

Hors D'Oeuvres

Cold Hors D'œuvres	<i>Per Dozen</i>
Green Tomato Gazpacho with Mint	\$20
Basil Ricotta & Braised leek Crostini with Chives	\$20
Noodle Cucumber Cold Rolls with Thai Chili	\$21
Thai Cold Rolls with Chipotle Cabbage Slaw, Tofu & Orange Ginger Sauce	\$21
Caprese Skewers with Aged Balsamic	\$25
Roasted Garlic & Sweet Potato Crostini with Caper Sour Cream	\$25
Prosciutto & Cucumber Roulade with Roasted Pepper Puree	\$25
Prosciutto & Mellon with Reggiano & Aged Balsamic	\$25
Bruschetta with Olive Tapenade & Parmigiana	\$28
Beet Tartar with Endive, Greek Yogurt & Orange Zest	\$28
Fig & Goat Cheese Canapes with Cured Pork Belly	\$29
Vietnamese Lettuce Wraps with Pork & Poached Shrimp & Sweet And Spicy Sauce	\$30
Chilled Shrimp with Lemon Salt & Spiked Cocktail Sauce	\$31
Smoked Nordiques Salmon Canapes with Herbed Cheese	\$31
Crab Salad with Cucumber & Crostini	\$31
Blini with Smoked Salmon & Whipped Cream Cheese	\$31
Shrimp Ceviche with Lime & Cilantro	\$31
Black & Blue Seared Beef, Crostini, Blue Cheese and Sriracha	\$39
Seared Tuna Crostini, Pepper Jam & Micro Green	\$40
 Hot Hors D'œuvres	
Vegetarian Spring Rolls with Citrus Ponzu	\$25
Cauliflower Pakora with Tamarind & Ginger Dipping Sauce	\$25
Salted Drumettes with Teriyaki Sauce	\$25
Beer Braised Paletchorp Sausage Puff Pastry & Lemon Dill Aioli	\$25
Chicken & Corn Spring Rolls with Thai Chili Sauce	\$25
Pulled Pork Spring Rolls with Marsala Wine Reduction	\$27
Baked Prosciutto Wrapped Asparagus with Lemon Aioli	\$28
Thai Chicken Skewer with Sesame, Peanut & Ginger	\$29
Bulgogi Beef Skewer with Citrus Aioli	\$29
Fried Samosas with Spiced Chutney	\$30
Smoked Ham & Goats Cheese Arancini	\$30
Mushroom Duxelle Stuffed Pastry Blossoms	\$30
Crunchy Chicken Sliders with Tartar Sauce	\$30
Braised Shortrib Potato Croquettes	\$30
Angus Beef & Veal Meatballs with Jack Daniels BBQ Sauce	\$30
Crab & Ginger Cakes with Lemon Basil Aioli	\$35
Lemon & Tequila Shrimp Skewers with Spiked Lime Cocktail Sauce	\$35
Tandoori Shrimp Skewers with Mango Vinaigrette	\$35
Herb Crusted Lamb Lollipops with Red Wine Demi	\$41
Lobster Puffs with Basil Ginger Mayo	\$44

Appetizers

Bitter Salad Lettuces Pickled Vegetables & Red Wine Vinaigrette	\$13
Roasted Root Vegetable Salad Goat Cheese, Burnt Rosemary & Aged Balsamic	\$14
Heirloom Beet Salad Rainbow Char, Orange Segments, Toasted Sunflower & Raspberry Vinaigrette	\$14
Zucchini Tomato & Mozzarella Tower Basil Pesto & Balsamic	\$14
Veal & Pork Meatball Basil, Cherry Tomato Sauce & Parmigiana Shavings	\$14
Fried Mozzarella Ball Green Pea & Roasted Red Pepper Puree	\$14
Orecchiette Basil Tomato Sauce & Chorizo	\$14
Kale & Spinach Salad Pearl Cous Cous & Marinated Vegetables	\$14
Green Pea Risotto Lemon & Dill	\$14
Wild Mushroom Ragu Marsala, Thyme & Black Kale	\$14
Watermelon Salad Feta, Mellon Rind & Balsamic Reduction	\$14
Brisket & Polenta Aged Wine & Cippolini Onion Demi	\$15
Soba Noodle Salad Edamame, Cilantro, Sprouts, Pickled Carrots, Hoisin Vinaigrette & Toasted Sesame	\$15
Prosciutto Pepperoncini, Sweet Pepper, Basil & Focaccia	\$16

All prices are on a per person basis and do not include taxes or facility fee.

Appetizers

Chilled Black & Blue Tenderloin Blue Cheese, Arugula & Spicy Red Pepper Sauce	\$17
Poached Seafood Salad Citrus, Basil & Crostini	\$17
Rapini & Shrimp Salad Toasted Almonds & Navy Beans Braised In Tomatoes & Garlic	\$17

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Entrée

Beef, Veal, Game

Veal Tenderloin \$27
Risotto Cake, Braised Black Kale, Smoked Bacon & Apple Jam

Veal Piccata \$30
Egg, Parmesan, White Wine, Poached Asparagus &
Herb Scented Mini Red Potatoes

Veal Chop 10oz \$36
Maple Mustard Rosemary Glaze, Jalapeno Cheddar Mash &
Balsamic Roasted Vegetable Medley

NY Striploin 8oz \$41
Red Onion Demi, Herbed Compound Butter, Eggplant Caponata &
Cauliflower Mash

