



FishBones Lake Mary
7005 County Road 46A, Lake Mary, FL 32746

407.581.3236

www.FishbonesRestaurants.com/PrivateDining



## **\$75 PER PERSON**

## **APPETIZER**

Served Family Style

#### **Shrimp Cocktail**

Cocktail Sauce, Johnnie's Famous Mustard Sauce

## **SALAD**

Served with Garlic-Cheese Butter Bread

#### Signature House Salad

Iceberg Lettuce, Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

## **ENTRÉE SELECTIONS**

Choice Below Served with Sautéed Mushrooms and Roasted Garlic Mashed Potatoes, Served Family Style

#### **Center Cut Filet Mignon**

#### **Faroe Island King Salmon**

Cedar Plank, Parmesan Red Onion Aïoli

#### **Double Cut Pork Chops**

Citrus & Oak Grilled, Fresh Spices, Lemon

#### **Double Chicken Breast**

Flame Broiled, Sweet Butter, Lemon

## **DESSERT**

#### **Key Lime Pie**

Real Key Lime Juice, Macadamia Nut Crust, Fresh Whipped Cream

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change

### **\$90 PER PERSON**

## **APPETIZERS**

Served Family Style

#### **Iced Shellfish**

Shrimp Cocktail, Gulf Oysters on the Half Shell

#### **Wood Grilled Artichokes**

Arugula, Balsamic Reduction, Parmesan Aïoli

## SALAD

Served with Garlic-Cheese Butter Bread

#### Signature House Salad

Iceberg Lettuce, Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

# **ENTRÉE SELECTIONS**

Choice Below Served with Bacon & Cheddar Mashed and Sautéed Broccoli & Roasted Garlic, Served Family Style

#### **Center Cut Filet Mignon**

Truffle Butter

## **Gulf Black Grouper**

White Wine Beurre Blanc

#### **Colorado Lamb Chops**

1 3/4" Chops Citrus & Oak Grilled, Parsley-Mint Chimichurri

#### **Double Chicken Breast**

Flame Broiled, Sweet Butter, Lemon

## **DESSERT**

#### **Plant City Strawberry Cake**

Three Layer Sweet Cake, Strawberry Cream, Plant City Strawberries, Fresh Whipped Cream





## **\$110 PER PERSON**

## **APPETIZERS**

Served Family Style

**Seasonal Shellfish Tower** 

At the Height of Season

**Fried Lobster Tail** 

Orange Blossom Honey Mustard

## **SALAD**

Served with Garlic-Cheese Butter Bread

Classic Caesar Salad

Romaine Hearts, Housemade Croutons, Parmesan

# **ENTRÉE SELECTIONS**

Choice Below Served with AuGratin Potatoes & Cedar Plank Cauliflower, Served Family Style

**Bone-In Filet Mignon** 

Truffle Butter

**Prime New York Strip** 

Bearnaise

Fresh Catch

Garlic Panko Encrusted, Buerre Blanc

**Double Cut Pork Chops** 

Citrus & Oak Grilled, Fresh Spices, Lemon

**Double Chicken Breast** 

Flame Broiled, Sweet Butter, Lemon

## **DESSERT**

**Grand Marnier Chocolate Cake** 

Grand Marnier Infused Rich Chocolate Cake, Choclate Icing, Chocolate Morsels, Fresh Whipped Cream

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change



Additional Fee Will Apply For Enhancements

## **APPETIZERS**

Shrimp Cocktail
Blue Chips
Dang Bang Shrimp
Fried Lobster Tail
Flash Fried Calamari
Char-Grilled Oysters
Oysters on the Half Shell
Wood Grilled Artichokes
Escargot
Florida Gator
Colossal Blue Crab Martini
Blackened Jumbo Scallops

## **SIDES**

AuGratin Potatoes

Bacon & Cheddar Mashed

Roasted Garlic Mashed Potatoes

Lobster Mac & Cheese

Sautéed Broccoli & Roasted Garlic

Creamed Corn

Sautéed Mushrooms

Jumbo Fresh Asparagus

Cedar Plank Cauliflower

## BEER & WINE PACKAGE

\$27 per person

Red & White Wine (Sommelier Selection)

