



## LAISHLEY CRAB HOUSE BANQUET MENU

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Laishley Crab House strives to provide the finest and highest quality banquet and event center in Charlotte County. We want to provide you with the widest selection of food and beverage possible.

This booklet will give you a broad array of food to choose from. Laishley Crab House is able to provide the facilities and food to cater banquets and events of all types and sizes. As a member of the Smugglers' Enterprises Restaurant family, the Crab House has the resources to offer food from any of our five unique concepts to satisfy your banquet and catering needs.

The purpose of this booklet is to provide options in food and pricing for your event. This booklet allows you to choose from a variety of preset buffets or create a unique experience of your own. Whatever choice you make, we will be there with you to ensure a perfect event.

For more information, please contact us directly or via our website. A function information request form is located at [www.laishleycrabhouse.com/functions.html](http://www.laishleycrabhouse.com/functions.html). Our direct contact information is as follows:

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## APPETIZERS

*Appetizers are served by the tray or the pan, unless otherwise noted.*

**Freshly sliced seasonal fruit tray 45**

**Freshly sliced vegetable tray 40**

*Served with dipping sauces*

**Cheese tray 50**

*Served with assorted crackers*

**Chips and Salsa 25**

*Homemade salsa with crisp tortilla chips*

**Oysters on the half shell platter mkt. price**

*Served with crackers & cocktail sauce*

**Peel and eat shrimp 18/lb.**

*Served with zesty cocktail sauce*

**Shrimp Cocktail 20/lb.**

*Served with zesty cocktail sauce*

**Baked Oysters Laishley platter 40**

*Topped with crab, ham and breadcrumbs*

**Baked Oysters Rockefeller platter 45**

*Topped with fresh spinach and breadcrumbs*

**Baked Steak House Oysters platter 40**

*Topped with bleu cheese and caramelized onions*

**Assorted Baked Oysters 55**

*Combination of Laishley, Rockefeller and Steak House*

**Baked Bruschetta 30**

*Topped with tomatoes, basil, and mozzarella cheese*

**Tenderloin Kabobs 75**

*Grilled beef skewers with vegetables*

**Crab Cake Sliders 75**

*Served on rolls with tartar sauce*

**Chicken Salad Sliders 55**

*Served on homemade slider rolls*

**Crab Stuffed Mushrooms 60**

*With blue crab and breadcrumbs*

**Southwestern Chicken Spring Rolls 65**

*Served with Old Bay and Cilantro Ranch*

**Ponce de Leon Seafood Dip 65**

*With focaccia toast points*

**Smoked Salmon 65**

*Served over bleu cheese potato cake*

**Florida Stone Crab Claws mkt. price**

*Available October 15 to May 15*

*Served with mustard sauce or drawn butter*

**Crab Quesadillas 50**

*Served with roasted red pepper and cilantro sour cream*

**Chicken Cordon Bleu Balls 40**

*Stuffed with Swiss cheese and ham*

**Steamed Maryland Crab Fingers 80**

*Served with Old Bay Drawn Butter*

**Fried Chicken Tenders 45**

*Served with homemade honey mustard*

**Grilled Chicken Teriyaki 50**

*Grilled on bamboo skewers with pineapples*

**Grilled BBQ Chicken 60**

*Grilled on skewers*

**Smoked Salmon Mousse 65**  
*Served with assorted crackers*

**Spinach and Artichoke Dip 40**  
*Served with fresh tortilla chips*

**Crab and Shrimp Salad 75**  
*Served with toast points and crackers*

**Fried Green Tomatoes 50**  
*Served with mustard sauce*

**Assorted Meat Platter 75**  
*Served with assorted sauces and rolls*

**Beef Steak Tomatoes with Fresh Mozzarella 60**  
*Topped with fresh basil and vinaigrette*

## LUNCHEON BUFFET

*All prices are per person and do not include tax and gratuity.*

### BUILD YOUR OWN SANDWICH BUFFET 12.95

- Sliced turkey, honey baked ham, and roast beef
- Served with an assortment of rolls
- Sandwich toppings including lettuce, tomato, onion and pickles
- American, Swiss or Provolone cheese
- Granny's homemade potato salad
- Harry's cole slaw
- Fresh garden salad greens
- Coffee, Tea, or Soda

