



Preset Dinner Menu I

Starters

(Please choose TWO options to be served family style)

Crispy Brussels Sprouts

Maple sugar, aged pecorino, lemon

Baby Spinach Salad

Dry fig, bacon, slivered almonds, red onion, Bleu cheese crumbles, fig balsamic dressing

Gourmet Garden Salad

Red grape tomato, cucumber, carrots, Sherry shallot vinaigrette

Blistered Shishito Peppers

Ranch spice, lime

Entrees

(Please choose THREE options to be offered to your guests)

Pasta Primavera

Summer squash, spinach, cherry tomato, mushrooms, olive oil or red sauce

Chilled Lobster Salad Roll

Celery, fennel, onions, mayonnaise, lemon, Belgian Frites

Moules Frites Marinière (2lbs)

Garlic white wine, mirepoix, herbs, butter, lemon

Braised Short Ribs

Red wine braised, carrot and Idaho potato puree

Beer Battered Fish and Chips

Belgian ale tempura battered cod, house made Belgian Frites

Herb Roasted Free Range Chicken

Summer squash ratatouille, whipped potatoes, jus

Dessert

Profiterole

Vanilla bourbon gelato, hot chocolate sauce

41 per guest

Unlimited soft drinks, iced tea, coffee and tea can be added for 3 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.



Preset Dinner Menu II

Starters

(Please choose TWO options to be offered to your guests)

Mushroom Arancini

Swiss cheese, pecorino, truffle aioli,
marinara sauce

Baby Spinach Salad

Dry fig, bacon, slivered almonds, red onion,
Bleu cheese crumbles, fig balsamic dressing

Chef's House Made Soup

Options vary with season and availability

Classic Caesar Salad

Romaine lettuce, cherry tomato
garlic croutons, parmesan Reggiano

Entrees

(Please choose THREE options to be offered to your guests)

Pasta Primavera

Summer squash, spinach, cherry tomato,
mushrooms, olive oil or red sauce

Crispy Pork Belly

Maple Apple Cider glaze, sweet potato puree,
fennel apple salad

Pan Seared Halibut

Black olive crusted, tri-colored vegetable pearls
Lemon beurre blanc, basil oil

Sliced Beef Tenderloin

Potato gratin, caramelized cauliflower
roasted shallot sauce

Faroe Island Salmon

Baby spinach flan, house-made sweet potato chips,
Parmesan dijon beurre blanc

Semi-Boneless Cornish Game Hen

Fall vegetable couscous, cranberry thyme sauce

Dessert

(Please choose TWO options to be offered to your guests)

Profiterole

Vanilla bourbon gelato, hot chocolate sauce

Lemon Tart

Fresh berries, raspberry coulis

Chocolate Lava Cake

Fresh vanilla bean whipped cream

Seasonal Sorbet

Fresh berries

57 per guest

**Unlimited soft drinks, iced tea, coffee and tea can be added for 3 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.**



Preset Dinner Menu III

Table Appetizer

(To be served at table upon arrival)

Tuna Tartare Cone

Soy sauce, lemon juice, lime juice,
sesame oil, dijon mustard, shallots

Starters

(Please choose TWO options to be offered to your guests)

Lobster Bisque

Maine lobster, crème fraîche

Belgian Endive Salad

Bleu cheese, Asian pear, walnuts, frisée, mustard vinaigrette

Crawfish Tail Gratin

Sauteed spinach, champagne sabayon

Foie Gras Crème Brulee

Duck jus reduction

Entrees

(Please choose THREE options to be offered to your guests)

Vegan Ravioli

White bean, basil

Long Island Duck Breast

Eggplant caviar, tri-colored carrots, pomegranate glaze

Pan Seared Dry Boat Scallops

Celery root apple puree, potato waffle
Sweet corn bacon ragout

Veal Tenderloin

Chanterelle mushrooms, butternut squash gnocchi, port reduction

Braised Lamb Shank

Braised acorn squash, carrots, onions, turnips

New York Strip

8oz NY strip, potato confit, black truffle parsnip puree
Crab béarnaise sauce

Dessert

(Served Family Style at Each Table)

Chef's Mini Dessert Platter

Selection of petit fours, pastries and house made truffles

85 per guest

**Unlimited soft drinks, iced tea, coffee and tea can be added for 3 per guest.
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.**