

vegetarian spring roll flash fried, asian dipping sauce*	55
sweet & savory donut holes citrus mascarpone, fresh strawberries*	50
fish tacos mojo de ajo, chipotle mayo, marinated.....	70
beef sliders revier beef, caramelized onions, brie fondue.....	75
chicken sliders crispy tenderloin, slaw, house pickles.....	70
crab cake sliders jumbo lump crab, fresh arugula, remoulade.....	75
margherita flatbread tomato fondue, mozzarella, basil. <i>4 flat breads per 25 people</i>	60
fennel sausage flatbread goat cheese, crispy brussels sprouts. <i>4 flat breads per 25 people</i>	65
warm spinach & artichoke dip blend of cheeses, crostinis*	60
chicken wings coffee dry rub, served with 3 dipping sauces**	70
chicken skewers grilled thighs with fennel seed, aleppo pepper & lemon vinaigrette**	70
grilled shrimp skewers marinated with charmoula**	80
mini lobster blt buttered texas toast, bacon, cherry tomato, arugula.....	90
firecracker shrimp house made with sweet chili sauce.....	80
crispy pork dumplings thai dipping sauce.....	70
greek spanakopita baby spinach, feta cheese, phyllo dough*	65
baked brie en croute apricot chutney, almonds.....	85
buffalo cauliflower aleppo crusted, house buffalo sauce, bleu cheese*	65
lobster mac & cheese cavatappi noodles, three cheese cream, corn bread crumble.....	15/per
mac & cheese station three cheese blend, served with toppings.....	10/per
carving station choice of <i>prime rib, turkey breast, pork loin</i> warm dinner rolls, ai jus, horseradish cream.....	20/per

caprese bruschetta vine ripened tomato, basil pesto, fresh mozzarella, balsamic reduction.....	55
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**	75
chilled seafood display oysters on the half shell, poached shrimp & steamed mussels.....	125
shrimp platter poached in fresh lemon & herbs, housemade cocktail sauce**	85
potato chips served with house french onion dip.....	55
seasonal vegetables roasted seasonal selection**	65
seafood ceviche cups avocado, serrano peppers, served in wonton cups.....	75
hummus platter seasonal selection of roasted vegetables, grilled ciabatta**	65
phyllo wrapped asparagus lemon aioli*	70
cookie platter assorted selection of house made cookies*	65
mini seasonal pies salted caramel, cinnamon*	90
mini desserts assorted selection of house made miniature desserts.....	85
french macarons assorted flavors & colors*	90
mini cheese cake assortment of traditional seasonal flavors.....	90

TIER I - \$40

- 1st COURSE** **mixed baby lettuce & herb salad** with red wine vinaigrette, tomato, cucumber, shaved carrots, radishes and aged cheese*
- 2nd COURSE** **seared salmon** mediterranean couscous, basil aioli, tomato relish**
choice of:
lobster mac & cheese poached canadian lobster, cavatappi noodles, three cheese cream, tomato, green onion, cornbread crumbs
cap steak yukon gold mashed potatoes, red wine reduction, grilled asparagus
- 3rd COURSE** **new york style cheesecake** with seasonal toppings*

TIER II - \$30

- 1st COURSE** **caesar salad** baby romaine, warm garlic croutons, aged parmesan, vine ripened tomatoes**
- 2nd COURSE** **grilled chicken fettucine** boursin cream sauce, asparagus
choice of:
rigatoni bolognese fennel sausage, smoked tomato fondue, fresh mozzarella
vegetable gnocchi gorgonzola cream sauce, roasted red pepper, fresh basil, aleppo crusted cauliflower*
- 3rd COURSE** **seasonal tart** served with house made ice cream*

TIER III - \$20

- 1st COURSE** **kale salad** apple, baby greens, pecans**
- 2nd COURSE** **grilled breast chicken** with yukon mashed potatoes, broccoli & lemon truffle**
choice of:
pepperoni flatbread tomato fondue, mozzarella, charred pepperoni
impossible veggie burger lettuce, tomato, onion, mayo*
- 3rd COURSE** **flourless torte** whipped cream chocolate pearls*

TIER I - \$80

- 1st COURSE** **caesar salad** baby romaine, warm garlic croutons, aged parmesan, vine ripened tomatoes**
- 2nd COURSE** **surf & turf** filet mignon, cold water lobster tail, mashed potatoes, asparagus**
choice of: **seared sea bass** garnet yams, dashi broth, wild mushrooms, baby spinach**
chicken cordon bleu ham, gouda, roasted broccoli, garlic mashed potatoes
vegetable gnocchi gorgonzola cream sauce, roasted red pepper, aleppo crusted cauliflower*
- 3rd COURSE** **seasonal tart** served with house made ice cream*

TIER II - \$70

- 1st COURSE** **mixed baby lettuce & herb salad** with cider vinaigrette & aged cheese**
- 2nd COURSE** **oven roasted chicken** with mashed potatoes, broccoli & lemon truffle sauce**
choice of: **6 oz filet mignon** red wine demi, yukon mashed potatoes & mushroom conserva**
lobster mac & cheese poached canadian lobster, cavatappi noodles, three cheese cream, tomato, green onions, cornbread crumbs
vegetable couscous grilled zucchini, tomato, eggplant, roasted red pepper*
- 3rd COURSE** **flourless torte** whipped cream chocolate pearls

TIER III - \$60

- 1st COURSE** **caesar salad** baby romaine, warm garlic croutons, aged parmesan, vine ripened tomatoes*
- 2nd COURSE** **beef short rib** with yukon mashed potatoes, green beans, red wine reduction**
choice of: **oven roasted chicken** with mashed potatoes, broccoli & lemon truffle sauce**
seared salmon mediterranean couscous, basil aioli, tomato relish
vegetable stir fry asian vegetables, rice noodles, peanuts, cilantro, lime**
- 3rd COURSE** **seasonal tart** served with house made ice cream*

TIER IV - \$50

- 1st COURSE** **kale salad** apple, baby greens, pecans*
- 2nd COURSE** **cap steak** yukon mashed potatoes, seasonal vegetable**
choice of: **rigatoni bolognese** fennel sausage, smoked tomato fondue, fresh mozzarella
fettuccine alfredo broccoli, fresh grated parmesan*
- 3rd COURSE** **new york style cheesecake** with seasonal toppings*