### TRADITIONAL LUNCHEON BUFFET 14.95

- Roasted turkey and honey glazed ham
- Served with dipping sauces
- Roasted Delmonico new potatoes
- Fresh southern style green beans
- Harry's cole slaw
- Fresh garden salad
- Coffee, Tea or Soda

### HARBOR SEAFOOD BUFFET 25.95

- Fried gulf shrimp
- Fried filet of grouper
- Fried oysters
- Served with zesty cocktail sauce
- Harry's cole slaw
- Fresh boiled corn on the cob
- Hush puppies
- Parslied new potatoes
- Fresh garden salad
- Coffee, Tea, or Soda

### UPTOWN BBQ BUFFET 19.95

- Grilled BBQ chicken breasts
- Memphis style BBQ baby back ribs
- Texas style beef brisket
- Southern baked beans
- Harry's Cole slaw
- Fresh boiled corn on the cob
- Fresh garden salad
- Coffee, Tea or Soda

### THE PEACE RIVER BUFFET 18.95

- Roasted sirloin
- Grilled chicken breast
- Served with creamy horseradish sauce
- Southern style green beans
- Harry's Cole slaw
- Granny's homemade potato salad
- Fresh garden salad
- Coffee, Tea or Soda

### CHARLOTTE HARBOR BUFFET 13.95

- Fried chicken breast
- Mom's homemade meatloaf
- Harry's Cole slaw
- Granny's homemade potato salad
- Southern style green beans
- Fresh garden salad
- Coffee, Tea or Soda

### BOUNTIFUL CRAB BUFFET 39.95

- Beer boiled blue crab
- Steamed Dungeness crab
- Served with drawn butter and malt vinegar
- Harry's Cole slaw
- Fresh boiled corn on the cob
- Hush puppies
- Fresh garden salad
- Coffee, Tea or Soda

### BOCA GRANDE BUFFET 23.95

- Grilled chicken teriyaki with pineapples
- Roasted BBQ pork tenderloin
- Baby carrots
- Delmonico new potatoes
- Mixed vegetable medley
- Served with a garden salad
- Served with assorted fresh baked rolls
- Choice of coffee, tea or soda

## BUILD YOUR OWN BUFFET

- Choice of three (Beef, chicken, and fish)
- Choice of two vegetables
- Choice of one starch
- Served with a garden salad
- Served with freshly baked rolls
- Choice of coffee, tea or soda

## DINNER BUFFET

*All prices are per person and do not include tax and gratuity*

### LAISHLEY TRADITIONAL CARVING BUFFET 28.95

- Roasted Prime Rib au Jus
- Roasted turkey breast served with honey mustard
- Oven baked ham
- Roasted Delmonico potatoes
- Southern style green beans
- Fresh boiled corn on the cob
- Served with fresh baked bread
- Served with a garden salad with choice of honey mustard, ranch and balsamic vinaigrette
- Slice of homemade chocolate cake
- Served with tea, soda, and coffee

### SOUTHERN STYLE BBQ BUFFET 25.95

- Memphis style BBQ baby back ribs
- Char-grilled BBQ chicken breasts
- Farm raised Mississippi catfish filets with tartar sauce
- Rocky Top baked beans
- Garlic roasted mashed potatoes
- Harry's Cole slaw
- Served with homemade butter milk biscuits and sweet southern cornbread
- Slice of homemade Pecan pie
- Served with a garden salad with choice of honey mustard, ranch and balsamic vinaigrette
- Served with tea, soda, and coffee

### CRAB HOUSE SEAFOOD BUFFET 42.95

- Fried filet of Grouper with tartar sauce
- Baked Blue Crab imperial
- Jumbo Gulf char-grilled shrimp
- Homemade hush puppies
- Sautéed mix of fresh vegetables
- Steamed new potatoes
- Boiled corn on the cob
- Freshly baked southern style cornbread
- Fresh garden salad with honey mustard, ranch and balsamic vinaigrette
- Homemade Key Lime pie

