



# PRIX FIXE MENU

\$110 + tax and 20% service charge

Choice of one for each course

## Starters

### SOUPS

**Blue Moon Clam Chowder** (VG) (GF)

Pastis Scented New England Style Chowder  
with House Made Crostini

**Soup du Jour**

Seasonal, Vegetable Market Driven Selections,  
from the Simple to the Sublime

(VG) = Vegan (GF) = Gluten Free

### SALADS

**Baby Field Greens Salad**

Shaved Carrot, Radish, Cucumber,  
Grape Tomatoes, and Balsamic Vinaigrette

**Caesar**

Romaine, House Made Croutons,  
Shaved Parmesan and Caesar Dressing

**Strawberry Fields Salad** (GF)

Baby Field Greens, Sliced Local Strawberries, Cucumber,  
Crumbled Feta, and Citron Vinaigrette

## Entrées

**Pan Roasted Supreme of  
Chicken a la Perigourdine** (GF)

Chive Whipped Potato, Seasonal Vegetables, Sliced Black Truffle Sauce

**Miso Sabe-Miso Glazed Chilean Seabass** (GF)

Jade Bamboo Rice, Seasonal Vegetables

**8oz Plancha Seared Filet Mignon** (GF)

Allen Bros of Chicago famous Beef, Potatoes Dauphinoise,  
Sea Salt & Herb Steak Fries, Red Wine Reduction

**Homemade Ravioli with Roasted Maitake  
and Trumpet Mushrooms**

Porcini-Cream Sauce, Spinach,  
Wild & Domestic Mushroom Melange

## Desserts

**Ginger Scented Crème Brûlée**

**Flourless Chocolate Lava Cake  
with Chantilly Cream and Fresh Berries** (GF)

**Vanilla Bean Creme Patissiere Torte  
with Fresh Berries and Coulis**

**Warm Bread Pudding with Fleur de Sel  
Caramel and Whipped Cream**



# PRIX FIXE MENU

**\$79 + tax and 20% service charge**

*Pre-select one for each course  
includes warm bread, soft beverages, coffee, or tea*

## Starters

### SOUPS

#### **Soup du Jour** VG GF

*Seasonal, Vegetable Market Driven Selections,  
from the Simple to the Sublime*

VG = Vegan GF = Gluten Free

### SALADS

#### **Baby Field Greens Salad** VG GF

*Shaved Carrot, Radish, Cucumber,  
Grape Tomatoes, and Balsamic Vinaigrette*

#### **Caesar**

*Romaine, House Made Croutons,  
Shaved Parmesan and Caesar Dressing*

## Entrées

#### **Chicken a la Chardonnay** GF

*Sauteed Gluten Free Flour & Egg Dipped Chicken Breast,  
Chive Whipped Potato, Seasonal Vegetables,  
Roasted Grape & Chardonnay Sauce*

#### **Seared Organic Salmon with Pommeray-Honey Sauce** GF

*Sustainable Faroe Island Salmon,  
Jade Bamboo Rice, Seasonal Vegetables*

#### **8oz Bistro Steak au Poivre** GF

*Potatoes Dauphinoise, Haricots Verts,  
Brandy-Green Peppercorn Sauce*

#### **Homemade Ravioli with Roasted Maitake and Trumpet Mushrooms**

*Porcini-Cream Sauce, Spinach,  
Wild & Domestic Mushroom Melange*

## Desserts

#### **Ginger Scented Crème Brûlée**

**Flourless Chocolate Lava Cake  
with Chantilly Cream and Fresh Berries** GF

#### **Vanilla Bean Creme Patissiere Torte with Fresh Berries and Coulis**

**Warm Bread Pudding with Fleur de Sel  
Caramel and Whipped Cream**



## BUFFET PACKAGE

**\$95 + tax and 20% service charge**

*Includes Seasonal Salad Station, Bread & Butter  
Coffee & Tea Station*

### Entrées

*(Choose 2)*

**Chicken a la Citron**

**Chicken Cordon Bleu**

**Chicken a la Forestiere**

**Lemon & Thyme Marinated Chicken**

*with Strawberry Bruschetta*

**Bordeaux Braised Boneless Beef Short Ribs**

**Pork Tenderloin**

*with Cherry Peppers, Sauscisson Sec,  
White Wine Garlic Broth*

**Sliced Flank Steak**

*with Madeira-Mushroom Sauce*

**Vegetarian Grilled Vegetable Strata**

*with Fresh Mozzarella and Polenta with Tomato Sauce*

☺ = Vegan    ☺ = Gluten Free

### Optional Carving Station

*(\$50 for each Chef Attendant)*

**Herb Roast Pork Loin - \$5 per person**

**Sesame Furikake Seared Yellowfin Tuna Blocks - \$8 per person**

**Roast Prime Rib of Beef - \$9 per person**

**Bacon Wrapped Filet Mignon - \$10 per person**

**Steakhouse Rub New York Strip Loin - \$9 per person**

**Hard Cider-Maple Glazed Breast of Turkey - \$5 per person**

### Seafood

**Bronzino with Lemon & Caper Gremolata**

**Sole al Agrumes**

**Pan Seared Mahi Mahi - with Mango Salsa**

**Grilled Faroe Island Salmon - with Champagne Beurre Blanc**



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## *Pasta Entrées*

*(Choose 1)*

### ***Penne alla Vodka***

*An old world recipe of Pomodoro and Pancetta flamed in Vodka,  
finished with Cream, Parmesan, and Basil served over Penne Pasta*

