

Only the Menu Options Listed, no substitutions or private tasting for this specially priced menu. A private tasting can be added for an additional cost. If you would like a selection of 2 entrees and a vegetarian, 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 Popcorn Cauliflower, Maple Sriracha Glaze, Sesame

DF Chinese Vegetable Spring Rolls, Sweet Chili Sauce

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

Ricotta Crostini, Basil Whipped Ricotta, Pickled Peaches

PESCATARIAN

GF-DF Individual Shrimp Cocktail

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

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

EVERYTHING ELSE

GF Brazilian Churrasco Steak Kabob, Salsa Verde

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 Field Greens

Green Apple, Blue Cheese, Cranberries, Toasted Walnuts, Honey Pepper Vinaigrette

GF Arugula Salad

Crisp Pancetta, Toasted Pine Nuts, Gorgonzola, White Balsamic 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, 2022.**

Artisan Breadbasket, Vermont Butter

ENTRÉE Select entrée & select vegetarian

GF Grilled 4oz Club Cut Sirloin & Herb Roasted Icelandic Cod 103
Baby Yukon Potatoes, Jumbo Asparagus, Béarnaise Aioli

GF Pan Seared Natural Chicken & Nordic Blu Salmon 90
Yukon Potato Puree, Glazed Baby Carrots, Parsley Caper Nage

GF-DF Grilled 10oz Angus Sirloin Steak 107
Hasselback Potato, Garlicky French Beans, Aged Balsamic

GF Seared Nordic Blu Salmon 100
Sweet Corn & Scallion Risotto, Wilted Spinach, Lemon Butter Sauce

GF Herb Crusted Icelandic Cod 102
Creamer Potato, Leek & Golden Beet Hash, Champagne Beurre Blanc

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

GF-V Eggplant Caponata Stuffed Roasted Tomato 75
Garlicky White Bean Puree, Wilted Spinach, Red Pepper Broth, Basil Oil

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

Tableside Coffee & Tea Service

