

DINNER

TIER I - \$70

1ST COURSE

mixed baby lettuce & herb salad with cider vinaigrette & aged cheese

2ND COURSE *choice of:*

scallops with shellfish risotto fresh herb pesto

6 oz filet mignon port wine sauce, mashed potatoes & bacon pearl onions

lobster linguini poached canadian lobster, lemon truffle sauce, parmigiano reggiano

3RD COURSE

chocolate budino smooth creamy dark chocolate egg custard topped with whipped cream & served with two espresso cookie sandwiches filled with ricotta cheese & cocoa nibs

TIER II - \$60

1ST COURSE

caesar salad romaine, garlic croutons, soft boiled egg

2ND COURSE *choice of:*

skirt steak with mashed potatoes, brussels sprouts

seared salmon coconut broth, jasmine rice, asian broccoli slaw

1/2 chicken with mashed potatoes, broccoli & lemon truffle sauce

3RD COURSE

seasonal crisp served with house made ice cream

TIER III - \$50

1ST COURSE

kale salad apple, baby greens, pecans

2ND COURSE *choice of:*

pork chop mashed potatoes, shaved brussels sprouts

rigatoni fennel sausage, smoked tomato fondue

butternut squash ravioli brown butter sauce, roasted cauliflower, walnuts & pecorino

3RD COURSE

new york style cheesecake with kiwi & yuzu custard

DUET PLATE - \$70

1ST COURSE

mixed baby lettuce & herb salad with cider vinaigrette & aged cheese

2ND COURSE

filet & salmon mashed potatoes, asparagus & lobster sauce

3RD COURSE

chocolate almond custard with coffee & cherry sorbet

VEGETARIAN OPTIONS CAN BE ADDED TO ALL MENUS • PRE ORDER DUE 48 HOURS PRIOR TO EVENT

LUNCH

TIER I - \$40

1ST COURSE

mixed baby lettuce & herb salad with cider vinaigrette & aged cheese

2ND COURSE *choice of:*

seared salmon coconut broth, jasmine rice, asian broccoli slaw

lobster linguini poached canadian lobster, lemon truffle sauce, parmigiano reggiano

skirt steak frites bearnaise

3RD COURSE

new york style cheesecake with kiwi & yuzu custard

TIER II - \$30

1ST COURSE

caesar salad romaine, garlic croutons, soft boiled egg

2ND COURSE *choice of:*

turkey burger avocado lemon lime mayo, daikon sprout, onion rye bun

rigatoni fennel sausage, smoked tomato fondue

fish tacos mojo de ajo, chipotle mayo, marinated cabbage

3RD COURSE

seasonal crisp served with house made ice cream

TIER III - \$20

1ST COURSE

kale salad apple, baby greens, pecans

2ND COURSE *choice of:*

1/4 roasted chicken with mash potatoes broccoli & lemon truffle sauce

margherita flatbread tomato fondue, mozzarella, extra virgin olive oil, basil

chopped chicken blue cheese, daikon, asparagus, jicama, green goddess, fried tortilla

3RD COURSE

seasonal crème brûlée served with shortbread cookie

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HORS D'OEUVRES

HOT HORS D'OEUVRES priced in quantities of 25

squash croquettes with pistachio & lemon aioli	55
savory donut holes garam masala, gruyere cheese sauce	50
fish tacos mojo de ajo, chipotle mayo, marinated cabbage	70
tenderloin sliders "martini" scented, pickled jalapeño	75
margherita flatbread tomato fondue, mozzarella, extra virgin olive oil, basil 4 flat breads per 25 people	60
fennel sausage flatbread goat cheese, crispy brussels sprouts, sweet drop peppers 4 flat breads per 25 people	65
chicken wings jalapeño jelly & lime cream cheese	70
chicken skewers grilled thighs with fennel seed, aleppo pepper & lemon vinaigrette	70
grilled shrimp skewers marinated with charmoula	85
mini lobster blt buttered texas toast, bacon, avocado, tarragon aioli	90

COLD HORS D'OEUVRES priced in quantities of 25

panzanella marinated tomato & bread salad with basil & garlic	60
cold smoked salmon whole grain mustard toast points & dill cream cheese	85
spicy beef carpaccio capers, parmesan, roasted tomato aioli, grilled ciabatta	85
seasonal cheeses fig preserves & grilled ciabatta	95
vegetable crudité assorted seasonal vegetables served with chive aioli	75
seafood tower oysters on the half shell, poached shrimp & seasonal selections	125
shrimp platter poached with avocado, lime & grilled tomato aioli	85
potato chips served with house french onion dip	55
winter vegetables roasted with balsamic vinegar, honey & big woods bleu cheese	65
seafood ceviche cups avocado, serrano peppers, crisp tortillas served in endive cups	75
fennel sausage & ricotta bruschetta	70
fresh fruit platter served with lemon yogurt dipping sauce	70
cookie platter assorted selection of house made cookies	65
mini cupcakes assorted selection of house made cupcakes	85
mini desserts assorted selection of house made miniature desserts	85

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