Imported & Domestic Beer



All Bar Packages are 2 1/2 Hours

\$125 Bartender Fee Will Apply For Groups of 40 or More

### PREMIUM PACKAGE

#### \$36 per person

Rum Bacardi Light
Gin Gordon's London Dry
Vodka Absolut, Tito's
Tequila Patron Silver
Cordials Dekuyper Selections
Whisky Jack Daniel's, J&B Scotch
Beers Imported & Domestic
Wine\* Chardonnay, Pinot Grigio,
Merlot, Cabernet Sauvignon,
White Zinfandel

### **ULTIMATE PACKAGE**

#### \$43 per person

Rum Bacardi Light, Captain Morgan
Gin Bombay Sapphire, Hendricks
Vodka Grey Goose, Tito's
Tequila 1800 Silver, Avion Reposado
Whisky Woodford Reserve,
Crown Royal, J&B Scotch
Cordials Dekuyper Selections,
Amaretto Disaronno, Bailey's,
Frangelico, Kahlua, Grand Marnier
Beers Imported & Domestic
Wine\* Chardonnay, Pinot Grigio,
Pinot Noir, Merlot, Cabernet Sauvignon,
White Zinfandel



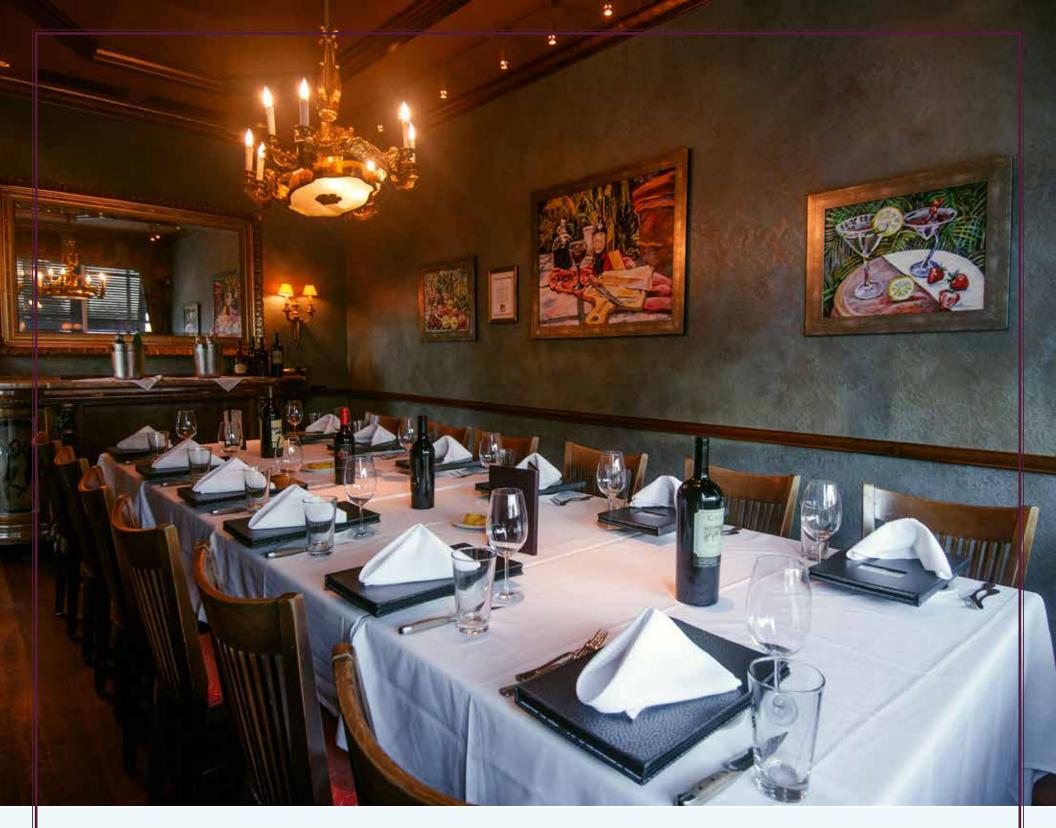




Escape to Lake Mary's local favorite seafood restaurant for your next private dining event. FishBones offers exquisite pairings featuring Florida native menu items, prime seafood flown in fresh daily and wood-fired steaks grilled over our custom-built pit. Your dining experience begins with a fabulous raw bar as you walk into the restaurant which showcases the freshest and most uniquely present sushi in Central Florida.

