

Group Name / Date

For Groups of 20 or less

First Course Selections: (choose one)

Signature Bisque

Sherry-Infused blue crab bisque garnished with lump crab

Cobblestone Salad

Summer greens, cucumbers, tomatoes, carrots, pickled red onions, watermelon radishes and our signature grilled tomato-white balsamic vinaigrette

Entrée Selections: (choose one)

Berkeley Crab Cake

Our signature crab cake served with lettuce, tomato, and smoked corn tartar sauce on a Carter's Kaiser roll

Buttermilk Fried Chicken

Herb-buttermilk marinated fried chicken breast, wilted spinach and arugula, roasted marbled potatoes, and tabasco vinaigrette

Shrimp & Grits

Sautéed jumbo shrimp, spinach & country ham with "Nola" butter sauce over a fried cheddar grit cake

**Sweet Tea-yaki Salmon*

Sweet tea-teriyaki glazed salmon, wilted spinach & arugula, green tomato vinaigrette, and grilled pineapple

Dessert Selections: (choose one)

Berkeley's Signature Bourbon Bread Pudding

Topped with a Bourbon Caramel sauce and House-Made Whipped Topping

New York Style Cheesecake

With Vanilla Whipped Cream and Fruit Topping

\$27.00 per person

(does not include tax and gratuity)

* These items prepared raw or undercooked. Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.