BREAKFAST

CONTINENTAL BUFFET 25
Requires minimum of 50 guests.
Chef's selection of assorted pastries, muffins and croissants
Platters of fresh seasonal fruit, served with cottage cheese
House made preserves and jams
Freshly squeezed orange and grapefruit juices
Freshly brewed regular and decaffeinated coffee, and tea

SEATED 35
Includes Chef's selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.

ENTRÉE SELECT ONE
Eggs Benedict Ham, asparagus, hollandaise, brioche, breakfast potatoes, onions, sweet peppers
Market Vegetable Frittata Goat cheese, Yukon potatoes, grilled bacon, gremolata, piquillo pepper purée
Challah French Toast Mango, pineapple, coconut cream, Macadamia nuts, toasted coconut, maple syrup, bacon
Avocado Toast Grilled rustic bread, smoked salmon, poached eggs, pickled onion, Béarnaise, capers

JUICE SELECT TWO
Orange, cranberry, Grapefruit, Tomato
CLASSIC BUFFET 42

Includes Chef’s selection of breakfast pastries, fresh fruit preserves, sweet cream butter, regular and decaffeinated coffee.
Requires minimum of 50 guests.

ENTRÉE SELECT ONE

Scrambled eggs with chives
Mini quiches – Seasonal vegetarian and meat
Tillamook Cheddar omelette, tomatoes, onions, mushroom, spinach, bacon
Smoked salmon frittata, fresh asparagus, red onion, dill crème fraiche
Roasted vegetable frittata, marble potatoes, zucchini, peppers, mushrooms, Asiago cheese
Brioche French toast, macerated berries, Chantilly cream
Additional selection ($7pp)

ACCOMPANIMENTS SELECT TWO

Applewood smoked bacon
Pork breakfast sausage
Chicken sausage with onions and pepper
Roasted breakfast potatoes, onions and sweet peppers, herbs
Hash brown potatoes

ENHANCEMENTS

Artisan granola, fresh berries, vanilla yogurt parfaits (7 pp)
Seasonal Fruit Platter (7 pp)
LUNCH

SEATED LUNCH
TWO COURSES 45
THREE COURSES 55
Includes assorted rolls and butter, iced tea, regular and decaffeinated coffee.

STARTER SELECT ONE
Baby Arugula Shaved Manchego, apple, toasted almonds, dried figs, apricots, balsamic
Caesar-style Kale Salad, herbed ciabatta croutons, shaved parmesan, toasted pumpkin seeds
Butter Lettuce, pickled shallots, fine herbs, Parmigiano-Riggiano, Sherry Vinaigrette
Yellow & red Endive wild arugula, radicchio, Riesling poached Pear, hazelnut, white balsamic vinaigrette
Chopped farmers Market Vegetables, Grated Parmesan, Balsamic Vinaigrette

ENTRÉE SELECT ONE
Pan Roasted Chicken creamy polenta, sautéed Swiss Chard, Rosemary Natural Jus
Herbed Grilled Chicken Sea Salt potatoes, Pea Puree, Roasted Wild mushrooms
Fresh Atlantic Salmon Soft polenta, asparagus, mushroom, crushed plum tomatoes
Roasted Sea Bass purple Cauliflower, Celery Root Puree, Roasted Wild Mushrooms
Grilled Hanger Steak fingerling potatoes with garlic, rainbow baby carrots, Bordelaise sauce
Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan

DESSERT SELECT ONE
NY Cheesecake
Key Lime Tart
Chocolate Mousse Cake
Chocolate Lava Cake
Mix Fruit tart

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are additional. Menu items subject to availability, restaurant reserves the right to substitute any
of the above-mentioned items, dietary restrictions accommodated on-site.
BUFFET LUNCH 55

Includes assorted rolls and butter, iced tea, OR regular and decaffeinated coffee. Requires minimum of 50 guests.

