

Family Style Dinner

\$60pp

Appetizer

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

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

Entrees

Served Family Style

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

ROTISSERIE CHICKEN RUBBED WITH ZA'ATAR

Crispy Polenta, Baby Vegetables, Madeira Wine Chicken Jus

PAN SEARED ATLANTIC SALMON

Black Forbidden Rice, White & Green Asparagus and their Purees, Smoked Paprika Oil

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

RIBBONS OF VEGETABLE

Kumato Tomatoes, Roasted Yellow Pepper Coulis, Vegan Basil Pesto, Fried Chickpeas

**also Vegan*

Dessert

Pre-Select 1

MARSCAPONE TIRAMISU

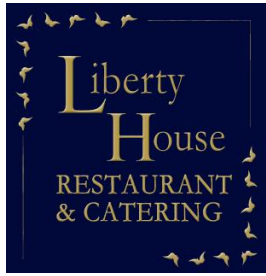
Coffee Crème-Anglaise, Espresso Syrup

FRESH BERRY BISCUIT

Vanilla Ice Cream and Berry Coulis

Beverages

SODA, COFFEE AND TEA



Limited a la Carte Dinner

\$65pp

Appetizer

CALIFORNIA MESCLUN SALAD

Balsamic Vinaigrette

Entrees

Served Individually

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

ROTISSERIE CHICKEN RUBBED WITH ZA'ATAR

Crispy Polenta, Baby Vegetables, Madeira Wine Chicken Jus

PAN SEARED ATLANTIC SALMON

Black Forbidden Rice, White & Green Asparagus and their Purees, Smoked Paprika Oil

CEDAR RIVER FARMS FLAT IRON STEAK

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

FARM RAISED STRIPED BASS (+\$3pp)

Organic Tri Colored Quinoa, Watermelon Radish Salad with Shaved Carrots & Snow Peas,
Roasted Fennel Vinaigrette

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

GRILLED FILET MIGNON (+\$8pp)

Nduja Mashed Potatoes, Grilled Spring Onions, Portobello Mushroom Bruschetta,
Marcona Almond Demi-Glace

Vegetarian Option

RIBBONS OF VEGETABLE

Kumato Tomatoes, Roasted Yellow Pepper Coulis, Vegan Basil Pesto, Fried Chickpeas
*also Vegan

Dessert

Pre-Select 1

MARSCAPONE TIRAMISU

Coffee Crème-Anglaise, Espresso Syrup

FRESH BERRY BISCUIT

Vanilla Ice Cream and Berry Coulis

Beverages

SODA, COFFEE AND TEA

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