



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



COCKTAIL HOUR MENU

groups of 10 or less must order each item for your entire group

ANTIPASTO | \$295.00/25 guests

italian meats, assorted cheeses, pickled vegetables, olives, crostini

CRUDITE | \$95.00/25 guests

assorted vegetables, herb mousseline

CURED SALMON | \$325.00/25 guests

smoked salmon, capers, chopped egg, chopped onions, crostini

ASSORTED CHEESE | \$125.00/25 guests

imported cheeses, domestic cheeses, crostinis, crackers

SEAFOOD | \$495.00/25 guests

gulf shrimp, oysters, marinated crab salad, chilled calamari salad, cocktail sauce, fresh lemons

FRUIT & BERRIES | \$195.00/25 guests

assorted sliced fruit, assorted berries, honey vanilla yogurt

HORS D'OEUVRES

minimum order of 12 per item

\$3.00 each

sriracha deviled eggs
fig and goat cheese crostini
curry chicken salad on raisin bread crostini
grape tomato and bocconcini skewers
crispy mushroom risotto balls
veggie spring rolls
grilled chicken satay with pesto
spinach and feta in phyllo
bacon-wrapped chestnuts
artichoke and boursin bites
peking duck spring rolls

\$4.00 each

grilled jerk shrimp
beef tartar crostini
citrus crab salad
smoked salmon spoons
bacon-wrapped scallops
sausage stuffed mushrooms
mini maryland crab cakes
shrimp and sweet corn fritter
kobe beef satay
chorizo stuffed dates with bacon
almond raspberry brie in phyllo
shrimp spring roll

\$5.00 each

crispy phyllo wrapped shrimp, mediterranean lamb lollipops
assorted sushi, beef wellington, bacon wrapped shrimp
chicken yakitori, short rib pierogies, coconut shrimp with rum butter

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



DINNER MENU

groups of 10 or less must order each item for your entire group

PLATED DINNER OPTIONS

All plated dinners come with bread and butter

PROTEIN

airline chicken breast with citrus beurre blanc, pan gravy, or marsala with mushrooms \$13.50 per guest

farroe island salmon with lemon caper beurre blanc, or brown butter sage \$17.95 per guest

short rib with mushroom demi, or thyme demi \$13.95 per guest

pork loin with cherry port reduction, or pork gravy \$11.95 per guest

strip steak with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$24.95 per guest

filet 6oz. with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$36.95 per guest

crab cake with creole aioli, or mustard caper aioli \$15.75 per guest

VEGETARIAN OPTIONS

eggplant parm \$10.95 per guest

quinoa roasted vegetables and tofu \$13.50 per guest

chefs seasonal \$12.95 per guest

STARCH | \$4.95 per guest

mashed sweet potatoes maple brown sugar

roasted fingerling potatoes

crushed red skins

pasta with marinara or parmesan cream sauce

Israeli couscous + zucchini + squash + herbs

quinoa + kale + carrot + tomato

mushroom and brown rice pilaf

mashed potatoes | choose 1

boursin, cheddar + chive, sour cream + scallion

garlic + brown butter, gorgonzola + parsley

VEGETABLES | \$5.95 per guest

garlic roasted broccoli

broccolini

asparagus

brussels sprouts

green beans

glazed baby carrots

roasted mushrooms

roasted root vegetables

roasted summer/winter squash

SALAD | \$5.95 per guest

classic caesar

chopped salad - tomatoes + cucumbers + onions + white balsamic dressing

nuts & berries - spring mix + berries + nuts + goat cheese + vanilla vinaigrette

mixed greens - olives + cucumbers + feta + balsamic oil and herbs

chopped romaine - pancetta + chopped boiled egg + onion + gorgonzola + peppercorn dressing

DESSERT | \$6.95 per guest

caramel apple cheesecake

lemon twist cheesecake

peanut butter mousse

key lime pie mousse

double mousse cake

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



BUFFET PACKAGES

*\$29.95 per guest
choose 1 from each category
vegetarian options available (seasonal)*

PROTEIN OPTIONS

chicken marsala
pork loin with cherry port reduction
short rib with herb demi
salmon with lemon caper butter
additional protein \$10.95 per guest

STARCH OPTIONS

garlic mashed potatoes
pasta with marinara or parmesan cream
roasted red skins
additional starch \$4.95 per guest

VEGETABLE OPTIONS

green beans
broccolini
asparagus
brussels sprouts
additional vegetables \$5.95 per guest

