

The ideal epicurean experience with 5 Passed Hors D' Oeuvres, 2 Course Plated Dinner and a Dessert Table with Coffee Station. This menu is specially priced with only the Menu Options Listed, no substitutions. A private tasting can be added for an additional cost.

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

DF *Spicy Salmon Tartare, Wonton, Yuzu Kosho

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

EVERYTHING ELSE

GF Brazilian Churrasco Steak Kabob, Salsa Verde

GF-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-DF Watercress- Frisée Salad (Best preset option- GF, DF, Nut Free)

Radicchio, Green Apple, Shaved Fennel, Spiced Pumpkin Seeds,

Honey Cider Dressing

GF Arugula Salad

Crisp Pancetta, Sundried Cherries, 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, 2024.

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.

Artisan Breadbasket, Vermont Butter

ENTRÉE Select entrée & select vegetarian

GF *Grilled 4oz Brandt Top Sirloin & Herb Roasted Icelandic Cod 135
Baby Yukon Potatoes, Jumbo Asparagus, Béarnaise Aioli

GF Pan Seared Natural Chicken & Nordic Blu Salmon 128
Yukon Potato Puree, Glazed Baby Carrots, Parsley Caper Nage

GF-DF *Grilled Brandt 8oz Sirloin Steak 140
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 125
Parmesan Polenta, Basil Roasted Tomato, Chicken Nage

GF-V Lemon Artichoke Risotto 100
Roasted Tomato, Zucchini, Spinach, Basil, Sicilian Extra Virgin Oil

PRIX FIXE DESSERT TABLE

Based on 2 petit sized pieces per person

GF Espresso Panna Cotta, Cinnamon

Chocolate Decadence Bite, Dark Cocoa

GF-V Forest Berry Truffle, Citrus

Coffee, Decaffeinated Coffee & Tea Station

2% Milk, Half & Half, Sugars, Honey