### BOUNTIFUL CRAB BUFFET 45.95

- Beer boiled Blue crab
- Steamed Dungeness crab
- Steamed Alaskan King crab legs
- Served with drawn butter and malt vinegar
- Harry's Cole slaw
- Fresh boiled corn on the cob
- Roasted Delmonico new potatoes
- Homemade Hush puppies
- Fresh garden salad with honey mustard, ranch and balsamic vinaigrette
- Served with tea, soda and coffee
- Served with key lime cheesecake

### PEACE RIVER BUFFET 26.95

- Grilled Teriyaki chicken breasts
- Char-grilled beef tenderloin kabobs
- Fried Mississippi catfish filets with tartar sauce
- Homemade hush puppies
- Harry's Cole slaw
- Rice pilaf
- Peas and mushrooms
- Brown sugar glazed baby carrots
- Fresh garden salad with honey mustard, ranch and balsamic vinaigrette
- Served with tea, soda, and coffee
- Served with homemade apple cobbler

### PONCE DE LEON BUFFET 25.95

- Roasted pork loin with mango BBQ sauce
- Fried chicken breast with country vegetable gravy
- Sliced sirloin of beef with horseradish sauce
- Roasted asparagus topped with breadcrumbs and Chevres cheese
- Horseradish flavored mashed potatoes
- Creamed corn
- Fresh garden salad with honey mustard, ranch and balsamic vinaigrette
- Served with homemade chocolate cheesecake
- Served with tea, soda and coffee

### BUILD YOUR OWN BUFFET

- Choice of three (Beef, chicken, and fish)
- Choice of two vegetables
- Choice of one starch
- Served with a garden salad
- Served with freshly baked rolls
- Choice of coffee, tea or soda

## CREATE YOUR OWN BUFFET OPTIONS

### SALAD

- Plated garden salad
- Plated caesar salad
- Plated spinach salad
- Plated cobb salad

### ENTREES

- Grilled Teriyaki chicken breast
- Grilled BBQ chicken breasts
- Char-grilled beef tenderloin kabobs
- Fresh fried Mississippi catfish filets
- Roasted pork loin with mango BBQ sauce
- Fried chicken breast with country vegetable gravy
- Slice sirloin of beef with horseradish sauce
- Roasted Prime Rib au Jus
- Roasted turkey breast
- Oven baked ham
- Memphis style BBQ baby back ribs
- Fried jumbo gulf shrimp
- Fried filet of grouper
- Fried oysters
- Texas style beef brisket
- Mom's homemade meatloaf
- Chicken Marsala
- Chicken Cordon Bleu
- Stuffed grouper

### SIDE DISHES

- Harry's Cole slaw
- Homemade hush puppies
- Rice pilaf
- Long grain wild rice
- Peas and mushrooms
- Brown sugar glazed baby carrots
- Creamed corn
- Roasted asparagus topped with bread crumbs and Chevres cheese
- Horseradish flavored mashed potatoes
- Roasted garlic flavored mashed potatoes
- Roasted Delmonico potatoes
- Southern style green beans
- Corn on the cob
- Rocky Top baked beans
- Mixed vegetable medley
- Parslied new potatoes
- French fries

## DESSERTS

- Key lime pie
- Chocolate cheesecake
- New York style cheesecake
- Key lime cheesecake
- Chocolate pie
- Pecan pie
- Homemade apple cobbler
- Key lime tarts
- Chocolate chip cookies

## PLATED LUNCHEON

*All plated lunches are served with a choice of one side dish, freshly baked rolls, and choice of coffee, tea or soda. All prices are per person and do not include tax and gratuity. Plated luncheons are for parties of 30 or less.*

- Grilled BBQ chicken 13.95
- Grilled Alaskan Salmon 15.95
- Chicken Marsala 14.95
- Cornmeal encrusted soft shell crab 16.95
- Maryland crab cake with tartar sauce 13.95
- Roasted BBQ pork tenderloin 14.95
- Char-grilled jumbo gulf shrimp over wild rice 13.95
- Fried catfish with tartar sauce 13.95
- Roast beef with mashed potatoes and gravy 14.95
- Roasted turkey and dressing with mashed potatoes and gravy 13.95
- BBQ shrimp with bacon and cheddar grits 14.95
- Chicken Oscar with steamed asparagus 17.95
- Snow Crab Florentine 14.95
- Chicken Cordon Bleu 13.95
- Add a garden salad to any luncheon 3.95
- Add a cup of soup to any luncheon 4.95

## PLATED DINNERS

All plated dinners are served with a choice of one side dish, freshly baked rolls, and choice of coffee, tea or soda. All prices are per person and do not include tax and gratuity. Plated dinners are for parties of 30 or less.

