

Townhouse

2023 MENU PACKAGES





THE CONTINENTAL - \$22 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- NEW YORK STYLE BAGELS assorted cream cheeses

THE ALL - AMERICAN - \$36 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- SAUDER FARMS SCRAMBLED EGGS
- CHALLAH FRENCH TOAST marinated berries, maple agave syrup
- APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE (chicken available)
- ROSEMARY ROASTED YUKON POTATOES

THE EXECUTIVE - \$44 per person

- SEASONAL FRUIT & BERRIES
- HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
- CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
- NEW YORK STYLE BAGELS assorted cream cheeses
- HOUSE SMOKED SALMON pickled red onion, tomato, capers, chives
- SAUDER FARMS SCRAMBLED EGGS
- CHALLAH FRENCH TOAST marinated berries, maple agave syrup
- POACHED EGGS & GRILLED FILET MIGNON tomato hollandaise
- STUFFED BERKSHIRE PORK PORCHETTA rosemary, garlic, lemon
- APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE (chicken available)
- ROSEMARY ROASTED YUKON POTATOES

ENHANCEMENTS

AVOCADO ON GRILLED CIABATTA
lemon, chili, sea salt
\$8

CHARCUTERIE & ARTISAN CHEESE BOARD
rustic ciabatta, local honey, mustards
\$11

TORTILLA ESPAÑOL
yukon potatoes, farm vegetables, jack cheese
\$9

SUNNY SIDE EGG, KALE & MUSHROOM HASH
on grilled ciabatta
\$9

SCRAMBLED EGG & SMOKED TURKEY SKILLET
peppers, scallions, green tomato, quest blanco
\$9

BUTTERMILK PANCAKES
marinated strawberries, maple agave syrup
\$8

SHORT RIB WRAP
sauder farm eggs, fontina
\$9

MARKET VEGETABLE FRITTATA
salsa verde
\$8

LOBSTER PANINI
asparagus, chive mascarpone
\$19

BRILLAT SAVARIN, SPINACH & TOMATO QUICHE
salad verte
\$9

BELGIUM WAFFLES
seasonal berries, vanilla mascarpone, maple agave syrup
\$8

OMELETS MADE TO ORDER
sauder farm eggs & variety of vegetables, meats & cheeses
\$13 | \$150 chef attendant

10 PERSON MINIMUM

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BRUNCH BUFFET ONE - \$49 per person

SEASONAL FRUIT & BERRIES
HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
WAVE HILL BAKERY CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
MINI NEW YORK STYLE BAGELS assorted cream cheeses
CHOPPED MARKET SALAD avocado, tomato, squash, dijon vinaigrette
LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
SAUDER FARMS SCRAMBLED EGGS
CHALLAH FRENCH TOAST marinated berries, bananas, maple agave syrup
GULF SHRIMP & GRITS pancetta, peas, pearl onions, chili salsa verde
FRIED CHICKEN & WAFFLES candied pecans, spicy maple syrup
APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE
ROSEMARY ROASTED YUKON POTATOES

BRUNCH BUFFET TWO - \$57 per person

SEASONAL FRUIT & BERRIES
HOUSE MADE GRANOLA PARFAITS vanilla yogurt & seasonal berries
WAVE HILL BAKERY CROISSANTS, DANISH & MUFFINS preserves, jam, maple whipped butter
MINI NEW YORK STYLE BAGELS assorted cream cheeses
BABY BEET, ARUGULA & GOAT CHEESE SALAD pears, almonds, sherry vinaigrette
BUFFALO MOZZARELLA & BEEFSTEAK TOMATO basil pesto, aged balsamic, olive oil, sea salt
SAUDER FARMS SCRAMBLED EGGS ratatouille, new potatoes, jack cheese
BRAISED SHORT RIB, FONTINA & EGG SLIDERS
HOT SMOKED SALMON honey crisp apple, endive salad, apple gastrique
STUFFED BERKSHIRE PORK PORCHETTA rosemary, garlic, lemon
APPLEWOOD SMOKED BACON & BERKSHIRE PORK SAUSAGE
ROSEMARY ROASTED YUKON POTATOES

BRUNCH BUFFET THREE - \$69 per person

ASSORTED DANISH, MUFFINS, CROISSANTS & BAGELS whipped butter, preserves, cream cheese
FRESH FRUIT SALAD mint, agave, tahitian vanilla
HOUSE MADE GRANOLA, YOGURT & BERRY PARFAIT
SCOTTISH SMOKED SALMON red onion, capers, egg, chives
ARTISAN CHEESE & CHARCUTERIE BOARD pickled vegetables, mustards, rustic bread
HEIRLOOM TOMATO, FETA & CUCUMBER PANZANELLA
GRILLED SUMMER ASPARAGUS
ORGANIC VEGETABLE TORTILLA ESPAÑOLA farmers cheese, salsa verde
CHALLAH FRENCH TOAST marinated strawberries, maple syrup
BRAISED SHORT RIB, FONTINA & EGG SLIDERS
MINI MAINE LOBSTER ROLLS celery, tarragon, red onion
HERB ROASTED CHICKEN ROULADE forest mushrooms, spinach, aromatic vegetables
CARVED BEEF BRISKET whipped horseradish, cheddar biscuits
LEMON RICOTTA CAVATELLI artichoke, tomato, english peas, kale pesto
GULF SHRIMP A LA PLANCHA fingerling potatoes, confit tomato, romesco sauce

