

# Hors D'Oeuvres

	<i>Per Dozen</i>
<b>Cold Hors D'œuvres</b>	
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 & Melon 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
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
<b>Hot Hors D'œuvres</b>	
Vegetarian Spring Rolls with Citrus Ponzu	\$25
Cauliflower Pakora with Tamarind & Ginger Dipping Sauce	\$25
Salted Drumettes with Teriyaki Sauce	\$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
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

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

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

# Appetizers

<b>Beef Tenderloin Carpaccio</b> Aged Pecorino, Arugula, Balsamic Reduction & Oil	\$17
<b>Poached Seafood Salad</b> Citrus, Basil & Crostini	\$17
<b>Rapini &amp; Shrimp Salad</b> 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 Fillet 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

# Entrée

## Pork/ Lamb

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

## Fish and Seafood

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

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# Entrée

## Fish and Seafood Continued

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

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# Dessert

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

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