### DINNER COMBINATIONS

**Steak and shrimp 25.95**

*Char-grilled beef tenderloin and shrimp skewers*

**Char-grilled Sirloin of Beef 25.95**

*Aged sirloin grilled to perfection*

**Memphis Style BBQ Ribs and Shrimp 24.95**

*Juicy baby back ribs and grilled shrimp*

**Memphis Style BBQ Ribs and Chicken 21.95**

*Baby back ribs and BBQ chicken breast*

**Prime Rib and Jumbo Gulf Shrimp 29.95**

*8oz. cut of prime rib and one skewer of shrimp*

### BEEF AND PORK SELECTIONS

**Filet Mignon 28.95**

*Char-grilled to your liking*

**Sirloin Steak 25.95**

*Char-grilled to perfection*

**Prime Rib au Jus 24.95**

*Roasted prime rib served with horseradish sauce*

**Rib Eye Delmonico 25.95**

*Topped with our special seasoning*

**Roasted Pork Loin 19.95**

*Roasted with mango BBQ sauce*

**NY Strip 25.95**

*Our most popular steak cooked to perfection*

**Memphis Style Baby Back Ribs 19.95**

*Our famous tender baby back ribs*

### CHICKEN

**Chicken Penne 17.95**

*Tossed with penne pasta and Dijon cream sauce*

**BBQ Chicken Breast 16.95**

*Char-grilled and basted with our homemade BBQ sauce*

**Chicken Teriyaki 16.95**

*Topped with grilled pineapples*

**Chicken Marsala 19.95**

*With Marsala wine sauce*

## CRAB AND SEAFOOD

### Char-grilled Jumbo Gulf Shrimp 22.95

*Two skewers of jumbo gulf shrimp*

### Crab Cake Dinner 23.95

*Two crab cakes with tartar sauce*

### Soft shell Crab Dinner 18.95

*Cornmeal battered and deep fried*

### Snow Crab Florentine 18.95

*Creamy fettuccini tossed with spinach and crab*

### Fried Catfish Platter 17.95

*Farm raised Mississippi catfish with tartar sauce*

### Charleston Style BBQ Shrimp and Grits 19.95

*Bacon and cheddar grits with jumbo gulf shrimp*

### Fresh Catch of the Day Mkt. Price

*Prepared daily by our chef*

## SIDE DISHES

- Harry's cole slaw
- Homemade hush puppies
- Rice pilaf
- Long grain wild rice
- Peas and mushrooms
- Brown sugar glazed baby carrots
- Creamed corn
- Corn on the cob
- Roasted asparagus topped with breadcrumbs and Chevre cheese
- Horseradish flavored mashed potatoes
- Roasted garlic flavored mashed potatoes
- Roasted Delmonico potatoes
- Southern style green beans
- Rocky Top baked beans
- Mixed vegetable medley

## DESSERTS

- Homemade Key Lime Pie
- Homemade Chocolate Cheesecake
- New York Cheesecake
- Key Lime Cheesecake
- Homemade Chocolate Cake
- Pecan Pie
- Homemade Apple Cobbler
- Key lime Tarts
- Homemade Chocolate Chip Cookies

## SUSHI

### SUN'S PLATTER 300

- Five California rolls with crab, avocado, and cucumber
- Five Tuna and avocado rolls
- Five J&B rolls with smoked Salmon, cream cheese and scallions
- Five Alaska rolls with Salmon, avocado, and cream cheese
- Five Mexican rolls with tempura shrimp, avocado and spicy mayo
- Five Florida rolls with fried basa, asparagus, and sweet sauce
- Five Boston Rolls with crab salad, lettuce and cucumber
- Five Eel and cucumber rolls
- Five vegetable rolls with cucumber, kampyo, and baby sprouts
- Five spicy Tuna rolls

### NIGIRI SUSHI PLATTER 250

- Twenty Tuna
- Twenty Salmon
- Twenty Yellow Tail
- Twenty Shrimp
- Twenty Eel