

Family Style Dinner

\$60pp

Appetizer

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

**See enhancements list for appetizers that can be added*

Entrees

Pre-select 3 entrees / For 4 entrees +\$5pp

Served Family Style

ROTISSERIE CHICKEN RUBBED WITH SMOKED PAPRIKA

Red Chili Fingerling Potatoes, Long Hot Peppers,
Brussels Sprouts, Caramelized Apples, Madeira Wine Demi-Glace

PAN SEARED ATLANTIC SALMON

Squid Ink Orzo with Delicata Squash, Red Endive and Moscatel Roasted Shallot Verjus

CEDAR RIVER FARMS FLAT IRON STEAK

Sweet Cherry Peppers, Pee-Wee Potatoes, Broccoli Rabe, Cipollini Onions,
Cabernet Demi-Glace

PAPPARDELLE WITH PORK BOLOGNESE

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach,
Bell Peppers, Brandy & Cream

ESPRESSO RUBBED BRAISED BEEF SHORT RIB

Asparagus, Black Truffle Mashed, Grilled Vidalia Onions, Cabernet Jus

Vegetarian Option

SPAGHETTI SQUASH & MUSHROOM BOURGUIGNON

Roasted Portobello Mushrooms, Piquillo Peppers, Wild Arugula

Dessert

Pre-Select 1

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

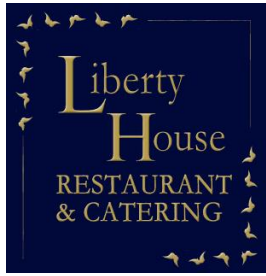
FRESH BERRY BISCUIT

Vanilla Ice Cream and Berry Coulis

Beverages

SODA, COFFEE AND TEA

Additional Charges: 22% Administrative Fee and 6.625% Sales Tax



Limited a la Carte Dinner

\$65pp

Appetizer

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

**See enhancements list for appetizers that can be added*

Entrees

Pre-select 3 entrees/ For 4 entrees +\$5pp

Served individually

ROTISSERIE CHICKEN RUBBED WITH SMOKED PAPRIKA

Red Chili Fingerling Potatoes, Long Hot Peppers,
Brussels Sprouts, Caramelized Apples, Madeira Wine Demi-Glace

PAN SEARED ATLANTIC SALMON

Squid Ink Orzo with Delicata Squash, Red Endive and Moscatel Roasted Shallot Verjus

CEDAR RIVER FARMS FLAT IRON STEAK

Sweet Cherry Peppers, Pee-Wee Potatoes, Broccoli Rabe, Cipollini Onions, Cabernet Demi-Glace

FLORIDA RED SNAPPER (+\$3pp)

Chayote Squash, Organic Purple Potatoes, Snow Peas, Baby Peppers, Red Wine Reduction

PAPPADELLE WITH PORK BOLOGNESE

Ragout of Mushrooms, Crushed Tomatoes, Grana Padana Cheese, Spinach, Bell Peppers, Brandy & Cream

ESPRESSO RUBBED BRAISED BEEF SHORT RIB

Asparagus, Black Truffle Mashed, Grilled Vidalia Onions, Cabernet Jus

GRILLED FILET MIGNON (+\$8pp)

Marscapone Cheese & Red Corn Creamy Polenta, Wild Mushroom, Haricot Verts,
Cabernet Blue Cheese Butter

Vegetarian Option

SPAGHETTI SQUASH & MUSHROOM BOURGUIGNON

Roasted Portobello Mushrooms, Piquillo Peppers, Wild Arugula

Dessert

Pre-Select 1

SEMI-SWEET CHOCOLATE MOUSSE

Strawberry Ganache and Geleé, Chocolate Wafer Crumble

FRESH BERRY BISCUIT

Vanilla Ice Cream and Berry Coulis

Beverages

SODA, COFFEE AND TEA

Additional Charges: 22% Administrative Fee and 6.625% Sales Tax

Cakes

CUSTOMIZED OCCASION CAKE

+\$5pp see our list for options

TO BRING IN YOUR OWN CAKE

+\$4pp cutting and serving fee

About our menus

FAMILY STYLE

The Salad is served individually

You pre-select 3 entrees and all, along with sides, are served in large platters
in the middle of the table

This allows guests to have some of each entrée rather than be limited to one

There is a 15 person minimum required for family style

This is the only option on Saturdays for any parties over 25ppl

LIMITED A LA CARTE

The Salad is served individually

You pre-select 3 entrees. Guests chose their entree on the day of and are served individually

BEVERAGES

Coffee, Tea and Soda are also included

See our bar list for more options

SEASONS

Menus change seasonally

CHANGES

We can accommodate requests due to allergies or dietary restrictions

LINENS

Our standard linen color is Champagne.

For a different linen and napkin color (we have approximately 20 Colors) + \$2 per guest

DÉCOR

We provide votive candles on the tables

We don't provide décor but can recommend vendors who can provide flowers or balloons