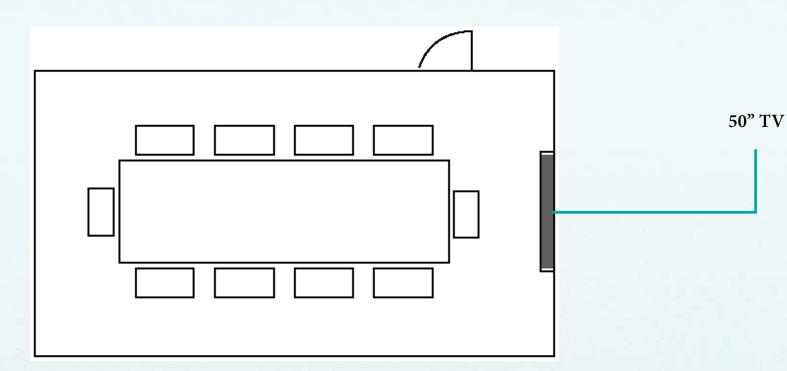
Your designated special events manager will ensure a perfect dining experience for any event. From customized menus and proprietary wine pairings to AV equipment and room set ups, we will take care of your every need. Gather around our gorgeous island-inspired private dining rooms for the ultimate Key West fare.

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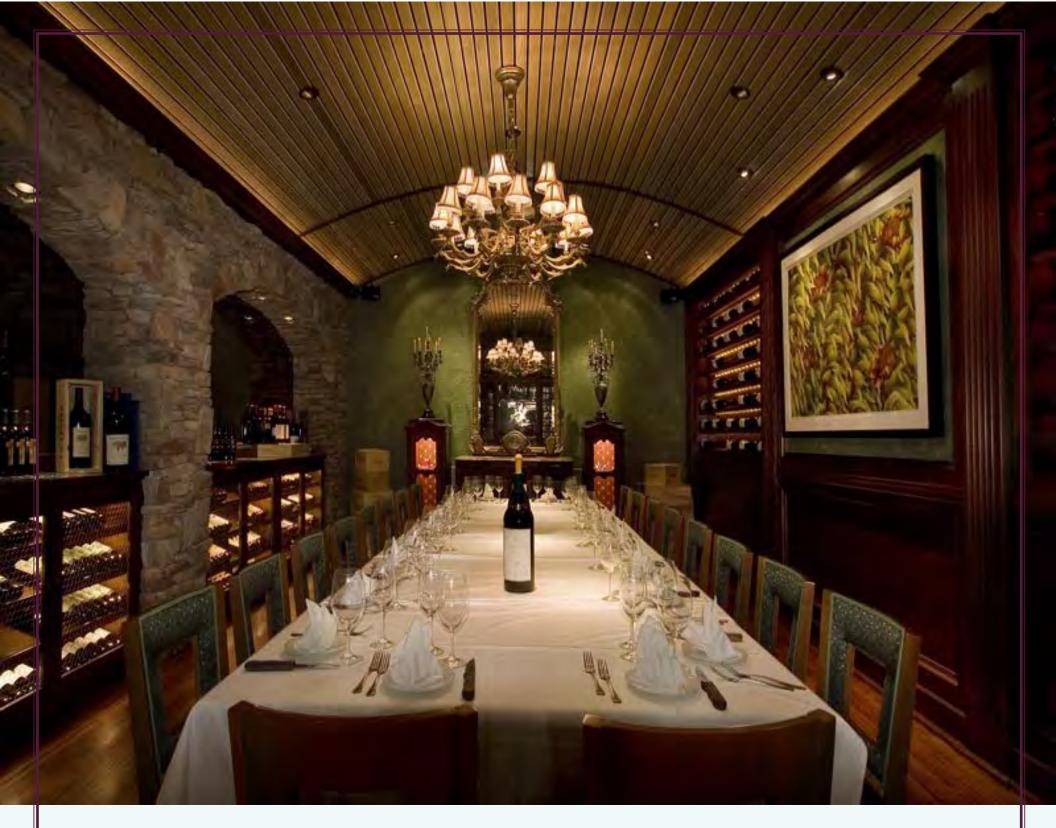