30 PERSON MINIMUM

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MORNING COFFEE - \$8 per person

PREMIUM COFFEE & DECAFFEINATED COFFEE
ASSORTED SPECIALTY HERBAL TEAS

HEALTHY START - \$14 per person

NAKED INDIVIDUAL SMOOTHIES
FRESH FRUIT & VANILLA YOGURT
VITAMIN WATER
PREMIUM COFFEE & DECAFFEINATED COFFEE
ASSORTED SPECIALTY HERBAL TEAS

REHYDRATE - \$10 per person

ASSORTED JUICES
ASSORTED SODAS & ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS

ENERGIZE - \$16 per person

ASSORTED ENERGY DRINKS
HOUSE MADE GRANOLA, BERRY & VANILLA YOGURT PARFAITS
ICED HERBAL TEAS
PREMIUM COFFEE & DECAFFEINATED COFFEE

AFTERNOON PICK ME UP - \$16 per person

ASSORTED ENERGY BARS, COOKIES & BROWNIES
SPICED TRAIL MIX
VARIETY OF SODAS, NAKED JUICES & SMOOTHIES
ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS

BALLPARK - \$16 per person

WARM BAVARIAN PRETZELS, SPICED NUTS, KETTLE CHIPS & PREMIUM CANDY BARS
VARIETY OF SODAS, JUICES & ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS (additional \$3.00)

TUSCAN CROSTINI BREAK - \$16 per person

GRILLED ROASTED GARLIC CIABATTA & WARM NAAN BREAD
BUFFALO MOZZARELLA, TOMATO & BASIL
AVOCADO, PEA & MINT "PESTO"
ROASTED RED PEPPER HUMMUS
VARIETY OF SODAS, JUICES & ICED HERBAL TEAS
SMALL ACQUA PANNA & SAN PELLEGRINO WATERS (additional \$3.00)

ENHANCEMENTS

WARM CHOCOLATE CROISSANTS
ASSORTED JUMBO COOKIES
VITAMIN WATER
CHIPS
PRETZELS
POPCORN
CHIPS, PRETZELS & POPCORN

10 PERSON MINIMUM

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MEAT & POULTRY

KOREAN FRIED CHICKEN peanuts, scallions, crispy garlic
JERK CHICKEN EMPANADAS scotch bonnet aioli
AJI PANCA CHICKEN or BEEF ANTICUCHOS (gf)
MINI KOBE BEEF CORN DOGS ale mustard
ADOBO SPICED CHICKEN QUESADILLAS (gf)
TANDOORI CHICKEN SAMOSAS curry labneh (gf)
SPANISH CHORIZO EMPANADAS salsa verde
KOREAN BBQ SHORT RIB SKEWERS whipped horseradish (gf)
BBQ BRISKET SPRING ROLLS pickled onion aioli (gf)
SHORT - RIB MEATBALL SLIDERS
MINI BURGERS cheddar ale sauce
AJI PANCA PORK EMPANADAS spicy sour cream
PORK CHAR SUI BOA BUNS
ROASTED DUCK DUMPLINGS hoisin (gf)
PROSCIUTTO, RICOTTA & FIG JAM PIZZETTES
SMOKED TURKEY & FONTINA PANINIS
BABY LAMB CHOPS charmoula sauce (gf)
MINI REUBEN PANINIS
SPICED LAMB MEATBALLS harissa yogurt (gf)
TENDERLOIN, BLUE CHEESE FLAT BREAD port wine reduction
CHINESE CHICKEN PASTRY CUPS peanut dressing (gf)
BEEF TENDERLOIN & BRIE CROSTINI
BRAISED CHICKEN SALAD grain mustard, cranberries, apples
SPICY THAI BEEF SALAD LETTUCE CUPS
ASIAN CHICKEN & CASHEW SALAD LETTUCE CUPS
FOIE GRAS MOUSSE brandied cherries & walnut crisp

SEAFOOD & SHELLFISH

MARYLAND CRAB CAKES pineapple relish
KOREAN FRIED GULF SHRIMP
SPICED RUBBED GULF SHRIMP QUESADILLAS salsa verde (gf)
LIME MARINATED SHRIMP TACOS avocado crema (gf)
MARYLAND CRAB & PINEAPPLE TOSTONE (gf)
TORO TARTARE TACOS wasabi crème fraiche
CITRUS POACHED GULF SHRIMP yuzu aioli (gf)
YUZU TUNA TATAKI ON SESAME CRISPS dynamite sauce
ASIAN LOBSTER SPRING ROLLS citrus ponzu
MINI MAINE LOBSTER ROLLS
CRAB, MANGO, JALAPEÑO TOSTADAS (gf)
MARINATED SHRIMP COCKTAIL tomato horseradish sauce (gf)
AHI TUNA POKÉ wasabi aioli (gf)
SMOKED SALMON & CHIVE CRÈME FRAICHE AREPAS (gf)
MEDITERRANEAN OCTOPUS SALAD ON BLACK OLIVE TOAST
HAMACHI CRUDO yuzu jalapeño vinaigrette (gf)
SHRIMP & SNOW PEA POTSTICKER (gf)

