



# *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 SPICE**

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 VEGETABLES**

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

*\*also Vegan*

## *Dessert*

Pre-Select 1

**MARSCAPONE TIRAMISU**

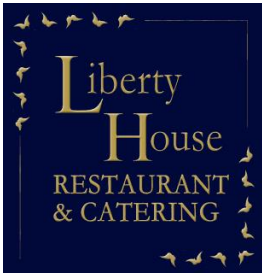
Coffee Crème-Anglaise, Espresso Syrup

**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 SPICE**

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

**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)**

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

## *Vegetarian Option*

**RIBBONS OF VEGETABLES**

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**

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 25 ppl**

### 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