### ***Farfalle with Chicken, Spinach, Wild & Domestic Mushrooms***

### ***Vegetarian Tortellini***

*Oven Roasted Seasonal Vegetables tossed with Cheese Filled Pasta  
and your choice of Pomodoro, Pesto, or Garlic Cream Sauce*

### ***Orecchiette with Saucisson Sec & Broccoli***

*Pepper Flakes, Parmigiano Reggiano, White Wine-Garlic Sauce*

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## *Vegetables*

*(Choose 1)*

*Additional selections are \$4 per item per person*

### ***Broccolini Sauté***

### ***Glazed Carrots***

### ***Asparagus with Lemon Zest and Olive Oil***

### ***Haricots Verts Amandine***

### ***Plancha Charred Vegetable Medley***

### ***Seasonal Sautéed Vegetables***

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## *Starches*

*(Choose 1)*

*Additional selections are \$4 per item per person*

### ***Whipped Potatoes*** (VG) (GF)

### ***Herb Roasted Potatoes*** (VG) (GF)

### ***Vegetable Rice Pilaf*** (VG) (GF)

### ***Wild and Domestic Rice***

### ***Potatoes Au Gratin*** (VG) (GF)



# PASSED HORS D'OEUVRES

*Only available as an add-on to any Prix Fixe menu*

*\$15 for a choice of 4 Hot and/or Cold Hors d'Oeuvres*

## *Meat*

- Beef Tenderloin on Brioche Button*
- Roast Beef, Horseradish & Yorkshire Pudding Bite*
- Seared Beef & Vegetable Maki*
- Bourbon Lacquered Flank Steak and Sweet Potato Bouquet*
- Beef Carpaccio & Pecorino Tartufo Crostini*
- Kobe Beef Cheeseburger Sliders, Caramelized Onion, Truffle Aioli*
- Beef Short Rib Wrapped in Bacon*
- Philly Cheese Steak Bites*
- Andouille Sausage en Croute*
- Pork Pot Sticker: Smoked Oolong Hoisin*
- BBQ Glazed Pork Fork: Slow Braised, Pickled Petit Vegetable*
- Crispy Pork Belly Skewers with Vietnamese Caramel*
- Lil' Pulled Pork Slider*
- BLT Brochette: Applewood Smoked Bacon, Lettuce, Tomato, Herb Mayo, Pain de Mie*
- Savory Bolognese "Cannoli"*
- Herb Rubbed Lamb Satay, Mint Pistou, Pomegranate Gremolata*
- Lamb, Spinach & Feta Phyllo Cup*
- Serrano Ham, Manchego & Quince Bocadillo*
- Steak Frites Skewer, Sauce au Poivre*
- Beef Mini Meatballs: Swedish Style, Mozzarella & Red Gravy, Asian BBQ*

## *Vegetarian*

- Roasted Tomato Bruschetta & Ricotta Salata Crostini*
- Watermelon & Feta Skewer, Young Olive Oil, Mint Confetti*
- California Avocado Crostini:*  
*Spicy Mayo, Cheddar, Sprouts, and Multi Grain Round*
- Love Muffin: Bite Sized Strawberry-Brie Muffin*
- Wild Mushroom, Camembert & Thyme Tartlet*
- Vegetable Spring Roll: Soy-Ginger & Mango-Sweet Chili Dipping Sauces*
- Grilled Pear & Gorgonzola Pizza*
- Chickpea Lollipops, Lemon-Tahini Dip*
- Blue Corn, Black Bean, Avocado & Cotija Pico Tostada*
- Roasted Beet Macaron, Goat Cheese, Red Onion Jam*
- Artichoke Beignet, Creamed Spinach Dip*
- Fig, Apple & Stilton Pierogi*
- Calzone alla Margarita*
- Black Bean & Cheese Quesadilla*
- Shiitake Mushroom Phyllo Purse*
- Spinach & Cheese Stuffed Mushroom Cap*
- Blini with Beet & Boursin Pate, Crème Fraiche, Beluga Lentil Caviar*
- Blue Cheese Asparagus Bites*
- Wine Poached Pear, Citrus Marscarpone, Candied Pecan, Endive*
- Warm Churros and Mexican Chocolate Shooter*
- Grilled Cheese Sandwich and Tomato Soup Shooter*