STARTER SELECT ONE

Baby Arugula Salad  Shaved Manchego, apple, toasted almonds, dried figs, apricots, balsamic
Little Gem Lettuce, croutons, shaved parmigiana-Riggiano, Radicchio, Caesar dressing
Butter Lettuce, pickled shallots, fine herbs, Parmigiano-Riggiano, sherry vinaigrette
Baby Mixed Greens  Endive and cherry tomatoes, citrus virgin oil dressing

MAIN COURSE SELECT TWO

Seared Medallions of Beef Sirloin  Caramelized cippolini, tomato confit in olive oil, pinot sauce
Fresh Atlantic Salmon  Mustard and Applewood smoked bacon crust
Grilled Hanger Steak  Beef jus
Breast of Free Range Chicken  Chimichurri
Roasted Sea Bass  Provençal herbs, brown butter and lime

ACCOMPANIMENTS SELECT TWO

Olive oil smashed potatoes
Roasted fingerling potatoes
Creamy rosemary polenta
Assortment of spring farmers market vegetables
Rosemary grilled asparagus

SWEETS

Assortment of Petit fours
RECEPTION
TRAY PASSED HORS D’OEUVRES

1 hour | Selection of 3 | $20
1 hour | Selection of 4 | $25

Mini grilled cheese sandwiches, fig jam, wild arugula, brie
Arancini Milanese, tomato marmalade, micro basil
Roasted Ratatoille vegetables with goat cheese and thyme
Garlic crostini with fava bean, Lemon oil, shaved Parmesan
Crispy Polenta Squares, caramelized Shallots and balsamico
Macaroni and cheese lollipops, crisp herbed bread crumbs
Mini vegetables empanadas, guacamole salsa
Toybox tomato, burrata, basil, tapenade, crisp brioche
Fontina Tramezzini, truffle emulsion
Shrimp cocktail lollipop, classic cocktail sauce, fresh horseradish
Gold potato blini, smoked salmon, vodka crème fraiche
Smoked salmon, brioche, shaved radish, cucumber, crème fraiche, capers
Ahi Tuna Poke Soy-sesame dressing, nori, wonton crisp
Ahi tuna tartare, pickled ginger, ponzu, tobiko wasabi
Marinated shrimp on crostini with avocado mousse
Bruschetta with basil marinated shrimp, olive oil poached tomato
Mini slider burgers, grilled red onions, aged cheddar
Mini Cuban sandwiches, slow roasted pork, emmenthal cheese, mustard, pickles
Lamb rosemary skewer, Dijon herb crust (+2)
Gorgonzola, endive, apple, candied walnut, walnut vinaigrette
Thai chicken satay, roasted peanut and coconut milk sauce
Free-range chicken skewers, Meyer lemon, rosemary
Bamboo spiked beef strip loin, Cipollini, citrus-scented mostarda
Flatbread, prosciutto, mozzarella, arugula, extra virgin olive oil, shaved parmesan
Beef tartar, Italian salsa verde, puff pastry (+2)
Spiced Laquered Duck confit, sauce ala orange, crostini
Wonton of gingered chicken with scallion ponzu
Crostini with grilled beef, caramelized onions, creamy horseradish
Mini tacos, braised chicken, roasted tomato salsa, micro cilantro
Watermelon cube, French feta, Tarragon balsamic
Crab Panzanella, brioche, tomato, cucumber, tomato fondue (+2)
RECEPTION STATIONS

1.5 HOUR OF SERVICE MINIMUM 50 GUESTS

MINIMUM 2 STATIONS

CROSTINI BAR
SLICED BAGUETTE, WHOLE WHEAT, PUMPERNICKLE
SELECT FOUR
Marinated Tomatoes,
Burrata, tomato, pesto
Goat cheese, caramelized onion
Chicken liver mousse
Mushroom Ragout
Smoked salmon, crème fraiche, lemon
Smashed Fava Beans
25. | PER PERSON

ANTIPASTI
Roasted Peppers, Roasted Eggplant and Goat Cheese, Marinated Artichoke Hearts, Grilled Fennel, Marinated bocconcini Mozzarella, Marinated Tomatoes, Pickles vegetables
Thyme roasted ciabatta and fresh focaccia
25. | PER PERSON

