

entrée selections

All entrée salads available as side salad with entrée for \$3.95

Salads and Breads

Chopped Romaine Hearts with Olive Oil Poached Tomatoes, Basil Infused Croutons , Grated Parmesan and Balsamic Glaze ~ \$3.85

Artisan Lettuce with Candied Pecans, Port Infused Cranberries, Blue Cheese Crumbles and Pomegranate Vinaigrette ~ \$3.85

Baby Organic Spinach with Grilled Corn, Smoked Almonds, Red Onion Rings, Fresh Strawberries and a Lime Poppy Seed Vinaigrette ~ \$3.85

Baby Arugula, Shaved Fennel, Parmesan Cheese, Japanese Panko Croutons, Pine Nuts with a Red Wine Vinaigrette ~ \$3.85

Deconstructed Caesar: Romaine Hearts, Preserved Lemon, Bruinoise Tomato, Shaved Parmesan and Garlic Herb Japanese Bread Crumbs with Green Goddess Dressing ~ \$3.85

Boston Bibb Wedge with Bacon, Toasted Panko, Blue Cheese, Tomato and Cucumber with a Buttermilk Dressing ~ \$3.85

Pears and Blueberries with Roasted Walnuts, Green Onions and Mixed Greens Tossed in an Orange Vanilla Bean Vinaigrette ~ \$3.85

House Made Rosemary Focaccia Bread with Sweet Honey Butter ~ \$1.95

Olive Loaf with Truffle Butter ~ \$1.95

Grilled Cheese and Tomato Soup (bread) - Cheddar Bread Loaf with Tomato Whipped Butter and Sea Salt ~ \$1.95

Assorted Breads: French Baguettes, Olive Loaf and Focaccia with Whipped Butter ~ \$2.75

entrée selections

Chicken

Asian Style Coq au Vin with Sake Wine, Scallion Soba Noodle Sauté and Sesame Ginger Braised Bok Choy ~ \$17.90

Walnut Panko Chicken Breast and Dijon Cream Reduction with Buttermilk Whipped Potatoes, Thyme Roasted Green Top Carrots and Oyster Mushroom White Wine Glaze ~ \$17.95

Garam Masala Roasted 1/2 Chicken, Caramelized Onion Mashed Potato and Fried Brussels Sprouts with Carrots and Bacon broth ~ \$18.10

Saltimbocca Chicken Wrapped with Prosciutto Ham and Provolone Cheese over an Oyster Mushroom Cream Sauce, Potato Gratin and Sweet and Sour Asparagus ~ \$18.95

Blue Corn Fried Chicken with Sweet Corn Cream, Crunch Fried Potato Salad with Dijon, Red Cabbage Cole Slaw and Molasses Chipotle Corn Bread ~ \$18.75

Chicken Roulade, Stuffed with Artichoke Hearts, Sundried Tomato and Spinach Drizzled Sauce Supreme Served with Asparagus, Julienne Carrots and Whipped Caramelized Onion Potato ~ \$20.55

Pan Seared Airline Chicken Breast Topped with a Balsamic Fig Reduction and Natural Pan Jus, Potato Dauphinoise and Carrots Vichy ~ \$20.75

entrée selections

Seafood

Grilled Salmon with a Ginger Saffron Foam, Cauliflower Mash and Stir Fry of Asparagus and Red Pepper ~ \$19.20

Lump Crab Cakes with Jicama, and Red Pepper, Sweet Corn Bake with Shallot and Celery Leaf Butter Sauce ~ \$25.19

Grilled Halibut Over Asparagus and a Forest Mushroom Risotto with Caramelized Vidalia Onion Broth ~ \$26.10

Parmesan Crusted Snapper with Roasted Red Potato Coins, Seasonal Vegetable And Sweet Corn Butter Sauce ~ \$22.35

Pan Seared Salmon Filet with Mashed Potato Puree, Broccolini and a Lemon - Thyme Shallot Stew ~ \$19.10

Soy Lacquered and Seared Tuna Steak with Gingered Green Beans and Cabbage, Soba Noodles and Mango Chutney ~ \$26.85

Pecan Crusted Sea Bass, Warm Tarragon and Purple Potato Salad, Broccolini with a Sweet Corn Butter Sauce ~ \$48.80

Jerk Marinated Snapper Over Coconut Basmati Rice with Pineapple Salsa, Edamame and Julienne Carrots ~ \$25.50

Sautéed Prawns in a Star Anise and Pinot Gris Cream with Angel Hair Pasta and Julienne Vegetables ~ \$25.65

