

Only the Menu Options Listed, no substitutions 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

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

**GF-V Popcorn Cauliflower**, Maple Sriracha Glaze

**Crispy Mac & Cheese**, Fontina, White Truffle Oil

**Ricotta Crostini**, Whipped Ricotta, Pickled Peaches

#### PESCATARIAN

**GF-DF Passed Shrimp Cocktail**

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

**DF Soft Fish Taco**, Crisp Cod, Avocado, Radish, Chili

#### EVERYTHING ELSE

**GF Brazilian Churrasco Steak Kabob**, Salsa Verde

**DF Korean Style Beef Skewer**, Kimchi

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

**GF-DF Tuscan Chicken Kabob**, Lemon-Rosemary Aioli

**GF-DF Prosciutto Wrapped Peach**, Arugula, Vanilla

#### SALAD COURSE Select One

**Romaine Salad**

Shaved Parmesan, Croutons, Sun Dried Tomatoes, Caesar Vinaigrette

**GF Field Greens**

Green Apple, Blue Cheese, Cranberries, Walnuts

Honey Pepper Vinaigrette

**GF Arugula Salad**

Crisp Pancetta, 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, 2023.**

**Artisan Breadbasket**, Vermont Butter

**ENTRÉE** Select entrée & select vegetarian

**GF \*Grilled 4oz Club Cut Sirloin & Herb Roasted Icelandic Cod** 132  
Baby Yukon Potatoes, Jumbo Asparagus, Béarnaise Aioli

**GF Pan Seared Natural Chicken & Nordic Blu Salmon** 125  
Yukon Potato Puree, Glazed Baby Carrots, Parsley Caper Nage

**GF-DF \*Grilled 8oz Sirloin Steak** 137  
Fingerling Potato, Garlicky French Beans, Aged Balsamic

**GF Seared Nordic Blu Salmon** 120  
Sweet Corn & Scallion Risotto, Wilted Spinach, Lemon Butter Sauce

**GF Herb Crusted Icelandic Cod** 125  
Creamer Potato, Leek & Golden Beet Hash, Champagne Beurre Blanc

**GF Roasted Boneless Chicken Breast** 120  
Parmesan Polenta, Basil Roasted Tomato, Chicken Nage

**GF-V Eggplant Caponata Stuffed Roasted Tomato** 100  
Garlic White Bean Puree, Spinach, Red Pepper Broth, Basil Oil

#### DESSERT TABLE

Based on 2 petit sized pieces per person

**GF Espresso Panna Cotta**, Cinnamon

**Chocolate Decadence Bite**, Dark Cocoa

**Fresh Fruit Tartlet**, Apricot Glaze

**Coffee, Decaffeinated Coffee & Tea Station**

2% Milk, Half & Half, Sugars, Honey