CHARCUTERIE
Prosciutto, Salami, Mortadella, Serrano Ham, Cornichons, Mustards, Sliced Breads
CHARCUTERIE Prosciutto, Salami, Serrano Ham, Country Pate, Duck Rillettes, Saucisson Sec, Mortadella Cornichons, Mustards, Sliced Breads
25. | PER PERSON

FLAT BREAD BAR  SELECT FOUR
Pizza Margherita, fresh mozzarella, tomato and basil
Gruyere and Parmesan with prosciutto and white truffle oil
Zucca pizza, butternut squash, caramelized onion, prosciutto, fresh chevre
White pizza with fontina, mozzarella, ricotta, Parmesan, rosemary and garlic
Forest mushrooms with fontina and thyme
Heirloom tomatoes, squash blossoms, burrata mozzarella, sweet basil, king trumpet mushrooms, scallions, guanciale
Grilled chicken, sundried tomatoes, basil pesto
Portobello mushroom, roasted sweet peppers, fresh chèvre
25. | PER PERSON

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ARTISAN CHEESE SELECTION
Aged Parmigiano-Reggiano Chucks, Truffle Honey, Imported and Domestic Cow, Goat and Sheep Milk Cheeses, Dried Fruits, Nuts, Grapes, Jams, Marinated Olives, Breads, Crackers
20. | PER PERSON

RECEPTION OR DINNER STATIONS

ITALIAN
Italian Style Chopped salad, salami, Provolone, red wine Oregano Vinaigrette
Meatballs, Vine-Rippened Tomato sauce
Tomato and Basil Bruschetta, Toasted Crostini with Bean and Sage Dip, Grissini
Pesto Pasta salad, Shrimp, roasted Peppers
30. | PER PERSON

LATIN
Guacamole, Chips, Salsa Mexican style
Chopped Caesar, Black Beans, Cilantro Dressing, Crispy Tortillas
Mini Chicken Tostada cups
Green Chile Cheese Enchilada
Fish tacos, Crispy Tortillas, Cabbage Slaw, Limes
30. | PER PERSON

TACOS
Short Rib Carne Asada, Shredded Achiote Chicken, Grilled lime Marinated White Fish, shredded Cheese, sliced Jalapeno, Cilantro-onion chop, Lime wedges, Crema, Guacamole Salsa-Rioja Verde, Pico de Gallo, Mexican Rice, Black Beans, Cotija Cheese, warm corn and Flour Tortillas,
30. | PER PERSON

CEVICHE BAR
Tuna, shrimp, seabass
Ruby grapefruit juice, key lime juice, Meyer lemon juice, minced red onion, cilantro, cucumber, jicama, jalepino, heirloom tomato
Crisp corn chips, salsa pico de gallo, handmade guacamole
35. | PER PERSON

STEAK HOUSE CARVING
Wedge Salad, Crumbled Blue Cheese, vine Ripened Tomato Bruschetta, Porchetta Fennel, Rosemary
NY Steak, Charred Tomatoes, Steak House Fries, Sautéed Spinach
45. | PER PERSON

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DINNER

PLATED AND SERVED DINNER 70
Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE select one
Manchego cheese salad wild arugula, Granny Smith Apple, toasted almonds, figs, apricots, balsamic, pistachio oil
Baby Gem Lettuce, Oregon blue cheese, pickled red onions, brioche croutons, sherry vinaigrette
Butter lettuce pickled shallots, fine herbs, Parmigiano-Riggiano, sherry vinaigrette
Yellow & red Endive wild arugula, radicchio, Riesling poached Pear, hazelnut, blue cheese, white balsamic vinaigrette
Baby Mixed Greens frisée, radish, toasted pepitas, dried cranberries, white balsamic-orange vinaigrette

