional 10\%. The number of guests guaranteed will be number charged for, even if fewer guests attend. As there are other events going on at the same time as yours, timeliness is crucial. We ask you to follow the agreed upon schedule of events. Please let your Banquet Coordinator know if your times changes as soon as possible and we will do our utmost to accommodate you. Your event's final destination will be based on the mix of functions we host on the particular date. We reserve the right to assign any room that we deem appropriate for your group. Please, remember that all jet-fresh seafood is offered per availability the day of your function. If unavailable, a substitution from that day's menu and price will be offered. Due to the volatility in the fresh commodity market, prices
may be adjusted up or down without notice.
Room Charges (including Coffee and Iced Tea) With Food Service Without Food Service

| Conference Room | Up to 24 People | 150 | 300 |
| :--- | :--- | :--- | :---: |
| Middle Room | Up to 40 People | 250 | 500 |
| River Room | Up to 55 People | 300 | 600 |
| Blue Point Room | Up to125 People | 400 | 800 |

Depending on your group's specific needs, such as gift tables or audio-visual presentations, the number of guests a certain room accommodates may change. Contact your Banquet Coordinator for specific room arrangements and capacities.

