



SEATED DINNER MENU

(10 Guest Minimum, Pricing per Guest)

Starting at \$95.00

1ST COURSE

Jumbo Lump Crab Cake

Cucumber, Tomato, Onion Salsa, and Chipotle Aioli

Goat Cheese Mousse Napolean

Eggplant, Roasted Red Pepper, Zucchini, Scallion Coulis & Olive Tapenade

House Cured & Smoked Black Cod

Red Onion, Cucumber Slaw

Citrus Salad

Seasonal Citrus Fruit Segments & Blood Orange Emulsion

Maple Salad

Mache, Trevisano, Candied Walnuts, Bosc Pear, Goat Cheese & Maple Balsamic Drizzle

Combination Arugula Salad

Boston and Red Leaf Lettuce, Roasted Peppers, Goat Cheese, Red, Golden and White Beets
Champagne Vinaigrette

Three Color Napoleon

Green, Yellow and Red Tomatoes, Herb Goat Cheese, Japanese Cucumbers, and Bail Reduction

Lobster Salad

Nest of Frisée Salad with Herb Truffle Fusion

Seared Gulf Shrimp & Poached Lobster

Avocado Salad, Heirloom Tomato, Sea Beans & Purple Tortilla Crisp

Personal Touch

EXPERIENCE

Ignite Your Senses...

2ND COURSE

Linguini

Littleneck Clams, White Wine, Garlic and Parsley with a Parmesan Crisp

Butternut Squash Ravioli

Light White Truffle Butter Sauce

Goat Cheese Ravioli

with Orange and Fennel

Ricotta Gnocchi

Sage Brown Butter Sauce

Penne Milano

Prosciutto and Onions Sautéed in a Marinara Cream Sauce with a Splash of Vodka

Tagliatelle Bolognese

Ground Beef Simmered in Homemade Marinara Sauce

Natural Chilled Green Pea Soup

Truffle Oil and Chives



MAIN COURSE

Chanterelle Dusted Black Angus Filet

Potato Parsnip Pave and Sautéed Spinach

Beef Wellington

Micro Carrots and Cauliflower Puree

Fennel Crusted Rib Roast

Roasted Baby Carrots and Risotto

Winter Chicken Roulade

White Meat Chicken Stuffed with Cranberries and Cornbread Stuffing Topped with an Apricot and Fig Port Wine Sauce

Short Rib with Brunoise

Vegetables with a Natural Au Jus

Salmon Wellington

sided with Tri Color Roasted Cauliflower, Herbs and Roasted Garlic and Parsnips Purée

Zinfandel Salmon

Pistachio Crusted Salmon Filet Served Over a Bed of Spinach with Zinfandel and Butter Sauce and Couscous

Branzino

Wrapped with Grilled Zucchini and Japanese Eggplant Served over Chickpea Stew

Roasted Colorado Rack of Lamb

Creamed Spinach, Shiitake Mushrooms, Roasted Yukon Gold Potatoes

Vegetarian Option Available (Please Select One):

Vegetarian Pouch on a bed of Herb Lentils

Brown Rice with Spaghetti Squash Roasted Pepper Sauce



DESSERT COURSE

Seasonal Fruit Tart

topped with Homemade Carmel Ice Cream Garnished with Caramelized Nuts and Mint

Chocolate Cup

Filled with Fruit Compote, Raspberry Sauce, Sorbet and Fresh Mint

Crème Brûlée

Raspberry White Chocolate Brûlée Cheesecake

Chocolate Truffle Cake

with Peppermint Bark

Nutella Mouse

with a Ginger Snap Cookies

Stuffed Baked Apple

with Homemade Butter Pecan Ice Cream & Hot Caramel

Homemade Warm Sugared Spiced Donuts

with a Maple Glaze Dipping Sauce

Final menu pricing based on selections

Seated Dinner proposal will include chefs, staff and a bartender (if requested)

Please ask your event specialist to review rentals and serviceware needs to make your event the experience you envision.