



Allergies & Dietary Restrictions

**We try to accommodate all allergies and dietary restrictions
Please advise when selecting menu options**

Hors D'oeuvres - Savory

SPICY MARINATED SHRIMP

Cucumber Bowls with Marinated Shrimp, Sauce Remoulade and Fresh Dill

BRUSCHETTA WITH FETA

Grape Tomatoes, Kalamata Olives, Feta Cheese a top a Lemon Goat Cheese Toasted Herbed Crostini

CRISPY ARANCINI BALLS

Double Smoked Bacon, Mozzarella, and Cheddar, with Spicy Marinara

ENDIVE BOATS

Apple, Stilton Cheese & Hazelnut Salad in an Endive Leaf

SMOKED SALMON

Smoked Salmon, Whipped Herbed Cream Cheese, Red Onion, Crispy Capers, in a Mini Black and White Sesame Seed Tart Shell

BUTTERNUT SQUASH TARTS

Pureed Butternut Squash, Sweet Potato, Carrot and Onion in a Phyllo Cup with Toasted Hazelnuts and Balsamic Reduction

WARM HALLOUMI CHEESE POPS

Sesame Coated Halloumi Cheese Drizzled with Honey

BLINI WITH GREEN GODDESS HUMMUS

Smooth Herbed House-made Hummus a top a Tiny Fried Pancake



GOURMET CHEF AT YOUR TABLE

KOREAN BBQ STEAK SHOTS

Marinated Flank Steak, Coated with Sweet, Spicy, Salty Glaze in a Shot Glass

WARM MAC & CHEESE POPS

Panko Crusted Mac and Cheese Pops with Bacon Jam

MUSHROOM TOASTS

Sautéed Wild Mushrooms, Roasted Garlic, Balsamic Glaze and Parmigiano Reggiano a top a Herbed Crostini

OLIVE TAPENADE

Olive, Capers, Lemon, and Garlic Spread a top a Lemon-Mascarpone Toasted Crostini

SHRIMP BISQUE SHOTS

Smooth, Rich Shrimp Stock with Herbed Cream and Chive Oil

PANISSE FRITTER

Crispy Fried Fritter topped with Smoked Sour Cream and Pickled Shallots

WILD MUSHROOM & LEEK TART

Portobello, Shiitake, Oyster, Cremini, Leeks, Roasted Garlic, Cashew Cream, Balsamic Glaze in a Chia Seed Tartlet

SHRIMP COCKTAIL

Poached Shrimp with a Spicy Cocktail Sauce

PORK TACOS

Tender Pulled Pork Topped with Crispy Asian Slaw, Lime, Cilantro and Siracha Mayo

MINI-BURGER SLIDERS

Caramelized French Onion, Gruyere Cheese & Smokey BBQ sauce

FRIED CHICKEN AND WAFFLES

Buttermilk Marinated Breaded Chicken Pieces Drizzled with Spicy Sriracha Honey in a Mini Waffle Cup



GOURMET CHEF AT YOUR TABLE

Hors D'oeuvres - Sweet

WHITE CHOCOLATE HAZELNUT TARTLET

White Chocolate, Chantilly Cream, Chocolate Toasted Hazelnuts in a Phyllo Tart Shell

CHOCOLATE SILK SHOTS

Smooth Chocolate Mousse, Macerated Strawberries and Chantilly Cream

LEMON CHEESECAKE SHOTS

Lemon Velvet Cheesecake Topped with Chantilly Cream and Blueberry Compote

DECADENT CHOCOLATE CAKE BITES

Flourless Chocolate Cake, Chocolate Ganache, Chantilly Cream, Macerated Strawberries

TIRAMISU SHOTS

Dipped Ladyfingers, House Whipped Mascarpone Cheese, Dusted with Cocoa

LEMON ALMOND CAKE BITES

Layered Flourless Cake, Lemon Curd Frosting, Toasted Almonds, Raspberry Sorbet

BAKED ALASKA SHOTS

House-Made Raspberry Sorbet, Vanilla Bean Ice Cream, Torched Meringue. Served in a shot glass

Additional Charge Per Guest

CHARCUTERIE BOARDS

Assortment of Mild and Sharp Cheeses, Spicy and Mild Cured Meats, Olives, Fruits, Crackers and Crostini's



GOURMET CHEF AT YOUR TABLE

Bread Service

FOCACCIA AL ROSMARINO

House Made Roasted Garlic and Rosemary Focaccia
Served with Extra Virgin Olive Oil & Balsamic Vinegar

ARTISANAL BREADS

Assortment of Fresh Baked Artisanal Breads, Served with House-Whipped Flaky
Maldon Sea Salt Butter

Starters

ROASTED GARLIC SUNDRIED TOMATO CAESAR SALAD

Crisp Romain Hearts, Lemon Aioli, Roasted Garlic, Sundried Tomatoes, Herbed
Croutons, Double Smoked Bacon Lardons, & Parmesan Crisps

CRANBERRY PECAN KALE SALAD

Torn Kale Leaves, Diced Honey Crisp Apples, Dried Cranberries, Candied Pecans and
Feta in an Apple Honey Vinaigrette

STRAWBERRY SALAD

Baby Spinach, Strawberries, Blue Berries, Red Onion, and Toasted Almonds, in a Light
Dijon - White Wine Vinaigrette

SWEET POTATO BEET TARTAR

Towered Avocado, Sweet Potato, Roasted Beets, Lemon Goat Cheese, Candied
Pecans topped with a Micro Arugula Salad and a Balsamic-Maple Vinaigrette