CHEESE, VEGETABLES & MORE

MUSHROOMS & WALNUT BAKLAVA truffle honey (gf)
CRISPY VEGETABLE SPRING ROLLS thai peanut sauce (gf)
WARM BAVARIAN PRETZELS ale mustard sauce
MUSHROOM & LEEK SPRING ROLLS sesame dipping sauce (gf)
EDAMAME POTSTICKERS wasabi soy ponzu (gf)
WILD MUSHROOM PIEROGIES truffle aioli
POTATO PANCAKES apple vanilla purée
TRUFFLE POTATO & MUSHROOM CROQUETTES
SQUASH, QUESO BLANCO & SPINACH QUESADILLAS (gf)
BUTTERNUT SQUASH & MASCARPONE PIZZETTE balsamic reduction
WILD MUSHROOM ARANCINI balsamic glaze
NIÇOISE OLIVE & GOAT CHEESE TARTS (gf)
CAMELIZED ONION MINI GRILLED CHEESE braised pears
TOMATO, FETA, OLIVE ON GARLIC CIABATTA
LEMON RICOTTA TOASTS sicilian pistachio, rosemary honey
BLACK BEAN HUMMUS plantain chip, pico de gallo (gf)
FIG, FONTINA & LAVENDAR CRISPS (gf)
WILD MUSHROOM & LEEK DUXELLE CROSTINI
RATATOUILLE OF MARKET VEGETABLES ON GARLIC CIABATTA
BUFFALO MOZZARELLA, CONFIT TOMATO & BASIL SKEWERS (gf)
BRIE, LEEK & SCALLION QUICHE
MEXICAN STREET CORN CRISP chipotle aioli (gf)
DEVILED EGGS shrimp ceviche (gf)

PASSED HORS D'OEUVRES PRICING

1/2 HOUR (select 4): \$18.00 per person
1 HOUR (select 6): \$25.00 per person
2 HOURS (select 8): \$32.00 per person

20 PERSON MINIMUM

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NEW YORK, NEW YORK - \$39 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD
CHINESE CHICKEN SALAD cabbage, carrots, crispy wonton skins, peanut dressing
WARM BAVARIAN PRETZELS
CARAMELIZED ONION & POTATO PIEROGIES
SABRETT BEEF HOT DOGS new york onions
SWEET & SPICY ITALIAN SAUSAGE peppers & onions
KOREAN FRIED CHICKEN peanuts, scallions, crispy garlic
CARVED PASTRAMI citrus cole slaw, rye, spicy

TUSCAN - \$44 per person

TOMATO MOZZARELLA SALAD basil, balsamic drizzle
WARM SHEEPS MILK RICOTTA grilled ciabatta
ARUGULA, PEAR & PECORINO SALAD lemon, olive oil, cracked pepper
HAND - ROLLED PENNE crushed san marzano tomatoes, kale, chili flakes
BAROLO BRAISED SHORT RIBS white corn grits, spiced carrots, horseradish
GRILLED SALMON tuscan white beans, spinach, tomato coulis

COMFORT FOOD - \$39 per person

CAESAR SALAD parmesan cheese, garlic jalapeño croutons
CLASSIC COLE SLAW cabbage, carrots, celery seeds
CREAMY TOMATO BISQUE garlic croutons
ANGUS BEEF SLIDERS cheddar ale sauce, bacon onion jam
CRISPY FRIED CHICKEN pickled cucumbers, radish, bacon mayo
CHIPOTLE FISH TACOS shaved cabbage, pico de gallo, caper aioli
MAC & CHEESE
SALT & VINEGAR POTATOES

MEXICO CITY - \$39 per person

CAESAR SALAD manchego cheese, garlic jalapeño croutons
MEXICAN STREET CORN chipotle remoulade, cotija cheese, pickled onions, cilantro
SHRIMP AQUA CHILI jalapeño, avocado, tomatillo purée, citrus dressing
CHORIZO ENCHILADAS queso chihuahua, chili colorado sauce
BRAISED OXTAIL NACHOS corn tortillas, tres quesos, scallions, cilantro, crema
CHIMICHURRI CHICKEN TACOS flour tortillas

Served with guacamole, pico de gallo, our cream

SANDWICH BOARD - \$31 per person

FETA, TOMATO & CUCUMBER SALAD red wine oregano vinaigrette
KALE & QUINOA SALAD parmesan cheese, roasted garlic dressing
RED BLISS POTATO SALAD dijon, lemon, parsley
ROASTED PRIME RIB & FONTINA horseradish crème fraiche
SMOKED TURKEY PASTRAMI citrus cole slaw
BLACK FOREST HAM & GRUYERE PANINI grain mustard
OVEN ROASTED TOMATO WEDGE caramelized onions, roasted mushrooms, pesto aioli
CLASSIC ITALIAN sharp provolone, prosciutto, coppa, saucisson

GREEN MARKET - \$36 per person

CHOPPED MARKET SALAD avocado, tomato, onion, blue cheese, dijon mustard vinaigrette
QUINOA, KALE & DRIED CRANBERRY SALAD candied pecans, apples, cider dressing
BUTTERNUT SQUASH SOUP cinnamon croutons
GRILLED ORGANIC CHICKEN BREAST market vegetables, caramelized onion jus
OVEN ROASTED SALMON quinoa, market vegetables, tomato vinaigrette
HAND - ROLLED PENNE brown butter, mushrooms, arugula, pesto

