

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

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

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

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*

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

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

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

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

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

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

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

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

finale

SELECT ONE

CRÈME BRÛLÉE

CHOCOLATE STONE

HOUSE-MADE SORBET

ARTISAN CHEESES

\$110.00 per person plus tax and gratuity