PUMPKIN, APPLE & GINGER BISQUE

Finished with a Coconut Cream and Toasted Pumpkin Seeds

FIRE-ROASTED RED PEPPER SOUP

Smokey and Smooth Red Peppers, Roasted Roma Tomatoes, Topped with Toasted
Herbed Ciabatta Croutons

SHRIMP BISQUE

Additional Charge per Guest

Classically French, Smooth, Perfectly Balanced Shrimp Stock, with Fine Herbed Cream



GOURMET CHEF AT YOUR TABLE

FRENCH ONION SOUP

Rich Beef Stock, Red Wine, Caramelized Onions, Toasted Crostini topped with Melted Parmesan & Gruyere Cheese

ROASTED BUTTERNUT SQUASH RISOTTO

Creamy Arborio Rice, White Wine, Vegetable Stock, Roasted Butternut Squash, and Parmigiano Reggiano

Entrées

BEEF TENDERLOIN

Dry Rub Filet of Beef Tenderloin, Herbed Fingerling Potatoes, Lemon Asparagus, Chimichurri Sauce, Baby Micro Greens

SNOW AGED WAGYU BEEF

Additional Charge per Guest

Butter Basted 6-oz Wagyu Beef, Roasted Garlic Whipped Potatoes, Grilled Seasonal Vegetables

FILET OF SALMON

Pan-Seared Filet of Salmon, Beurre Blanc Sauce, Basmati Dill & Leek Rice Pilaf, Slow Roasted Cherry Tomatoes, Lemon Asparagus, Baby Micro Greens

FILLET OF TILAPIA

Pan-Seared Tilapia, Tomato-Fennel Salad, Romesco Sauce and Chive Oil

CHICKEN BREAST PROVINÇIAL

Marinated, Pan-Seared Chicken Breast, Citrus White Wine Butter Sauce, Mediterranean Vegetables, Basmati Dill & Leek Rice Pilaf

HONEY SOY-GLAZED CHICKEN

Marinated, Pan-Seared Chicken Breast, Spicy Asian Glaze, Warm Dressed Soba Noodles and a Crunchy Asian Slaw

PORK TENDERLOIN

Dry Rub Roasted Pork Tenderloin, Cherry Shallot Balsamic Sauce, Roasted Vegetables



GOURMET CHEF AT YOUR TABLE

WILD MUSHROOM & LEEK TART - VEGETARIAN

Portobello, Shiitake, Oyster, Cremini, Leeks, Roasted Garlic, Cashew Cream, and Balsamic Glaze, in a Chia Seed Pastry. Sunflower Pesto Fingerling Potatoes, Lemon Asparagus, Baby Micro Arugula

ROASTED VEGETABLE RICE PILAF - VEGETARIAN

Wild Rice, Braised Shallots, Roasted Root Vegetables, Beurre Blanc, and Fresh Dressed Greens

CELERIAC STEAK – VEGETARIAN

Seared Celeriac Steak, Creamy Potato Purée, Roasted Root Vegetables, Crispy Leeks, Pickled Pearl Onions and Vegetarian Demi Glacé

MEDITERRANEAN STACK – VEGETARIAN

Zucchini Wrapped Grilled Mediterranean Vegetables in an Herb Vinaigrette atop Tomato-Quinoa Pilaf. Finished with Crispy Parsnip and Carrot Chips.

Desserts

LEMON ALMOND CAKE WITH RASPBERRY SORBET

Layered Flourless Cake, Lemon Curd Frosting, Toasted Almonds, Raspberry Sorbet

DECADENT CHOCOLATE CAKE

Decadent, Smooth Chocolate Ganache, Macerated Strawberries, Chantilly Cream, Toasted Almonds

LEMON CHEESECAKE

Lemon Velvet Cheesecake Topped with Chantilly Cream and Blueberry Compote

CHOCOLATE FRENCH SILK

Chocolate Mousse Topped with Macerated Strawberries and Chantilly Cream

FRENCH LEMON SABAYON WITH HONEY LAVENDER ICE CREAM

Lemon Sweet Dough, Lemon Curd and Honey Lavender Ice Cream



GOURMET CHEF AT YOUR TABLE

TIRAMISU

Traditional Italian dessert with layers of Mascarpone Cheese, Coffee-Soaked Lady Fingers and Chantilly Cream topped with Cocoa Powder and a Coffee Tuile

HAZELNUT TARTLET WITH COFFEE ICE CREAM

Baked Chocolate Almond Shell filled with Creamy Chocolate Hazelnut Ganache, served with House-made Coffee Ice Cream and Coffee Tuile

ORANGE PANNA COTTA

Smooth and Creamy Orange Infused Panna Cotta Topped with Buttermilk Foam and Orange Pearls

OLD-FASHIONED APPLE CRISP

Traditional Baked Apple Crisp with Streusel Topping, Served Warm with House-Made French Vanilla Ice Cream

STRAWBERRY SHORTBREAD

Vanilla Shortbread, Macerated Strawberries, and Chantilly Cream

MAPLE GINGER CRÈME BRÛLÉE

Light and Creamy Maple & Ginger Infused Custard Base Topped with Layer of Caramelized Sugar

CAFÉ AU LAIT CRÈME BRÛLÉE

Light and Creamy Espresso Bean Infused Custard Base Topped with Layer of Caramelized Sugar

Coffee & Tea Service

REGULAR OR DECAFFEINATED

Served with Cream, Milk, Sugar, and Sweetener