EXECUTIVE BUTCHER BLOCK - \$45 per person

PANZANELLA SALAD heirloom tomato, cucumber, pepper, basil, artisanal bread
BABY BEET, ARUGULA & PEAR SALAD goat cheese, sherry vinaigrette
BLACK TRUFFLE & EGG POTATO SALAD
HEARTS OF ROMAINE parmesan reggiano, anchovy dressing
GRILLED MOROCCAN SPICED ORGANIC CHICKEN BREASTS
SAUSALITO RUBBED TURKEY
CURED & SMOKED CHARCUTERIE & ARTISAN CHEESES

CARVED TO ORDER

GARLIC RUBBED TENDERLOIN OF BEEF whipped horseradish
HERBED STUFFED PORCHETTA rosemary aioli
Served with Rustic Breads & Rolls

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FIRST COURSE

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce (gf) (+ \$12 per person)
- SPICED LAMB MEATBALLS sweet pepper tomato, harissa yogurt (gf)
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic (gf, no vinaigrette)
- BUFFALO MOZZARELLA & MARINATED MUSHROOM shaved brussels sprouts, honey crisp apples, truffle walnut vinaigrette * (gf)
- GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes (gf)
- FALL HARVEST SALAD blue cheese, spiced pecans, cranberries, apples, cider vinaigrette * (gf)
- ARUGULA, PEAR & GOAT CHEESE SALAD pomegranates, maple almond granola, sherry vinaigrette * (gf)
- OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille (gf)
- BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing (gf, no brioche crumble)

SECOND COURSE

- RIGATONI braised lamb sugo, mirepoix of vegetables, mint
- TAGLIATELLE roasted sweet potato, maitake mushrooms
- PAN ROASTED MEDITERRANEAN BRANZINO tuscan white beans, baby broccoli, mirepoix, kale pesto (gf)
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- SEARED SEA SCALLOPS honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion * (gf)
- ROASTED ORGANIC CHICKEN spiced sweet potato purée, maple glazed brussels, almonds, cider chicken jus *
- BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam, crispy fries
- GRILLED FLAT IRON STEAK braised mushrooms, carrots, truffle potatoes (gf)

THIRD COURSE

- CHOCOLATE PASSION FRUIT GANACHE TART * chocolate hazelnut mousse, passion fruit caramel
- LEMON MASCARPONE berry compote
- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce (gf)
- CARAMEL STUFFED CHURROS vanilla crème anglaise
- CHEESECAKE STUFFED PRALINE CONE marinated berries *
- SORBET lemon or raspberry (gf)

Items marked * contain seeds or nuts.

PLATED LUNCH PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$55.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$65.00

* ADDITIONAL PASTA COURSE: \$10.00

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Guests orders will be taken at the event.

REQUIRED FOR 12 PERSONS OR MORE

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APPETIZERS

- LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
- AHI TUNA POKE mango, red onion, chili
- ARUGULA SALAD goat cheese, candied walnuts, dried cranberries, balsamic dressing
- BRAISED OCTOPUS olives, celery & fingerlings, yuzu jalapeño vinaigrette
- FALL HARVEST SALAD blue cheese, spiced pecans, cranberries, apples, cider vinaigrette
- BABY BEET, ARUGULA & GOAT CHEESE SALAD marcona almonds, asian pear, sherry vinaigrette
- BABY SPINACH SALAD maytag blue cheese, bacon, buttermilk dressing
- CAESAR SALAD romaine, brioche croutons, parmesan, creamy anchovy dressing
- HOT SMOKED SALMON vanilla apple purée, apple balsamico
- ROASTED BRUSSELS SPROUTS garlic & herb aioli, salted cheese
- ROASTED TOMATO & EGGPLANT SOUP whipped goat cheese
- ORGANIC GREENS cherry tomatoes, endive, parmesan, lemon & olive oil
- GRILLED CHICKEN ANTICUCHO aji panca, creamy lemon dressing
- CHOPPED SALAD feta, cucumber, olives, beets, tomatoes, oregano vinaigrette
- WILD MUSHROOM RISOTTO mascarpone cheese, leek purée

ENTREES

- CAVATELLI forest mushrooms, caramelized onions, kale, pecorino toscano
- ORGANIC ROAST CHICKEN BREAST baby vegetables, rosemary café au lait
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- RED WINE BRAISED SHORT RIBS truffle potato purée, caramelized carrots, horseradish (+ \$8 pp)
- CHIPOTLE SHRIMP & GRITS peas, black truffle grits
- SEARED SEA SCALLOPS honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion (+ \$8 pp)
- GRILLED FILET OF BEEF hand crusted potatoes, asparagus, bordelaise sauce (+ \$8 pp)
- THAI CURRY CHICKEN onions, eggplant, peppers, tai basil, cilantro
- BLACK ANGUS BURGER cheddar ale sauce, bacon onion jam
- CRISPY CHICKEN MILANESE arugula, parmesan, lemon, olive oil
- FRENCH CUBANO ham, braised pear, gruyere, pickled mustard seed, truffle potato salad
- CRAB MAC & CHEESE lobster sauce, gobetti pasta, crispy onions
- MAINE LOBSTER & BUTTER LETTUCE citrus, hearts of palm, avocado, marcona almonds, citrus herb dressing (+ \$8 pp)
- MISO GLAZED BLACK COD charred broccolini, shishitos, braised radish, sweet soy miso butter (+ \$5 pp)
- BBQ BERKSHIRE PORK CHOP spiced sweet potato purée, pork belly, carrot confit, spinach
- CREAMY GOAT CHEESE RAVIOLI braised artichokes, tomatoes, kale, fava
- NY STRIP STEAK truffle potato purée, red wine braised mushrooms (+ \$8 pp)
- PAN ROASTED BRANZINO warm mediterranean potato salad, romesco sauce

