

Starters

Add \$3 per person for plated salads vs. buffet service

(This includes extra server to serve the plated salads, salad plates, salad forks, added labor of clean up)

(Choose One)

Caesar Salad

Romaine, garlic croutons & parmesan

Mixed Greens

English Cucumbers, pickled red onions & balsamic vinaigrette

Vintage English Salad

+\$1 per person

Romaine, watercress, celery, mint, hard-boiled egg, roasted beets & lemon vinaigrette

Tart Apple Salad

+\$1 per person

Endive, watercress, Granny Smith apples, sour apple vinaigrette, bleu cheese & candied pecans

Heirloom Tomato Salad

+\$1 per person

Basil, fresh mozzarella, extra virgin olive oil & aged balsamic (seasonal)

Buffet Items

For two buffet entrees add \$5 to the higher priced item, for the per person price.

Choose one side dish to accompany the following items:

Eggplant Lasagne

\$15 per person

Roasted eggplant, roasted pepper-tomato sauce, goat cheese, herbed mozzarella, tapenade & toasted pine nuts

Baked Orecchiette

\$13 per person

Smoked chicken, spinach, tomato confit, caramelized garlic, chicken stock, oregano & parmesan

Braised Beef Lasagne

\$15 per person

Bolognese sauce, onions, carrots, béchamel & herbed mozzarella

Stewed Moroccan Tofu with Chickpeas

\$13 per person

Extra firm tofu simmered with onions, tomatoes and Moroccan spices

Lamb Stew

\$17 per person

Marinated lamb braised with seasonal vegetables, potatoes, herbs and lamb jus

Choose two side dishes to accompany the following items:

Chicken Cacciatore

\$15 per person

Braised chicken breast & thighs with tomatoes, onions, fennel, mushrooms, parmesan and oregano

Coq au Vin

\$15 per person

Chicken breast & thighs braised in red wine with bacon, caramelized onions & mushrooms

Beef Burgundy	\$17 per person
Braised beef with salt pork, mushrooms, pearl onions, carrots, red wine	
Beef Stroganoff	\$17 per person
Braised beef with sour cream, mushrooms, onions, tomato & beef jus	
Beef Pot Roast	\$17 per person
Slow cooked in tomato, red wine, onions, garlic & allspice	
Grilled Flatiron Steaks	\$20 per person
Red wine sauce or smoked tomato vinaigrette	
Wild mushroom Madeira sauce add \$2	
Grilled Pork Tenderloin	\$20 per person
Whole grain mustard sauce or apple-pear compote	
Grilled Salmon	\$21 per person
Roasted Pepper Olive relish or tarragon aioli	
Vegetable Sides (\$1 per person for additional sides)	
Roasted Zucchini, Cherry tomato & Eggplant Medley	
Roasted Asparagus & Fennel Medley (seasonal)	
Ratatouille	
Heirloom tomatoes (seasonal)	
Creamed spinach	
Bacon-braised greens	
Seasonal Vegetable succotash	
Asparagus Vinaigrette (seasonal) add \$1 per person	
Starch Sides (\$1 per person for additional sides)	
Mashed potatoes: plain, horseradish, smoked tomato, lemon, corn (seasonal) or roasted garlic	
Polenta: Creamy or baked, plain, sage or rosemary	
Cous cous (room temperature): plain, cilantro or pesto	
Rice Pilaf	
Potato Gratin: add \$1 extra per person	

Plated Entrees

A choice of more than one entrée will require a final count at least 72 hours before the event. More than two entrée choices will be an additional charge.

Choose a vegetable & starch item to accompany each entrée for the following items:

Grilled Salmon **\$23**

Choose one sauce: Basil butter, tarragon butter, aioli, and roasted pepper olive relish or pepper coulis

Seared Rare Ahi Tuna **\$27**

Choose one sauce: Curry aioli, tapenade or roasted pepper olive relish

Grilled Flatiron Steak (cooked medium) **\$22**

Choose one sauce: Red wine demi, herb butter, tomato butter, roasted garlic butter or bleu cheese butter
Wild Mushroom Madeira sauce add \$2

Seared Beef Tenderloin (cooked medium) **\$33**

Choose one sauce: Red wine demi, herb butter, tomato butter, roasted garlic butter or bleu cheese butter
Wild Mushroom Madeira sauce add \$2

Grilled New York Steak (cooked medium) **\$27**

Choose one sauce: Red wine demi, herb butter, tomato butter, roasted garlic butter or bleu cheese butter
Wild Mushroom Madeira sauce add \$2

Pan Roasted Pork Porterhouse (cooked medium well) **\$23**

Choose one sauce: whole grain mustard sauce, apple-pear compote, sage pork jus

Grilled Pork Tenderloin (cooked medium) **\$22**

Choose one sauce: whole grain mustard sauce, apple-pear compote, sage pork jus

Chicken Cordon Bleu **\$22**

Lightly breaded chicken breast stuffed with ham and Swiss cheese, served with Dijon cream

Rack of Lamb **\$32**

Goat cheese crust or herb jus