

## ***hors d'oeuvres***

*passed or stations*

### COLD

**SMOKED DUCK TARTINE**  
*orange marmalade, boursin cheese*

**NUESKE BACON PASTRY PUFF**  
*brie, blackberry jam*

**CAULIFLOWER PANI PURI**  
*mint chutney*

**SMOKED SALMON CROQUE MONSIEUR**

**CROQUE MONSIEUR**  
*parisian ham, dijon mustard*

**ROSEMARY SHORTBREAD**  
*roquefort, fig jam, truffle honey*

**DEVILED EGG**  
*pickled mustard seed, candied bacon*

*Passed appetizers: \$7.5 per person  
Stationary: \$5 per piece*

### HOT

**TANDOORI SPICED LAMB CHOP**  
*spicy coriander, mint chutney*

**LAMB KEFTAS**  
*spicy tomato sauce, raita*

**PANISSE**  
*tapenade, goat cheese*

**SPICY TUNA TARTARE**

**CRAB CAKE**  
*smoked paprika remoulade sauce*

**SHRIMP TEMPURA**  
*mango, wasabi aioli*

**WILD MUSHROOM TART FLAMBEE**  
*talleggio, truffle oil*

**ROSEMARY CHICKEN CROQUETTE**  
*pecorino aioli*

**RISOTTO CAKE**  
*goat cheese, caponata*

**MOROCCAN BEEF SKEWER**  
*chimmichuri*

## ***artisan cheese***

*passed or stations*

**Small, serves 10-12, 60**

**Medium, serves 15-20 95**

**Large, serves 25-30 125**

**Palatial, serves 50 with multiple displays 200**

### INDIVIDUAL CHEESE SERVICES

**Choice of 3, 12**

**Choice of 5, 20**

*Individual cheese services  
are priced per guest*

# menu one

12 to 20 guests

## ***premier***

SELECT ONE

### **LITTLE GEM CAESAR**

*herbed caesar dressing, tomato, parmesan croute*

### **SOUP DU JOUR**

*seasonal selection*

### **PORK CROUSTILLANT**

*pickled vegetables, ndjua, gribiche sauce*

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## ***entrée***

SELECT TWO IF ORDERING EVENING OF EVENT  
ALL SELECTIONS IF PRE-ORDERED

### **SALMON**

*red chermoula, couscous, saffron fumet*

### **HERITAGE PORK**

*red cabbage purée, sarladaise potatoes, cumin roasted baby carrots,  
sauce chasseur*

### **CHICKEN BREAST AND CONFIT THIGH**

*tarragon-mustard sauce, crispy potato vegetables of the season*

### **VEGETARIAN SELECTION**

*chef's freshest produce, seasonal*

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## ***finale***

SELECT ONE

### **CRÈME BRÛLÉE**

### **HOUSE-MADE SORBET**

*\$75.00 per person plus tax and gratuity*



# **menu one**

20+ guests

## ***premier***

SELECT ONE

### **LITTLE GEM CAESAR**

*herbed caesar dressing, tomato, parmesan croute*

### **SOUP DU JOUR**

*seasonal selection*

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## ***entrée***

SELECT MAXIMUM OF TWO, PRE-ORDERED SUGGESTED

**SALMON,**

**HERITAGE PORK**

*or*

**CHICKEN BREAST AND CONFIT THIGH**

*each entree accompanied with  
pommes purée, seasonal vegetables*

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## ***finale***

SELECT ONE:

**CRÈME BRÛLÉE**

**HOUSE-MADE SORBET**

*\$75.00 per person plus tax and gratuity*



# menu two

12 to 20 guests

## premier

SELECT TWO IF ORDERING EVENING OF THE EVENT  
ALL SELECTIONS IF PRE-ORDERED

### SOUP DU JOUR

*seasonal selection*

### BABY BEETS

*whipped chèvre, quinoa crisp, honey emulsion, aged balsamic*

### FIELD GREENS

*smoked almonds, golden raisins, gorgonzola, apple, red wine vinaigrette*

### SHRIMP AND CRAB LOUIE

*tomato, avocado, tomato horseradish glaze*

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## entrée

SELECT TWO IF ORDERING EVENING OF EVENT  
ALL SELECTIONS IF PRE-ORDERED

### HALIBUT

*pommes purée, sauce verjus, caper, golden raisin,  
vegetables of the season*

### FILET MIGNON

*potato daphinoise, madiera sauce, vegetables of the season*

### CHICKEN FORESTIER

*crispy potato, wild mushroom sauce*

### CHICKEN BREAST AND CONFIT THIGH

*tarragon-mustard sauce, macaire potato, vegetables of the season*

### VEGETARIAN SELECTION

*chef's freshest produce, seasonal*

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## finale

SELECT ONE

CRÈME BRÛLÉE

CHOCOLATE STONE

HOUSE-MADE SORBET

ARTISAN CHEESES

*\$90.00 per person plus tax and gratuity*



# menu two

20+ guests

## ***premier***

SELECT ONE

### **SOUP DU JOUR**

*seasonal selection*

### **BABY BEETS**

*whipped chèvre, quinoa crisp, honey emulsion, aged balsamic*

### **FIELD GREENS**

*smoked almonds, golden raisins, gorgonzola, apple, red wine vinaigrette*

### **SHRIMP AND CRAB LOUIE**

*tomato, avocado, tomato horseradish glaze*

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## ***entrée***

MAXIMUM OF 2, PRE-ORDERED SUGGESTED

### **HALIBUT**

*pommes purée, sauce verjus, caper, golden raisin,  
vegetables of the season*

### **FILET MIGNON**

*potato daphinoise, madiera sauce, vegetables of the season*

### **CHICKEN FORESTIER**

*crispy potato, wild mushroom sauce*

### **CHICKEN BREAST AND CONFIT THIGH**

*tarragon-mustard sauce, macaire potato, vegetables of the season*

### **VEGETARIAN SELECTION**

*chef's freshest produce, seasonal*

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## ***finale***

SELECT ONE

**CRÈME BRÛLÉE**

**CHOCOLATE STONE**

**HOUSE-MADE SORBET**

**ARTISAN CHEESES**

*\$90.00 per person plus tax and gratuity*



# menu three

12 to 20 guests

## premier

SELECT TWO IF ORDERING EVENING OF EVENT  
ALL SELECTIONS IF PRE-ORDERED

### BABY BEETS

*whipped chèvre, quinoa crisp, honey emulsion, aged balsamic*

### FIELD GREENS

*smoked almonds, golden raisins, gorgonzola, apple, red wine vinaigrette*

### SHRIMP AND CRAB LOUIE

*tomato, avocado, tomato horseradish glaze*

### CRAB CAKE

*apple fennel slaw, caper remoulade, citrus pepper emulsion*

### STEAK TARTARE

*parmesan fondue, salsa verde, caperberry, seeded flatbread*

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## entrée

SELECT TWO IF ORDERING EVENING OF EVENT  
ALL SELECTIONS IF PRE-ORDERED

### HALIBUT

*pommes purée, sauce verjus, caper, golden raisin,  
vegetables of the season*

### FILET MIGNON

*potato daphinoise, maitera sauce, vegetables of the season*

### CHICKEN FORESTIER

*crispy potato, wild mushroom sauce*

### PEPPERCORN CRUSTED STRIP STEAK

*green peppercorn armagnac sauce, maitaki mushrooms, pommes purée*

### BRAISED SHORT RIBS

*pommes purée, natural jus, vegetables of the season*

### VEGETARIAN SELECTION

*chef's freshest produce, seasonal*

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## finale

SELECT ONE

CRÈME BRÛLÉE

CHOCOLATE STONE

HOUSE-MADE SORBET

ARTISAN CHEESES

*\$110.00 per person plus tax and gratuity*



# menu three

20+ guests

## **premier**

SELECT ONE

### **BABY BEETS**

*whipped chèvre, quinoa crisp, honey emulsion, aged balsamic*

### **FIELD GREENS**

*smoked almonds, golden raisins, gorgonzola, apple, red wine vinaigrette*

### **SHRIMP AND CRAB LOUIE**

*tomato, avocado, tomato horseradish glaze*

### **CRAB CAKE**

*apple fennel slaw, caper remoulade, citrus pepper emulsion*

### **STEAK TARTARE**

*parmesan fondue, salsa verde, caperberry, seeded flatbread*

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## **entrée**

SELECT MAXIMUM OF TWO, PRE-ORDERED SUGGESTED

### **HALIBUT**

*pommes purée, sauce verjus, caper, golden raisin,  
vegetables of the season*

### **FILET MIGNON**

*potato daphinoise, madiera sauce, vegetables of the season*

### **CHICKEN FORESTIER**

*crispy potato, wild mushroom sauce*

### **PEPPERCORN CRUSTED STRIP STEAK**

*green peppercorn armagnac sauce, maitaki mushrooms, pommes purée*

### **BRAISED SHORT RIBS**

*pommes purée, natural jus, vegetables of the season*

### **VEGETARIAN SELECTION**

*chef's freshest produce, seasonal*

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## **finale**

SELECT ONE

**CRÈME BRÛLÉE**

**CHOCOLATE STONE**

**HOUSE-MADE SORBET**

**ARTISAN CHEESES**

*\$110.00 per person plus tax and gratuity*