DESSERTS

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo sauce
- LEMON MASCARPONE berry compote
- CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch
- CHEESECAKE STUFFED PRALINE CONE marinated berries
- ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste (+ \$5 pp)
- FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

PLATED LUNCH PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$55.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$65.00

* ADDITIONAL PASTA COURSE: \$10.00

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ARTISAN CHEESE - \$14 per person

HANDCRAFTED LOCAL & IMPORTED CHEESE

STRAWBERRIES, GRAPES, LOCAL HONEYCOMB & ARTISAN BREAD

CHARCUTERIE BOARD - \$20 per person

CURED & SMOKED MEATS prosciutto, sweet coppa, soppressata & speck

CHICKEN LIVER MOUSSE, COUNTRY PÂTÉ & DUCK RILLETTES

PICKLED VEGETABLES, CORNICHONS, MUSTARDS & COUNTRY BREADS

FARMERS MARKET CRUDITÉ - \$10 per person

LOCAL CHILLED VEGETABLES

RED PEPPER HUMMUS, SMOKED BLUE CHEESE DIP & OLIVE TAPENADE

TUSCAN ANTIPASTO - \$25 per person

LOCAL TOMATO, MOZZARELLA & BASIL

CHOPPED VEGETABLE & CHICK PEA SALAD

CITRUS CURED OLIVES, MARINATED ARTICHOKEs, FIRE ROASTED PEPPERS

GRILLED SALMON PANZANELLA SALAD

CURED MEATS & ARTISAN CHEESES

BABY BEET & APPLE SALAD

Served with Artisan Bread, Mustards, Local Honey

GRILLED CROSTINI STATION - \$14 per person

AVOCADO, TRUFFLED MUSHROOM DUXELLE with LEMON, CHILI & SEA SALT

WARM SHEEP'S MILK RICOTTA with PISTACHIO HONEY

TOMATO BASIL BRUSCHETTA with BALSAMIC REDUCTION & BASIL

ROASTED GARLIC HUMMUS with BASIL PESTO

Served with Roasted Garlic Ciabatta & Warm Naan Bread

SOUTH OF THE BORDER - \$13 per person

HOUSE MADE GUACAMOLE, SALSA ROJA

CHIPOTLE, TOMATO & CARAMELIZED ONION, BLACK BEAN & CORN RELISH

QUESO FONDIDO with PICKLED JALAPEÑO

Served with Crispy Corn Tortilla Chips & Warm Flour Tortillas

TACO BAR - \$23 per person

HOUSE MADE CHORIZO, CILANTRO LIME MARINATED CHICKEN & CHIPOTLE BEEF

Served with Flour Tortillas, Tortilla Chips with Fresh Guacamole, Pico de Gallo & Sour Cream

RAW BAR - MP per person

MARKET OYSTERS, LITTLENECK CLAMS, PEI MUSSELS with CLASSIC GARNISHES

AHI TUNA TATAKI with SHALLOT SOY VINAIGRETTE, CRISPY GARLIC & PICKLED MANGO

LOBSTER CEVICHE TOSTADA with CILANTRO, LIME & CHILIS

CITRUS POACHED GULF SHRIMP with ST. LOUIS SAUCE

ADD - ONS

ROASTED OYSTERS with PANCETTA, OREGANO & BROWN BUTTER (additional \$6.00)

SCALLOP SASHIMI with PAPAYA, CUCUMBER & CALABRIAN PEPPERS (additional \$6.00)

YELLOWTAIL CRUDO with YUZU JALAPEÑO VINAIGRETTE (additional \$6.00)

SLIDER BOARD choice of 3 - \$25 per person

HOUSE BURGER with CHEDDAR ALE SAUCE

QUINOA BURGER with AVOCADO, CABBAGE, TOMATO

LAMB BURGER with CUCUMBER, RED ONION, TAHINI DRESSING

CRISPY FRIED CHICKEN with SPICY BACON MAYO

BERKSHIRE PORK CARNITAS with CITRUS SLAW

AHI TUNA TARTAR with MANGO, CUCUMBER, RED ONION, AVOCADO

MAINE LOBSTER ROLLS with CELERY, TARRAGON, LEMON

All Served with Fries & House Made Pickles

30 PERSON MINIMUM | 3 STATION MINIMUM

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FAR EAST - \$30 per person

CHINESE CHICKEN SALAD with PEANUT DRESSING
VEGETABLE SPRING ROLLS
CHAR SIU PORK LOIN with CHINESE BLACK BEAN STIR FRY
KOREAN BBQ SHORT RIBS
PRAWN & VEGETABLE THAI RED CURRY with WHITE RICE
VEGETARIAN PAD THAI NOODLES with MARKET VEGETABLES, PEANUTS & LIME

MEDITERRANEAN - \$30 per person

HEARTS OF ROMAINE with FETA, OLIVES, BEETS, CUCUMBER, OREGANO
TUSCAN KALE & WHITE BEAN SOUP
MEZZE PLATTER - RED PEPPER HUMMUS, BABA GANOUSH, TABBOULEH, PITA BREAD
GRILLED SALMON with QUINOA, TOMATO, CUCUMBER, GREEK YOGURT SAUCE
ROSEMARY CRUSTED LAMB SHOULDER
YUKON POTATOES with LEMON, PARSLEY, GRAIN MUSTARD, SEA SALT

