

Prix Fixe Menu

Menu includes five hors d'oeuvres, one salad, one entree & dessert table

PASSED HORS D'OEUVRES *Select Five*

- GF-DF Carne Asada**, Grilled Skirt Steak, Pepperonata
- Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil
- DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce
- Crispy Carbonara Mac and Cheese**, Peas, Pancetta
- GF Jerk Chicken Salad**, Plantain Chip, Avocado Cream
- GF Caprese Bite**, Burrata Mozzarella, Smoked Tomato, Basil Oil
- GF-DF Tuscan Chicken Kabob**, Fennel Pollen Rub, Lemon-Rosemary Aioli
- DF Chinese Vegetable Spring Rolls**, Sweet Chili Sauce
- GF-DF Chilled Jumbo Shrimp**, Cocktail Sauce, Lemon
- Savory Corn Cupcake**, Candied Bacon Crumble, Whipped Mascarpone
- * **Spicy Salmon Tartar**, Wonton Cracker, Wasabi Cream
- GF-V Crispy Beet Fries**, Orange, Cashew Horseradish Cream
- DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Fresno Chili
- DF Korean Style Beef Skewer**, Kimchi

SALAD COURSE *Select One*

- Hearts of Romaine**, Shaved Parmesan, Focaccia Croutons
- Sun Dried Tomatoes, Caesar Vinaigrette
- GF Tuscan Salad**, Artisan Italian Lettuces, Roasted Cherry Tomato, Olives, Butter Beans, Charred Red Onion, Basil Parmesan Dressing
- GF Baby Arugula Salad**, Cherry Tomato, Pine Nuts, Shaved Parmesan, Lemon-Olive Oil Vinaigrette

Artisan Bread Basket and Vermont Butter

*GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before December 31, 2018.*

ENTRÉE *Select One*

- GF Grilled 4oz Club Cut Sirloin & Herb Roasted Native Cod** 98
Baby Yukon Potatoes, Jumbo Asparagus, Béarnaise Aioli
- GF Pan Seared Natural Chicken & Scottish Salmon** 88
Yukon Potato Puree, Glazed Baby Carrots, Parsley Caper Nage
- GF-DF Grilled 10oz Angus Sirloin Steak** 102
Hasselback Potato, Garlicky French Beans, Aged Balsamic
- GF Seared Scottish Salmon** 98
Sweet Corn & Scallion Risotto, Wilted Spinach, Lemon Butter Sauce
- GF Herb Crusted Native Cod** 96
Creamer Potato, Leek & Golden Beet Hash, Champagne Buerre Blanc
- GF Roasted Boneless Natural Chicken Breast** 88
Parmesan Polenta, Basil Roasted Tomato, Chicken Nage
- GF-V Quinoa Stuffed Roasted Portobello Mushroom** 75
Basil Cured Tomato, Zucchini, Eggplant, Quinoa Stuffing
Seared Spinach, Sweet Pepper Oil, 12 Year Aged Balsamic

If you would like to select two entrées; entrée counts are due 14 days prior to the event. Price of the highest entrée will apply

DESSERT TABLE

- GF Tiramisu Mousse Cup**
- Chocolate Caramel Tart**, Orange
- Lemon Tartlet**, Toasted Meringue
- Mini Cheesecake Bite**, Vanilla
- Coffee and Herbal Tea Station**, Non-Fat Milk, Half & Half, Sugars, Honey

Only the Menu Options Listed, No tastings or substitutions for this specially priced menu

*My
Thank You
Blessing*