Pan Fried Perch with Roasted Olives, Preserved Lemon, Poached Fingerling Potatoes, Fresh Herbs and a White Wine Pan Sauce ~ \$27.40

entrée selections

beef

Charred N.Y. (Fillet) Steak with Julienne Vegetable, Roasted Garlic Mashed Potatoes and Sweet Onion Mustard Butter ~ \$28.50

Horse Radish and Peppercorn Roasted Prime Rib Au Jus with Vegetable of the Season, Potato Crunch, Caramelized Onion Mashed Potatoes ~ \$32.00

Marinated Beef Tenderloin Cooked Sous Vide with Creamed Spinach, Potato Gratin and Tarragon Aioli ~ \$39.50

24 Hour Braised Shaker Style Beef Pot Roast with Buttermilk Whipped Potatoes, Green Beans and Julienne Carrots with Natural Jus ~ \$15.95

Grilled Flat Iron Steak with Fingerling Potato Hash, Thyme Roasted Green Top Carrots and Vanilla Cardamom Syrup with a Thyme Shallot Compound Butter ~ \$31.85

Grilled Hanger Steak with Chimmichuri Sauce, Soft Polenta, Squash and Red Pepper Sauté, Chive Oil and Fried Shallots ~ \$17.00

* All items can be made buffet , plated or stations

entrée selections

pork

Coffee, Orange and Brown Sugar Braised Country Style Pork Ribs with Roasted Vegetables and Five Spice Roasted Sweet Potatoes ~ \$16.00

Honey Mustard Pretzel Crusted Pork Tenderloin with Potato Gratin, Grilled Vegetables and Dijon Cream Sauce ~ \$17.00

Cold Smoked and Grilled 10 oz Pork Chop with a Spinach Strewn Polenta Cake, Grilled Corn and Pepper Sauté , Fig and Apple Reduction ~ \$18.00

Roasted Pork Tenderloin with Fresh Sage and Brown Butter Masala Sauce, Sweet Potato Hash and Sautéed Broccolinnl ~ \$16.25

3 Little Pigs: Cumin Pulled Pork, Tomato and Chili Spiced Pork Belly and Grilled Tenderloin Medallion with Whipped Chive Potato and Sautéed Asparagus ~ \$17.95

Porchetta: Traditional Whole Roasted Suckling Pig Stuffed with Rosemary, Garlic and Sundried Tomatoes, Served with Pan Jus, Soft Polenta and Brocollini ~ \$21.00 *50 person minimum

entrée selections

mixed grill

Grilled Beef Tenderloin and Pan Seared Salmon with Forest Mushroom Blend Mashed Potatoes, Grilled Vegetables and Red Wine Reduction ~ \$30.50

Thyme Seared Halibut and Braised Beef with Roasted Root Vegetables and Forest Mushroom Sauce ~ \$22.00

Blackened Halibut Filet and Char Grilled Chicken Breast with Smoked Bacon and Sweet Corn Mashed Potatoes, Bayou Braised Vegetables and Apple Bourbon Glaze ~ \$21.00

Herb Crusted Shrimp and Seared Hanger Steak Medallions with Potato Gratin, and a Stir Fry of Asparagus, Red Onion, Ginger Root and Red Pepper Garnished with an Aged Balsamic Syrup ~ \$28.00

entrée selections

pasta

Spaghetti Carbonara with Edamame, Crispy Pancetta, Shaved Parmesan, Fresh Herbs and White Wine Cream Reduction, Topped with a Pan Fried Farm Fresh Egg ~ \$14.95

Spicy Lamb Sugo with Gemelli Past, Sautéed Asparagus, Herbed Ricotta Cheese and Roasted Garlic ~ \$20.50

Italian Sausage Lasagna Layered with Grilled Portabello Mushrooms, Sautéed Spinach and Roasted Red Peppers Layered with Blistered Tomato Sauce and Light Garlic Cream~ \$15.95

Port Salute Stuffed Meatball with Herbed Marinara Over Traditional Spaghetti ~ \$15.95

vegetarian

Grilled Vegetable and Basmati Stuffed Pate a Choux Shell with Butternut Squash Cream, Shaved Parmesan and Herbs ~ \$14.95

Blistered Red Pepper and Garlic Risotto with Seasonal Vegetables and Fried Shallots ~ \$14.00

Marinated and Grilled Portobello Mushroom Steak with Herbed White Beans, Sautéed Green Beans, Artichokes, Tomatoes and Balsamic Reduction ~ \$20.00

Curried Idaho Potatoes and Chickpeas with Sautéed Onion and Spicy Broccoli in a Tomato Sauce, Topped with Fresh Cilantro and Lime ~ \$15.00