

Buffet Style Private Event Menu

Salad {select 1 of the following}

Baby Kale Salad
Apples, pears, almonds, Vermont goat cheese, citrus-white balsamic vinaigrette

Caesar
Rosemary-cotija cheese emulsion, cornbread croutons, parmesan

Seasonal Vegetable {select 1 of the following}

Roasted Seasonal Vegetables

Crispy Brussel Sprouts
Fennel seed crema, walnut-raisin emulsion, shaved parmesan

Grilled Asparagus
Fennel seed crema, whipped ricotta, walnut-raisin emulsion, pineapple reduction, almonds

Starches {select 1 of the following}

Seasonal Vegetable Risotto

Rosemary roasted organic tri-color fingerling potatoes

Parsnip Puree

Proteins {select 2 of the following}

Braised Grass Fed Short Rib
Braising liquid reduction

Oven Roasted Chicken Breast
Chicken rosemary-jus

Faroe Island Salmon
Pineapple reduction

120 Mac & Cheese
Creamy parmesan, cheddar

\$48.00 per guest

soft drinks, alcoholic beverages not included, and will be charged on consumption

Buffet Style Private Event Menu “Additions”

Artisanal Cheese Platter;
Served with gourmet crackers, grilled naan bread & seasonal fruit garnish
serves 15-20 guests, \$150.00

Roasted Butternut Squash & Artichoke Dip;
Served with grilled naan bread
Serves 15-20 guests, \$120.00

Antipasto Platter;
salami, prosciutto, capicola, sopressata, grilled asparagus, marinated artichokes, roasted red peppers, olives, fresh mozzarella
serves 15-20 guests, \$150.00

Taco Station;
Chicken; \$8.00 per guest
Salmon; \$11.00 per guest
Short Rib; \$10.00 per guest
Taco station is served with assorted toppings & blue corn tortillas

Pasta Station;
Choose two of the following \$9.00 per guest
A la Vodka
Bolognese
120 Mac & Cheese

Colossal Chicken Wings Platter;
Buffalo, Sweet Heat, Maple-Bourbon BBQ, Kimchi
2 dozen, \$45.00

Jumbo Shrimp Cocktail;
cocktail sauce, lemons
\$4.15 per piece

Dessert Platter;
Chef's selection of seasonal house-made desserts
Serves 20 guests, \$150.00