# THE BIMINI ROOM

Private Dining Room Seated Capacity: 10

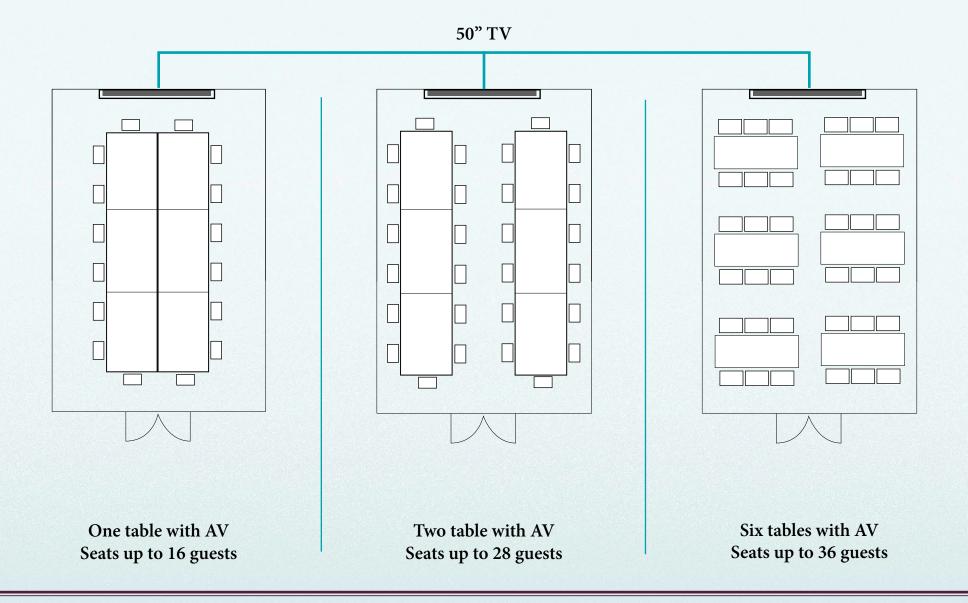


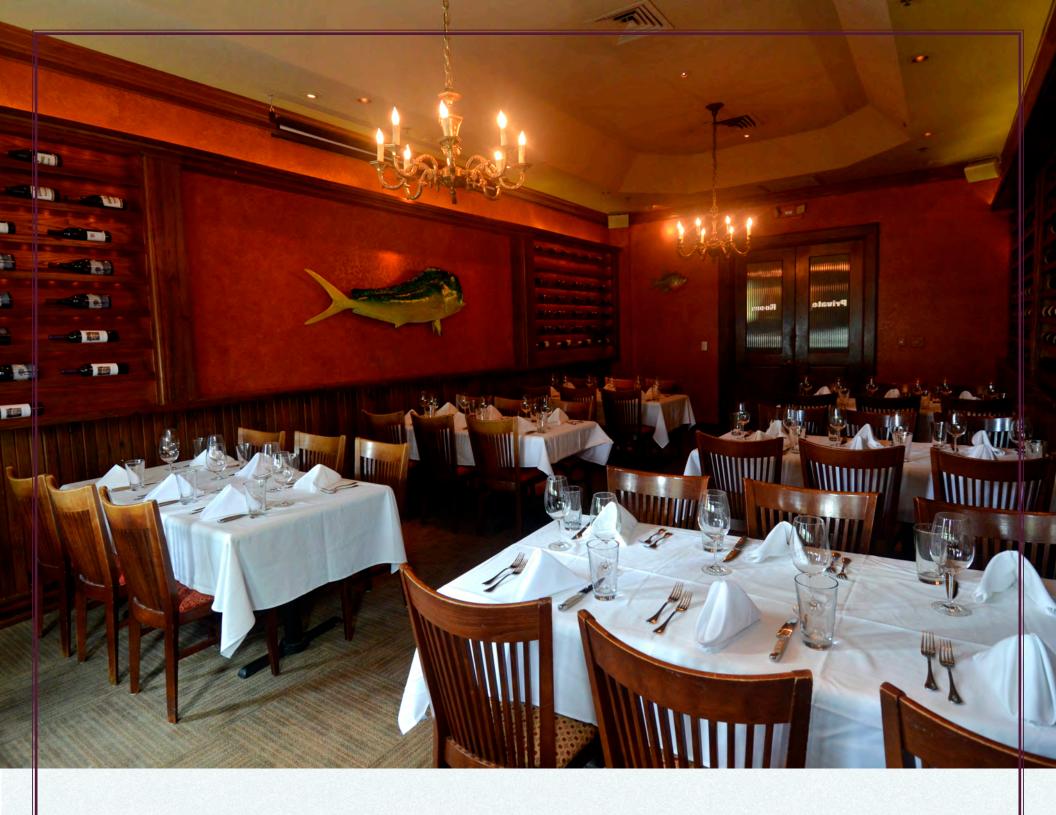
One table Seats up to 10 guests One table with AV Seats up to 10 guests