COMFORT FOOD - \$39 per person

CAESAR SALAD with PARMESAN CHEESE & GARLIC JALAPEÑO CROUTONS
CLASSIC COLE SLAW with CABBAGE, CARROTS, CELERY SEEDS
CREAMY TOMATO BISQUE with GARLIC CROUTONS
ANGUS BEEF SLIDERS with CHEDDAR ALE SAUCE & BACON ONION JAM
CRISPY FRIED CHICKEN with PICKLED CUCUMBERS & BACON MAYO
CHIPOTLE FISH TACOS with SHAVED CABBAGE, PICO DE GALLO & CAPER AIOLI
CHORIZO MAC & CHEESE with SALT & VINEGAR POTATOES

NEW YORK, NEW YORK - \$39 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD
WARM BAVARIAN PRETZELS with MUSTARD
CARAMELIZED ONION & POTATO PEROGIES
SABRETT BEEF HOT DOGS with NY ONIONS
SWEET & SPICY ITALIAN SAUSAGE with PEPPERS & ONIONS
CHINESE CHICKEN SALAD with PEANUT DRESSING
KOREAN FRIED CHICKEN with PEANUTS, SCALLIONS & CRISPY GARLIC
CARVED PASTRAMI with CITRUS COLE SLAW, RYE & SPICY MUSTARD

TUSCAN - \$44 per person

FRESH MOZZARELLA & EGGPLANT CAPONATA
WARM SHEEP'S MILK RICOTTA with GRILLED CIABATTA
ARUGULA, PEAR & PECORINO SALAD with LEMON, OLIVE OIL & CRACKED PEPPER
HAND ROLLED PENNE with CRUSHED SAN MARZANO TOMATOES, AKLE & CHILI FLAKES
BAROLO BRAISED SHORT RIBS with WHITE CORN GRITS, SPICED CARROTS & HORSERADISH
GRILLED SALMON with TUSCAN WHITE BEANS, SPINACH & BROCCOLI RABE

OCEAN PRIME - \$40 per person

SPINACH SALAD with NUESKE'S BACON, BLUE CHEESE & PICKLED RED ONION
AHI TUNA CRUDO with MANGO, AVOCADO, SHALLOT SOY VINAIGRETTE
CRAB CAKES spiced pineapple & pepper relish, avocado crema
GULF SHRIMP A LA PLANCHA fingerling potatoes, confit tomato, romesco sauce
MISO GLAZED COD with BABY BOK CHOY & CARROT NAGE
GRILLED MARKET VEGETABLES with ORANGE GINGER DRESSING

BUTCHER CARVING BOARD choice of 3 - \$45 per person

CHOOSE ONE

TENDERLOIN OF BEEF
BONE-IN RIBEYE STEAK AU POIVRE
COFFEE CRUSTED RIB EYE

CHOOSE ONE

ROAST BERKSHIRE PORCHETTA
WHOLE SUCKLING CT PIG
SWEET CHILI GLAZED PORK LOIN
HARISSA YOGURT CRUSTED LAMB
HOT SMOKED SCOTTISH SALMON

CHOOSE ONE

HERB ROASTED TURKEY ROULADE
MOROCCAN SPICED CAPON BREASTS
CHICKEN ROULADE
ROASTED DUCK

Served with Sautéed Spinach, Mac n' Cheese & Chopped Salad

30 PERSON MINIMUM | 3 STATION MINIMUM

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DINNER BUFFET ONE - \$80 per person

DRESSED WEDGE SALAD bacon, blue cheese, pickled red onion
MIXED BABY GREENS cherry tomatoes, endive, lemon, parmesan
TUSCAN KALE & WHITE BEAN SOUP
RICOTTA CAVATELLI caramelized cauliflower, pancetta, truffle
BEER BRAISED SHORT RIBS white corn grits, spiced carrots
GARLIC RUBBED ORGANIC CHICKEN broccoli rabe, new potatoes, chili salsa verde
PAN ROASTED ATLANTIC SALMON quinoa, mediterranean vegetables, tomato vinaigrette
HAND CRUSHED CRISPY POTATOES
POACHED ASPARAGUS

DINNER BUFFET TWO - \$90 per person

ROASTED TOMATO BISQUE
BABY BEETS, ARUGULA & GOAT CHEESE SALAD pears, almonds, sherry vinaigrette
LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
ALASKAN HALIBUT artichoke barigoule, tomato confit, lemon
GARGANELLI & SHORT RIB BOLOGNESE
KANSAS CITY STRIP STEAKS (carved to order) red wine braised mushrooms, bordelaise sauce
CRISPY FRIED CHICKEN pickle brine, spiced dusted, chili honey
CARMELIZED BRUSSELS SPOUTS cranberries, almonds, maple syrup