SALAD OPTIONS

chopped salad
classic caesar
mixed greens

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

\$37.95 per guest
choose 1 from each category
vegetarian options available (seasonal)

PROTEIN OPTIONS

pistachio crusted chicken
pork tenderloin with pan gravy
maryland crab crake with creole aioli
salmon with brown butter sage
strip steak
grilled shrimp
additional protein \$12.95 per guest

STARCH OPTIONS

roasted fingerlings
crushed red skins
quinoa + kale + tomato + spinach
Israeli couscous + squash + herbs
additional starch \$4.95 per guest

VEGETABLE OPTIONS

roasted root vegetables
broccolini
asparagus
brussels sprouts
additional vegetables \$5.95 per guest

SALAD OPTIONS

chopped salad
classic caesar
mixed greens
nuts & berries



\$47.95
choose 2 proteins and starch | choose 1 vegetable and salad
vegetarian options available (seasonal)

PROTEIN OPTIONS

chicken marsala
pork loin with cherry port reduction
short rib with herb demi
salmon with lemon caper butter
strip steak
grilled shrimp

STARCH OPTIONS

garlic mashed potatoes
pasta with marinara or parmesan cream
roasted red skins
quinoa + kale + tomato + spinach
Israeli couscous + squash + herbs

VEGETABLE OPTIONS

green beans
broccolini
asparagus
brussels sprouts
glazed baby carrots

SALAD OPTIONS

chopped salad
classic caesar
mixed greens
nuts & berries

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CARVING STATIONS

chef fee of \$150.00 per station

SLOW ROASTED PRIME RIB | \$400.00

with au jus + horseradish aioli | serves 20

ROAST TENDERLOIN | \$375.00

with truffle demi glace + horseradish aioli | serves 25

ROASTED PORK LOIN | \$300.00

with apple cider reduction + cherry port reduction | serves 20

PEPPERCORN ROASTED NEW YORK STRIP LOIN | \$250.00

with red wine jus | serves 35

DILL ROASTED ATLANTIC SALMON | \$300.00

with lemon dill crème fraiche on fresh | serves 30

SLOW ROASTED CORNED BEEF | \$250.00

with miniature jewish rye, swiss cheese + house made thousand island | serves 30

HERB ROASTED TURKEY BREAST | \$300.00

with cranberry chutney | serves 25

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STATIONS

minimum 25 guests

ASIAN NOODLE STATION | \$18.95 PER GUEST

rice noodles, miso broth, shrimp, tofu, chicken, green onions, garlic, peanut sauce, bean sprouts, peanuts, cilantro, sriracha served with chinese to go boxes and chopsticks

TAPAS BAR | \$18.95 PER GUEST

garlic and mint-marinated chicken skewers, beef tenderloin kababs, falafel, mediterranean vegetables, hummus, tzatziki, pita, marinated olives and artichokes

WALKING CHICKEN AND WAFFLE STATION | \$12.95 PER GUEST

chicken and waffle skewers individually portioned with collard greens and maple bacon syrup

WALKING SALAD STATION | \$4.95 PER GUEST

individually portioned salads in 5oz cups
chopped-caesar-mixed green
add chicken for \$2.75 per guest

WALKING TACO | \$10.95 PER GUEST

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

BUILD YOUR OWN SLIDER BAR | \$16.95 PER GUEST

mini buns, salerno family meatballs, pulled pork, mini burgers, eggplant ketchup, mustard, mayo, american cheese, swiss cheese, lettuce, tomatoes, pickles

MASHED POTATO BAR | \$16.95 PER GUEST

mashed idaho potatoes or mashed red skin potatoes served with chopped applewood smoked bacon, caramelized onions, shredded cheddar, smoked gouda, chopped broccoli, chived sour cream, gravy, butter

MACARONI AND CHEESE BAR | \$16.95 PER GUEST

penne in cheese sauce served with cheddar cheese, goat cheese, pulled pork, bacon, caramelized onions, blistered tomatoes, scallions

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COFFEE STATIONS

GOURMET REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS | **\$2.95 per guest**

CORDIAL COFFEE STATION | \$6.95 per guest

gourmet regular and decaf coffee, with display of Baileys, Kahlua and Frangelico

CHOCOLATE CORDIAL COFFEE STATION | \$8.95 per guest

gourmet regular and decaf coffee, with display of chocolate cordial cups with Baileys, Kahlua and Frangelico with chocolate sauce, caramel sauce and whipped cream



DESSERTS

\$7.95 per guest

caramel apple cheesecake

lemon twist cheesecake

peanut butter mousse

key lime pie mousse

double mousse cake

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