# THE CHATEAU ROOM

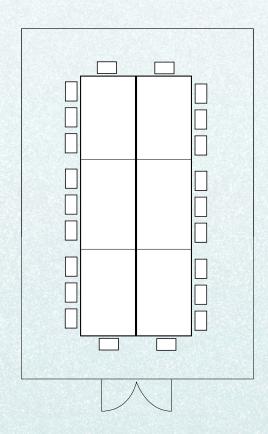
Private Dining Room Seated Capacity: 36



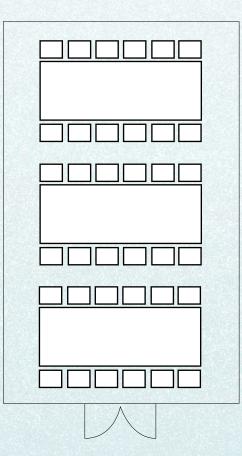


# THE BULL DOLPHIN OR SILVER KING ROOM

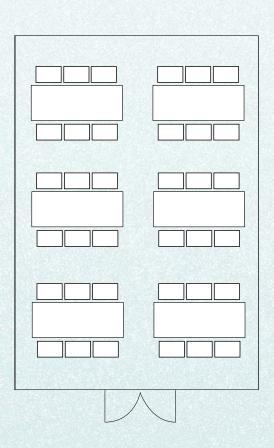
**Private Dining Room Seated Capacity: 36** 



