

FUNCTION MENU

SELECTION 1

POT OF SURPRISE
Chef's daily soup creation.
or

ORGANIC MESCLUN GREENS
Organic mesclun and micro greens, seasonal vegetable garnish and white balsamic dressing.

GRILLED NEW YORK STRIP STEAK 8oz
Sautéed mushrooms and onions, mashed potato, and seasonal vegetables.
or

SEARED WILD PACIFIC SALMON
Roasted red pepper sauce, toasted coriander rice and seasonal vegetables.

MINI CHEESECAKE
Served with fresh fruit garnish.
or

HOMEMADE ICE CREAM
Served with fresh fruit garnish.

46 per person, Plus tax and 17% gratuity.

SELECTION 2

DUFFY'S FAMOUS SEAFOOD CHOWDER
A must try! Loaded with salmon, haddock, clams, lobster, mussels and topped with crispy crumbled bacon.
or

CAESAR SALAD "DUFFY'S WAY"
Romaine lettuce with our house made dressing, smoked bacon crumbs, shaved parmesan cheese and garlic croutons.

GRILLED NEW YORK STRIP STEAK 8oz
Five peppercorn sauce, sweet potato gratin and seasonal vegetables.
or

PAN SEARED HADDOCK
Lemon caper butter, roasted baby potatoes and seasonal vegetables.

WARM APPLE STRUDEL
Served with vanilla ice cream.
or

HOMEMADE ICE CREAM
Served with fresh fruit garnish.

48 per person, Plus tax and 17% gratuity.

SELECTION 3

POT OF SURPRISE
Chef's daily soup creation.
or

CAESAR SALAD "DUFFY'S WAY"
Romaine lettuce with our house made dressing, smoked bacon crumbs, shaved parmesan cheese and garlic croutons.

WARM DOUBLE CREAM BRIE
Served with caramelized red onions, Tangled Garden preserves and crostini.
or

STEAMED INDIAN POINT MUSSELS
Simmered in lager, bacon and fresh herbs.

SEARED WILD PACIFIC SALMON
Roasted red pepper sauce, toasted coriander rice and seasonal vegetables.
or

GRILLED BEEF TENDERLOIN 6oz
Blue cheese butter, mashed potato and seasonal vegetables.
or

CHICKEN BREAST
Stuffed with ham and gruyere cheese, sweet potato gratin and seasonal vegetables.

WARM APPLE STRUDEL
Served with vanilla ice cream.
or

MINI CHEESECAKE
Served with fresh fruit garnish.

54 per person, Plus tax and 17% gratuity.

SELECTION 4

DUFFY'S FAMOUS SEAFOOD CHOWDER
A must try! Loaded with salmon, haddock, clams, lobster, mussels and topped with crispy crumbled bacon
or

POT OF SURPRISE
Chef's daily soup creation

CAESAR SALAD "DUFFY'S WAY"
Romaine lettuce with our house made dressing, smoked bacon crumbs, shaved parmesan cheese and garlic croutons.
or

BABY SPINACH & ARUGULA SALAD
Fresh baby spinach, arugula, red onion marmalade, Earltown Country goat cheese, spiced pecans tossed in Duffy's classic warm bacon dressing, topped with parmesan cheese

SURF N' TURF
6oz Grilled Beef Tenderloin topped with a avocado butter, 3 jumbo sautéed shrimp, mashed potato and seasonal vegetables.
or

CHICKEN BREAST
Stuffed with ham and gruyere cheese, sweet potato gratin and fresh asparagus
or

PAN SEARED LOCAL HALIBUT,
Topped with roasted red pepper cream sauce, organic wild rice and seasonal vegetables.

CHOCOLATE MOUSSE CAKE
Fresh fruit garnish
or

APPLE STRUDEL
Homemade vanilla ice cream

62 per person, Plus tax and 17% gratuity.

RYAN | DUFFY'S

