

CATERING MENU

APPETIZER PLATTERS

CHEESE & FRUIT PLATE

selection of cheeses and fresh seasonal fruits 55

VEGETABLE CRUDITES

selection of fresh seasonal vegetables, buttermilk ranch 55

JUMBO SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce, creole remoulade 80

SMOKED SALMON PLATTER

sesame crackers, red onion, capers, dill dressing 79

MARINATED VEGETABLE PLATTER

selection of dressed and marinated vegetables 55

MINI NEW ENGLAND LOBSTER ROLLS

butter-toasted sweet roll, chilled lobster salad, chives (dozen) 50

MINI CRAB CAKES

tropical salsa, remoulade, mustard aioli (dozen) 39

À LA CARTE SIDES, SALADS & SOUPS

(SERVES 4 | SERVES 8)

Mashed Yukon Potatoes	16 32
Roasted Yukon Potatoes	16 32
Lobster Mac & Cheese	21 42
Grilled Asparagus	16 32
Green Beans w/ Shallot Butter	16 32
Caesar Salad	25 45
Baby Greens Salad	25 45
Maine Lobster Bisque (Quart)	50
Spicy Creole Gumbo (Quart)	35

FAMILY-STYLE ENTRÉES

(SERVES 4 | SERVES 8)

All family-style entrées served with our freshbaked drop biscuits & butter and served with choice of two sides, unless otherwise noted.

JOYCE FARMS MESQUITE GRILLED CHICKEN
70 | 140

BOURBON MAPLE SALMON FILLETS
bourbon glaze 75 | 150

JUMBO LUMP CRAB CAKES
creole remoulade, mango tartar sauce 85 | 170

SEAFOOD MIXED GRILL
salmon, shrimp, scallops 145 | 270

SURF AND TURF*

4 oz. filet served with your choice of a jumbo lump crab cake or scallops 160 | 285

LOBSTER MAC & CHEESE

white truffle bread crumbs, served with choice of Caesar or baby greens salad 80 | 160

LEMON SHRIMP CAMPANELLE

seared lemon oregano shrimp, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta, served with choice of Caesar or baby greens salad (*also available with lemon oregano chicken in place of shrimp*) 65 | 130

HOUSEMADE DESSERTS

CARROT CAKE[†] (whole) pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 75

DESSERT PLATTER[†] chef's selection of assorted desserts 39

Pre-ordering encouraged. Delivery charges may apply. Inquire for details.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

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