



Each guest will choose one from the following categories

FIRST COURSE

New England Clam Chowder

Vegetarian Black Bean Chili
Pico de gallo & sour cream

Baby Spinach
Bacon, egg, red onion, mushrooms and honey mustard vinaigrette

Caesar Salad
Baby romaine lettuce, garlic anchovy dressing, croutons and parmigiano reggiano

House Salad
Mixed field greens, avocado, grape tomatoes, sunflower seeds, Sonoma goat cheese and raspberry vinaigrette

SECOND COURSE

Grilled New York Steak
Brandy peppercorn sauce, mashed potatoes and glazed baby carrots

Hazelnut Crusted Pacific Halibut
Citrus Moscato syrup, crisp polenta and baby French green beans

Pappardelle
Asparagus, Portobello mushrooms, oven roasted tomatoes & white wine

Apple Cider Brined Pork Loin Chop
Moscato Syrup

Mary's Roasted Chicken
Truffled risotto, arugula and oyster mushrooms

DESSERT OPTION

Vanilla Bean Creme Brûlée

Decadent Chocolate Brownie with vanilla ice cream

New York Cheesecake

The Elite Banquet is \$42 per guest. Does not include tax and 18% service fee.

Minimum of 30 orders please
Advanced order required