30 PERSON MINIMUM

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FIRST COURSE

- ICED JUMBO SHRIMP & COLOSSAL CRAB marie rose & cocktail sauce (gf) (+ \$12 per person)
- SPICED LAMB MEATBALLS sweet pepper tomato, harissa yogurt (gf)
- TUNA TATAKI CRUDO shallot soy vinaigrette, petite greens, crispy garlic (gf, no vinaigrette)
- BUFFALO MOZZARELLA & MARINATED MUSHROOM shaved brussels sprouts, honey crisp apples, truffle walnut vinaigrette * (gf)
- GILBERTIE'S FARM ORGANIC GREENS lemon, extra virgin olive oil, parmesan, cherry tomatoes (gf)
- MAINE LOBSTER & BABY BEET preserved lemon crème fraiche, charred cashew, roasted fennel * (gf) (+ \$10 per person)
- FALL HARVEST SALAD blue cheese, spiced pecans, cranberries, apples, cider vinaigrette * (gf)
- ARUGULA, PEAR & GOAT CHEESE SALAD pomegranates, maple almond granola, sherry vinaigrette * (gf)
- OLIVE OIL BRAISED OCTOPUS mediterranean vegetables, peewee potatoes, spicy rouille (gf)
- BABY ROMAINE CAESAR parmesan, brioche crumble, creamy anchovy dressing (gf, no brioche crumble)

SECOND COURSE

- RIGATONI braised lamb sugo, mirepoix of vegetables, mint, whipped ricotta
- TAGLIATELLE roasted sweet potato, maitake mushrooms
- SEARED SEA SCALLOPS honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion * (gf)
- MISO GLAZED BLACK COD charred broccolini, shishitos, braised radish, sweet soy miso butter
- PAN ROASTED MEDITERRANEAN BRANZINO tuscan white beans, baby broccoli, mirepoix, kale pesto (gf)
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- ROASTED ORGANIC CHICKEN spiced sweet potato purée, maple glazed brussels, almonds, cider chicken jus *
- ROSEMARY RUBBED VEAL CHOP pomegranate glazed winter vegetables, shishitos, braised leeks (gf) (+ \$8 per person)
- 16 oz PRIME NY STRIP mushrooms, carrots, truffle potato purée (gf) (+ \$5 per person)

THIRD COURSE

- CHOCOLATE PASSION FRUIT GANACHE TART * chocolate hazelnut mousse, passion fruit caramel
- LEMON MASCARPONE berry compote
- FLOURLESS CHOCOLATE TRUFFLE CAKE chantilly cream, luxardo cherry sauce (gf)
- CARAMEL STUFFED CHURROS vanilla crème anglaise
- CHEESECAKE STUFFED PRALINE CONE marinated berries *
- SORBET lemon or raspberry (gf)

Items marked * contain seeds or nuts.

PLATED DINNER PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$80.00

CHOICE OF (3) ITEMS FROM EACH COURSE: \$90.00

* ADDITIONAL PASTA COURSE: \$10.00

* Event Host is required to pre-select choices on or before 10 days prior to event date.
Guests orders will be taken at the event.

REQUIRED FOR 12 PERSONS OR MORE

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APPETIZERS

- LOCAL BURRATA parma prosciutto, black olive tapenade, tomato relish
- AHI TUNA POKE mango, red onion, chili
- ARUGULA SALAD goat cheese, candied walnuts, dried cranberries, balsamic dressing
- BRAISED OCTOPUS olives, celery & fingerlings, yuzu jalapeño vinaigrette
- FALL HARVEST SALAD blue cheese, spiced pecans, cranberries, apples, cider vinaigrette
- BABY BEET, ARUGULA & GOAT CHEESE SALAD marcona almonds, asian pear, sherry vinaigrette
- BABY SPINACH SALAD maytag blue cheese, bacon, buttermilk dressing
- CAESAR SALAD romaine, brioche croutons, parmesan, creamy anchovy dressing
- HOT SMOKED SALMON vanilla apple purée, apple balsamico
- ROASTED BRUSSELS SPROUTS garlic & herb aioli, salted cheese
- ROASTED TOMATO & EGGPLANT SOUP whipped goat cheese
- ORGANIC GREENS cherry tomatoes, endive, parmesan, lemon & olive oil
- GRILLED CHICKEN ANTICUCHO aji panca, creamy lemon dressing
- CHOPPED SALAD feta, cucumber, olives, beets, tomatoes, oregano vinaigrette
- WILD MUSHROOM RISOTTO mascarpone cheese, leek purée

ENTREES

- CAVATELLI forest mushrooms, kale, creamy goat cheese
- SPICED ROASTED CHICKEN coconut carrot purée, glazed root vegetables
- ROASTED ORA KING SALMON toasted quinoa, chick pea & squash, coconut carrot ginger nage
- RED WINE BRAISED SHORT RIBS truffle potato purée, caramelized carrots, horseradish
- HERB CRUSTED GULF SHRIMP white beans, chili, smoked paprika
- SEARED SEA SCALLOPS honeynut squash purée, brussels sprouts, toasted hazelnuts, golden raisin caper emulsion
- GRILLED FILET OF BEEF hand crusted potatoes, asparagus, bordelaise sauce (+ \$5 pp)
- THAI CURRY CHICKEN onions, eggplant, peppers, tai basil, cilantro
- GRILLED LONG ISLAND DUCK BREAST coconut carrot purée, spinach, luxardo cherries
- HERB CRUSTED RACK OF LAMB goat cheese whipped potato, red wine braised shallots (+ \$5 pp)
- PAN ROASTED BRANZINO mediterranean potato salad, romesco sauce
- GRILLED SWORDFISH olives, tomatoes, eggplant, capers, sicilian peppers
- BEEF TENDERLOIN & MAINE LOBSTER hand crusted potatoes, asparagus, bordelaise sauce (+ \$8 pp)
- MISO GLAZED BLACK COD charred broccolini, shishitos, braised radish, sweet soy miso butter (+ \$5 pp)
- BBQ BERKSHIRE PORK CHOP spiced sweet potato purée, pork belly, carrot confit, spinach
- CREAMY GOAT CHEESE RAVIOLI braised artichokes, tomatoes, kale, fava
- NY STRIP STEAK au poivre sauce, truffle potato purée, wine braised mushrooms (+ \$5 pp)
- HERB CRUSTED LAMB LOIN forest mushrooms, farro & caramelized parsnips, mint lamb sauce