Rib Eye 10oz \$42
Cauliflower Horseradish Mash, Cremini Mushrooms &
Roasted Root Vegetables

Whole Roasted Beef Tenderloin 8oz \$44
Choice CAB with Horseradish Demi, Garlic Mash & Fried Chili Rapini

Prime Rib 10oz (minimum of 50 Guests) \$48
Cauliflower Horseradish Mash, Cremini Mushrooms &
Roasted Root Vegetables

Filet Mignon 8oz \$53
Choice CAB, Cast Iron Seared, Bacon wrapped, Red Wine Demi,
Spring Onion Mash, Wilted Red Char & Herb Garlic Butter

Venison Tenderloin 8oz \$61
Porcini Dust, Braised Fennel, Snow Peas, Blackberry Port Reduction &
Garlic Mash

Poultry

Pan Seared Chicken Fillets 6oz \$26
Oyster & Porcini Cream Reduction, Braised Leeks & Roasted Mini Red Potatoes

Stuffed Chicken Valentino \$28
Roasted Red Peppers, Mozzarella, Basil, Garlic Mash & Poached Asparagus

Prosciutto Wrapped 6oz Chicken Supreme \$31
Garlic Mash, Balsamic Glazed Root Vegetables & Marsala Wine Reduction

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Entrée

Pork/ Lamb

Hoisin Lamb Chops 3-Bone	\$31
Toasted Sesame, Asian Vegetable Slaw & Fried Egg Noodles	
Pork Medallions	\$32
Maple-Red Wine & Rosemary Reduction, Pea Shoot, Pepper Squash & Grilled Potatoes	
Pork Tenderloin	\$36
Sage, Caramelized Apples, Broccolini, Jalapeno & Cheddar Mash	
Braised Lamb Shank	\$38
Cippolini Red Wine Demi, Red Beet Risotto & Fried Onion Strings	
Australian Rack Of Lamb 3-Bone	\$42
Horseradish Cauliflower Mash, Green & Yellow beans, Herb Vinaigrette	

Fish and Seafood

Salmone 6oz	\$34
Dill Caper Wine Sauce, Lemon Infused Basmati Rice, Poached Asparagus & Fire Roasted Vine Grape Tomatoes	
Piri Piri Baked Tilapia 6oz	\$34
Basmati Rice, Green & Yellow beans, Herb Vinaigrette	
Miso Glazed Salmon 7oz	\$37
Rice Noodles, Sprouts, Edamame & Corn	
Cajun Crusted Tilapia 6oz	\$38
Kiwi & Strawberry Salsa, Lime Spiked Cabbage Slaw, Herb Scented Fingerlings	
Tandoori Shrimp	\$38
Cous Cous, Baby Carrots, Slivered Snow Peas & Pineapple Vinaigrette	
Arctic Char 6oz	\$38
Orange Fennel Glaze, Maltaise Sauce, Braised Fennel & Bell Pepper Pilaf	
Curried COD 6oz	\$38
Tomato Curry, Lemon Grass, Jasmine Rice & Yellow Beans	
Mahi Mahi 6oz	\$40
Poached Blueberries, Tomato-Cucumber Relish & Hot Quinoa Vegetable Salad	

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Entrée

Fish and Seafood Continued

Grilled Branzino 7oz Potato Crust, Eggplant Caponata, Broccolini & Lemon Salt w Herb Oil	\$40
Planked Salmone 6oz Maple-Rosemary Glaze, Mango Salsa, Braised Cabbage, Leeks & Roasted Red Potatoes	\$41
Rainbow Trout 6oz Mushroom & Leek Risotto, Shallot & Red Pepper Butter Sauce	\$41
Snapper Fra Diavolo 7oz Spicy Cherry Tomato, Green and Yellow French beans & Risotto Cake	\$42
Almond Crusted Chilean Seabass 6oz White Bean Ragout, Asparagus & Roasted Sweet Potatoes	\$49
Halibut 6oz Basil Orange Dressing, Broccolini, Confit Garlic & Mushrooms And Risotto Cakes	\$51
Lobster Thermidor 1/2 Mushroom Sherry Cream Reduction, Toasted Panko, Warm Snow Pea & Asparagus Salad & Roasted Cauliflower	Market Price

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Dessert

Pot de Crème Mint Whipped Cream, Candied Orange & Strawberries	\$11
Crème Brûlée Baileys Infused Custard, Blueberry Crème & Mint	\$11
Fried Zeppole Warm Chocolate Sauce & Sugar Dust	\$11
Crème Carmel Vanilla Bean Custard & Mango Chutney	\$12
Crêpes Vanilla & Raspberry Ice Cream & Baileys Caramel	\$12
Deconstructed Strawberry Cheesecake Tower with Puff pastry, Strawberry Sauce, Whipped Cream & Cheesecake Custard	\$12
Pistachio Flan Coconut Crumbs & Caramel	\$13
Flourless Chocolate Cake Toasted Almonds & Warm Chocolate	\$13
Tiramisu Double Espresso, Baileys, Fresh Berries & Chocolate Shavings	\$13
Raspberry White Chocolate Cheesecake Lemon Meringue Cracker Crust, Nutmeg & Berry Coulis	\$14
Mini Apple Croustade Puff Pastry, Caramelized Apples, Blackberries & French Vanilla Ice Cream	\$15

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