## *Poultry*

- Turkey Cobb Baby Lettuce Cup*
- Chicken Caesar Bites*
- Oriental Cashew Chicken Spoons*
- Curried Chicken Salad, Grape, Walnut, Apple, Endive*
- Buffalo Chicken & Blue Cheese Spring Rolls*
- Chicken Wonton and Miso Spoon*
- Lemongrass Chicken Chao on Sugarcane Skewer*
- Buffalo Chicken Meatballs with Blue Cheese or Ranch*
- BBQ Chicken on Jalapeño-Cheddar Corn Cake*
- Chicken & Waffle Bites*
- Chicken Parm Bites*
- Peking Duck on Scallion Pancake*
- Duck Spring Roll*
- Duck l'Orange; Savory Madeline*
- Chicken Cordon Bleu Brochette*
- Chicken Tikka Skewer, Raita Shooter*
- Cranberry or Teriyaki Glaze Turkey Cocktail Meatball*



## *New American Classics & International*

*Shrimp Cocktail*  
*Mini Brooklawn Crab Cakes: Remoulade*  
*Chill Surf & Turf: Petit Filet and Shrimp Salad Roll Up*  
*Salami, Cheese & Marinated Vegetable Antipasto Skewer*  
*Caprese Skewer, Grilled Focaccia, Pesto*  
*Prosciutto Wrapped Melon*  
*Pear, Blue Cheese & Baby Arugula Wrapped in Prosciutto*  
*Raspberry & Brie Phyllo Star*  
*Maryland Crab Cake, House Remoulade*  
*Beef Wellington Bite*  
*Frank in Blanket, Spicy Deli Mustard*  
*Kobe Beef Cheeseburger Slider, Caramelized Onion*  
*French Onion Soup Bites*  
*Truffle Scented Mac & Cheese Bite*  
*Spankopita*  
*Deli Reuben Crostini*  
*Mini Shepard's Pie*  
*BBQ Glazed Scallop Wrapped in Bacon*  
*Mini Chicken Pot Pie*  
*Escargots a la Bourguignonne in Puff Pastry Cups*

## *From The Sea*

*Mini Lobster Roll*  
*Toasted Coconut Shrimp, Mango Crème Fraiche*  
*Buffalo Shrimp: Ranch Dip, Crudités*  
*Smoked Salmon Mousse Cones with Crème Fraiche & Caviar*  
*Smoked Salmon Rosette Canapés*  
*Seafood Ceviche and Avocado Mousse*  
*Sweet Chili Cured Prawns with mango & Cucumber*  
*Herbed Shrimp Salad on Endive Spears*  
*Asian Tuna Tartare, Rice Crisp*  
*Tuna Tartare alla Puttanesca, Grilled Flat Bread*  
*Aji Amarillo Seared Tuna, Aioli Verde*  
*Seared Tuna Niçoise Amuse*  
*Lump Crab Louis, Savory Cone*  
*Citrus Scented Blini, Crème Fraiche, Tobiko & Salmon Caviar*  
*Shrimp Toast Fingers, Sweet Thai Chili Sauce*  
*Hawaiian Salmon Poke & Seaweed Salad Spoon*  
*Salt Code Croquettes, Smoked Paprika Remoulade*

## *Stationary Hors d'Oeuvres Stations*

### *International Cheese Vegetable Crudités, Chip & Dip Station*

*Warm Asiago-Artichoke & Spinach Dip, Roasted Garlic Hummus, Mexican Layered Dip with Guacamole & Salsa, Chips, Flat Breads & Crackers*

### *Tapas & Mezze Station*

*Hummus, Baba Ghanouj, Tapenade, Tzatziki, Olives, Nuts, Pequillo Peppers, Grilled Haloumi, Chorizo, Bresaola, Serrano Ham, Pita, Lavosh, Bread Sticks & Crackers*

### *Italian Antipasto & Salami Station*

*Prosciutto, Salami, Cappicola, Pepperoni, Provolone, Mozzarella, Marinated Mushrooms, Olives, Peppers, Mushrooms, Flat Breads, Crostini Toasts, Crackers & Grissini*

### *Melted Raclette & Charcuterie Station*

*Cured Meats, Pate, Kielbasa, Bratwurst, Pickled Vegetables, Roasted Potatoes, Artisan Mustard, Soft Pretzel & Crusty Rolls*

### *Smoked Salmon Station*

*Tomato, Cucumber, Red Onion, Black Olives, Capers, Hard Boiled Egg, Whipped Cream Cheese, Pumpnickel Melba & Crackers*

### *The Raw Bar*

*A generous assortment of Peeled Shrimp, Oysters on the Half Shell, Little Neck Clams, Ceviche, Cocktail Sauce, Tabasco Sauce, Lemon Wedges, Mignonette*

### *Sushi Roll Display*

*A beautiful presentation of Sushi Rolls: California, Spicy Tuna, Salmon, Hamachi, Combo Roll, Wasabi, Pickled Ginger & Soy Sauce*