DESSERTS

- FLOURLESS CHOCOLATE TRUFFLE CAKE chantily cream, luxardo sauce
- LEMON MASCARPONE CAKE berry compote
- CHOCOLATE GANACHE BAR chocolate mousse, caramel crunch
- CHEESECAKE STUFFED PRALINE CONE marinated berries
- ARTISAN CHEESE BOARD local honey, spiced pecans, quince paste
- FRESH FRUIT PLATE passion fruit coulis, balsamic drizzle

PLATED DINNER PRICING

CHOICE OF (2) ITEMS FROM EACH COURSE: \$90.00

* ADDITIONAL PASTA COURSE: \$10.00

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30 PERSON MINIMUM

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SWEET & SIMPLE - \$14 per person

SLICED SEASONAL FRUIT & BERRIES, ASSORTED COOKIES

VIENNESE TABLE - \$14 per person

ASSORTED MINI ECLAIRS, FRUIT TARTLETS, PROFITEROLES, CHOCOLATE TARTS, CHEESE CAKE LOLLIPOPS, TRUFFLE MACARONS & NUT CLUSTERS

CHOCOLATE FONDUE - \$14 per person

DARK CHOCOLATE, WHITE CHOCOLATE & MILK CHOCOLATE FONDUE

SERVED WITH STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, MINI RICE CRISPY TREATS, BROWNIES, MACARONS & CHURROS

CANDY LAND - \$14 per person

M&M's, HERSHEY KISSES, JAW BREAKERS, GUMMIE BEARS, NERDS, MIKE & IKES, SELECTION OF MINI CANDY BARS, MARSHMALLOWS

GELATO SUNDAE STATION - \$14 per person

VANILLA, CHOCOLATE & CARAMEL GELATO

SERVED WITH FRESH BERRIES, BROWNIES, TRADITIONAL TOPPINGS

CREPE STATION - \$14 per person

HOUSE MADE VANILLA CREPES

SERVED WITH BANANA FOSTERS, STRAWBERRY YUZU MARMALADE, CHOCOLATE SAUCE, SEA SALT CARAMEL SAUCE, WHIPPED CREAM & ASSORTED NUTS

THE CUPCAKE TOWER - \$14 per person

VANILLA, CHOCOLATE & RED VELVET CUPCAKES

GARNISHED WITH ASSORTED ICINGS, CANDIES & NUTS

PASSING TIME (server passed) - \$14 per person

WARM CHOCOLATE CHIPS COOKIES, MINIATURE ICE CREAM CONES

HOT CINNAMON SPICED DONUTS, CHEESECAKE "LOLLIPOPS"

25 PERSON MINIMUM

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BEER, WINE & SOFT DRINKS - \$25 pp first hour / \$8 pp each additional hour

SOMMELIER SELECTED WINES
IMPORTED & DOMESTIC BEERS
ASSORTED SOFT DRINKS

STANDARD BAR - \$29 pp first hour / \$10 pp each additional hour

TITOS VODKAS, BACARDI RUM, CAPTAIN MORGAN, TANQUERAY GIN, ALTOS TEQUILA BLANCO, DEWARS WHITE LABEL, JIM BEAM BOURBON, SEAGRAM'S 7, JOHNNIE WALKER RED, CANADIAN CLUB
SOMMELIER SELECTED WINES
IMPORTED & DOMESTIC BEERS
ASSORTED SOFT DRINKS

PREMIUM BAR - \$39 pp first hour / \$10 pp each additional hour

TITO'S HANDMADE, KETEL ONE & GREY GOOSE VODKAS, BACARDI RUM, CAPTAIN MORGAN, HENDRICKS GIN, BOMBAY SAPPHIRE GIN, JOHNNIE WALKER BLACK, JACK DANIELS, CROWN ROYAL, DEWARS WHITE LABEL, BULLEIT BOURBON, BULLEIT RYE, CASAMIGOS BLANCO & REPOSADO TEQUILA, JAMESON
SOMMELIER SELECTED WINES
IMPORTED & DOMESTIC BEERS
ASSORTED SOFT DRINKS

SPARKLING WINE BAR - \$20 pp first hour / \$8 pp each additional hour

SOMMELIER SELECTED SPARKLING WINE
FRESH PRESSED JUICES - ORANGES, GRAPEFRUIT, PEACH, PEAR
ASSORTED SOFT DRINKS

BLOODY MARY BAR - \$20 pp first hour / \$8 pp each additional hour

TITO'S HANDMADE VODKA
HOUSE MADE BLOODY MARY MIX
ASSORTED PICKLED VEGETABLES, OLIVES & CELERY
CURED MEAT & CHEESE SKEWERS

SPARKLING WINE & BLOODY MARY BAR - \$25 pp first hour / \$8 pp each additional hour

THE BEST OF BOTH STATIONS

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FLORISTS:

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Winston Flowers
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BAKERIES:

Aux Delices
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Sweet Lisa's Exquisite Cakes
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Cafe Wha? Entertainment
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M Communications
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