

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.

### PRIX FIXE 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-DF 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

### PRIX FIXE 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, Crispy Quinoa,

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

**Prix Fixe GF \*Grilled 4oz Brandt Top Sirloin & Herb Roasted Icelandic Cod**

135

Baby Yukon Potatoes, Jumbo Asparagus, Béarnaise Aioli

**Prix Fixe GF Pan Seared Natural Chicken & Nordic Blu Salmon**

128

Yukon Potato Puree, Glazed Baby Carrots, Parsley Caper Nage

**Prix Fixe GF-DF \*Grilled Brandt 8oz Sirloin Steak**

140

Fingerling Potato, Garlicky French Beans, Aged Balsamic

**Prix Fixe GF Seared Nordic Blu Salmon**

120

Sweet Corn & Scallion Risotto, Wilted Spinach, Lemon Butter Sauce

**Prix Fixe GF Herb Crusted Icelandic Cod**

125

Creamer Potato, Leek & Golden Beet Hash, Champagne Beurre Blanc

**Prix Fixe GF Roasted Boneless Chicken Breast**

125

Parmesan Polenta, Basil Roasted Tomato, Chicken Nage

**Prix Fixe 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