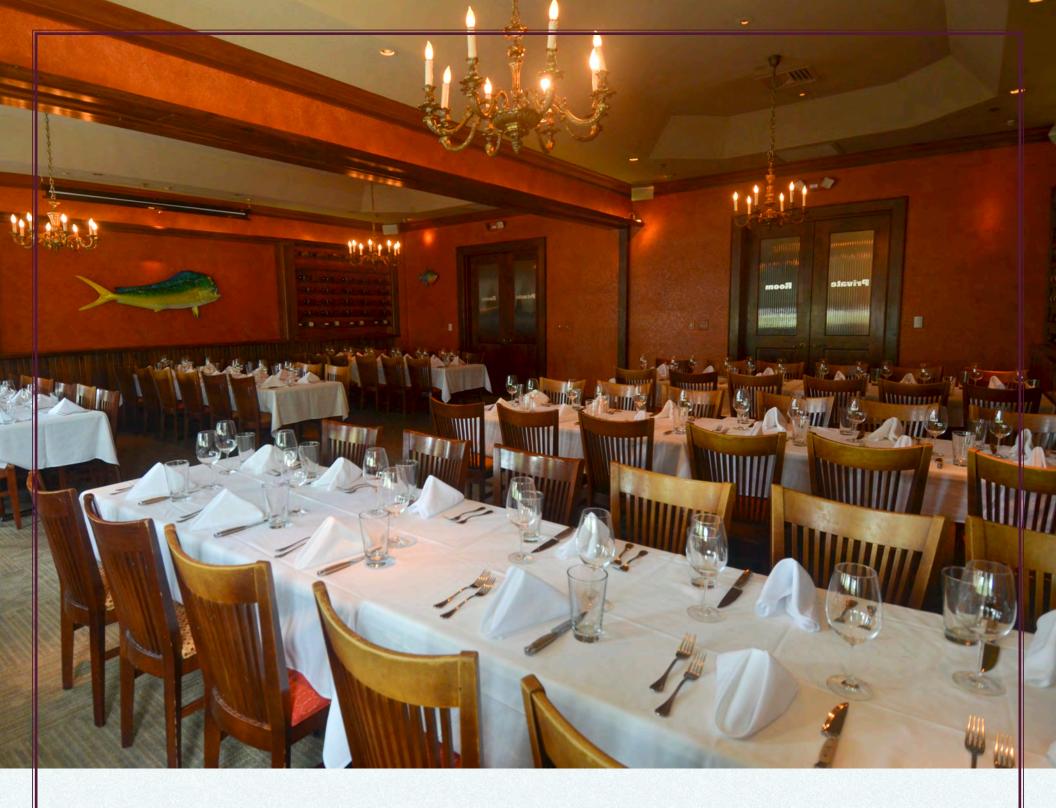
One table with AV Seats up to 22 guests



Three table with AV Seats up to 36 guests

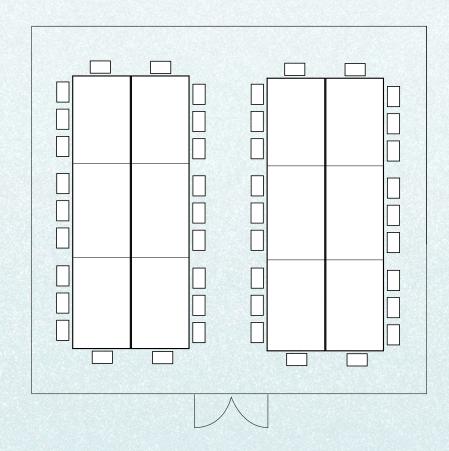


Six tables with AV Seats up to 36 guests

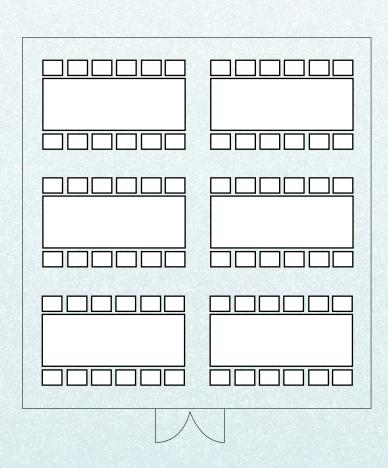


# THE BULL DOLPHIN & SILVER KING ROOMS

Combined Private Dining Rooms Seated Capacity: 72



Two tables with AV Seats up to 44 guests



Six tables with AV Seats up to 72 guests







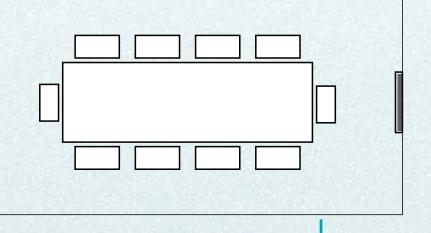
# THE NOOK AREA

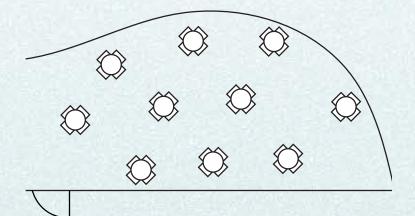
**Private Dining Area Seated Capacity: 10** 

# THE NOOK AREA & THE PORT SIDE

**Private Dining Area Seated Capacity: 50** 

Nook Area
One table
Seats up to 10 guests





Nook Area + Port Side Eleven Tables Seats up to 50 guests