ENTREE select one
Mary’s Organic Chicken, Anson mills polenta, broccoli de ciccio, chicory, roasted chicken jus
Grilled Flat Iron Steak creamed Bloomsdale spinach, crisp fingerling potatoes, organic rainbow carrots, black peppered cabernet sauce
Red wine braised beef Short Rib wild mushrooms, tomato confit, sauce choron
Seared local seabass, Meyer lemon and garlic, king trumpet mushroom, crisp sunchoke, parsley jus
Scottish Salmon, on an assortment of organic baby vegetables, warm dreading of tomato, capers, lemon, olive oil
Forest Mushroom Risotto Carnaroli rice, asparagus, chives, parmesan (vegetarian)

DESSERT select one
NY Cheesecake
Key Lime Tart
Chocolate Mousse Cake
Mixed fruit Tart
Chocolate Lava Cake
Apple Tart

Menu items subject to change based upon availability
Duet entrée (supplement $7)
Selection of two entrees (supplement $10) Entrée pre-counts required 7 days prior to event.

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PLATED AND SERVED DINNER 80

Includes assorted rolls and butter, regular and decaffeinated coffee.

FIRST COURSE select one
Yellow & red Endive wild arugula, radicchio, Riesling poached Pear, hazelnut, blue cheese, white balsamic vinaigrette
Fuji Apple Salad crumbled blue cheese, arugula, shaved red onion, apple cider vinaigrette
Endive and spicy cress salad, lola rossa, avocado, Valencia orange, edamame, olive oil
Little Gem lettuce, buratta mozzarella, little beets, marinated tomatoes, virgin oil dressing
“Into the vegetable garden” too many vegetables to list, red quinoa and farro, citrus vinaigrette,

ENTREE select one
Wild California Black Cod Matsutake sugar snap peas, Carolina gold rice, dashi, Yuzu
Branzino saffron braised fennel, Valencia orange, nicoise and castelvetrano olive, fennel jus
Ribeye Steak baby rainbow carrots, celery root, baby spinach, black peppercorn sauce
Filet Mignon mousseline potatoes, asparagus, red wine sauce
Liberty Farms Duck seared breast, leg confit, Anson mills farro verde, Asian pear, duck jus

DESSERT select one
NY Cheesecake
Key Lime Tart
Chocolate Mousse Cake
Chocolate Lava Cake
Mixed fruit Tart

Menu items subject to change based upon availability

Duet entrée (supplement $7)
Selection of two entrees (supplement $10) Entrée pre-counts required 7 days prior to event.

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BUFFET DINNER 75
Includes assorted rolls and butter, regular and decaffeinated coffee. Requires minimum of 50 guests.

STARTER select one
Manchego wild arugula, Granny Smith Apple, toasted almond salad, figs, apricots
Roasted Baby Beet shaved French feta, pistachio emulsion, citrus
Baby Greens Roquefort cheese, brown sugar walnuts, Honeycrisp apples, pomegranate vinaigrette
Butter Lettuce Salad port wine poached pears, Sicilian pistachios, brie toast, and white balsamic vinaigrette
Arugula and Watercress Salad endive, gorgonzola cheese, candied persimmons, tiny brioche croutons
Classic Caesar Salad tender hearts of romaine, shaved Parmesan, garlic focaccia croutons

ENTRÉE select two
Grilled Hanger Steak fresh herb chimichurri
Porcini-Rubbed Flat Iron Steak cipollini onions, sauce bordelaise
Slow-Braised Prime Boneless Short Ribs red wine sauce, glazed pearl onion, thyme
Grilled Chicken caramelized garlic, lemon, light rosemary jus
Roasted Bass Pistou Nage
Roasted Salmon warm dressing of tomato, lemon, capers, olive oil

ACCOMPANIMENTS select two
Roasted fingerling potatoes, olive oil
Yukon gold potato puree
Jasmin scented Rice
Sautéed seasonal baby vegetables
Creamy Rosemary Polenta, Parmesan
Blasted broccoli, oven charred, lemon zest, evoo, garlic, chili flake

SWEETS
Assortment of Petit fours