

*Only the Menu Options Listed, no substitutions for this specially priced menu. A private tasting can be added for 100 per person. For a selection of 2 entrées; price of the highest entrée will apply. Final entrée guest count due 14 days prior to the event.*

### ONE HOUR COCKTAIL RECEPTION

**PASSED HORS D'OEUVRES** Select Five

#### VEGETARIAN - VEGAN

**GF-V Crispy Beet Fries**, Orange, Cashew Horseradish Cream

**DF Chinese Vegetable Spring Rolls**, Sweet Chili Sauce

**Crispy Mac and Cheese**, Fontina Val d'Aosta, White Truffle Oil

**Cranberry-Pecan Crostini**, Cremont Goat Cheese, Pepper Jelly

#### PESCATARIAN

**GF-DF Shrimp Cocktail**, Lemon

**DF Soft Fish Taco**, Crisp Whitefish, Avocado Salsa, Radish, Chili

**\*Spicy Salmon Tartare**, Wonton Cracker, Wasabi Cream

#### EVERYTHING ELSE

**GF-DF Carne Asada**, Grilled Skirt Steak, Pepperonata

**DF Korean Style Beef Skewer**, Kimchi

**DF Spicy Chicken Lettuce Wrap**, Hoisin Ginger Sauce

**GF-DF Tuscan Chicken**, Fennel Rub, Lemon-Rosemary Aioli

**Crispy Carbonara Mac and Cheese**, Peas, Pancetta

**GF Prosciutto Pear Wrap**, Watercress, Great Hill Blue Cheese

#### SALAD COURSE

 Select One

##### Romaine Salad

Shaved Parmesan, 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

**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, 2021.**

**Artisan Bread Basket**, Vermont Butter

#### ENTRÉE

 Select One

**GF Grilled 4oz Club Cut Sirloin & Herb Roasted Icelandic Cod** 98  
Baby Yukon Potatoes, Jumbo Asparagus, Béarnaise Aioli

**GF Pan Seared Natural Chicken & Nordic Blu 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 Nordic Blu Salmon** 98  
Sweet Corn & Scallion Risotto, Wilted Spinach, Lemon Butter Sauce

**GF Herb Crusted Icelandic Cod** 96  
Creamer Potato, Leek & Golden Beet Hash, Champagne Buerre Blanc

**GF Roasted Boneless Chicken Breast** 88  
Parmesan Polenta, Basil Roasted Tomato, Chicken Nage

**GF-V Mediterranean Stuffed Peppers** 75  
Roasted Golden Pepper, Mediterranean Vegetable, Olive & Basil Filling, Chick Pea Mash, Sweet Pepper Broth

#### DESSERT COURSE

 Select One

**GF Tahitian Vanilla Bean Panna Cotta**, Raspberries, Mint

**Apple Tart**, Baked Native Apple, Caramel Sauce

**Chocolate Caramel Tart**, Buttery Crust, Orange Ganache

#### Tablesides Coffee & Tea Service

#### COFFEE STATION

**Coffee, Decaffeinated Coffee & Tea Station**

Non-Fat Milk, Half & Half, Sugars, Honey

