



CORPORATE SIT-DOWN DINNER

Pricing Based on a Four-Hour Event
Approximately 7pm-10pm

PASSED HORS D'OEUVRE

To Be Offered for the First 45 Minutes of Event Duration
please select six

HOT HORS D'OEUVRE

Mini Fish Taco

Lime-Cilantro Poached White Fish, Shredded Lettuce,
Cilantro Crema, Tomato, Confetti Peppers, Micro Cilantro

Franks in a Blanket

Flaky Pastry, Spicy Brown Mustard

Miniature Beef Brochette

Tender Cubes of Beef, Skewered with Fresh Bell Peppers

Chicken Satay

Ginger and Soy Marinade, Thai Peanut Dipping Sauce

Vegetable Spring Rolls

Curry-scented Vegetables, Ginger Dipping Sauce

Miniature Potato Pancakes

Apple Chutney

Spinach Phyllo Triangles

Herb and Garlic Wilted Spinach, Golden Phyllo Dough

Fresh Garden Vegetable Quesadilla Triangles

Pepperjack Cheese

Wild Mushroom Risotto Cake

Arborio Rice, Wild Mushrooms, Parmesan Cheese,
Fresh Herbs

Butternut Squash Shooter

Served Warm in a Demitasse

COLD HORS D'OEUVRE

Smoked Salmon "Reuben"

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

Mini 'BLT'

Miniature Tomato, Bacon Jam, Lettuce, Pretzel Bun

Goat Cheese and Red Onion Marmalade Tart

Creamy Herb Goat Cheese,
Savory Red Onion Marmalade

Wild Mushroom Bruschetta

Herb Goat Cheese, Croustade, Micro Arugula

Fresh Tomato and Mozzarella Bruschetta

Tomato, Mozzarella, Petite Basil,
Flavored Herb Croustade

Tomato Mozzarella Salad Skewers

Fresh Mozzarella, Cherry Tomato, Basil,
Balsamic Glaze

Southwestern Savory Cups

Black Bean, Red Pepper, Avocado,
Fresh Cilantro, Crisp Shell

Strawberries Stuffed with Ripe Brie

Fresh Strawberries, Imported Creamy Brie

Andalusian Gazpacho

Fresh Vegetables, Extra Virgin Olive Oil, Lemon Juice,
Served Chilled in a Demitasse Cup



FIRST COURSES

please select one

Burrata and Grilled Peach Salad

Imported Burrata Cheese, Petite Greens, Heirloom Tomatoes, Basil Infused Local Peaches, Extra Virgin Olive Oil, White Balsamic Splash, Fig Balsamic Drizzle, Flowering Herbs

Farm Stand Salad

Summer Ratatouille, Burrata, Heirloom Tomatoes, Micro Basil, EVOO, Fig and White Balsamic Dressing, Flowering Herbs

Watermelon and Feta Salad

Fresh Watermelon, Feta Mousse, Kalamata Olives, Heirloom Tomatoes, Mixed Greens, Vanilla Balsamic Vinaigrette

Summer Sweet Corn Salad

Red Farm Bulgur Wheat, Live Greens, Roasted Shallot Vinaigrette, Crispy Pancetta

Jansal Farm Salad

Fresh Chevre, Summer Berries, Petite Beets, Flowering Mint, Extra Virgin Olive Oil, Baby Frisee, Red Oak, Rocket, Lava Salt, Cracked Black Pepper

Asparagus and Quinoa Salad

Roasted Asparagus, Jansal Valley Red Quinoa, Sweet Local Greens, Blistered Tomatoes, Roasted Corn, Red Wine Tomato Vinaigrette

Jewel Salad

Assorted Petite Greens, Blood Orange, Pink Grapefruit, Pickle Cipollini Onions, Pomegranate Seeds, Blood Orange and Kumquat Vinaigrette, Candied Beet Sticks

Gotham Salad

Frisee and Red Oak with Sun-dried Tomatoes, Hearts of Palm, Toasted Pine Nuts and Sliced Portobello Mushrooms, Honey Balsamic Vinaigrette Dressing, Garnished with Mache

Traditional Caesar Salad

Garlic Crisp, Freshly Grated Parmesan

Roasted Beet Salad

Dark Red Roasted Beets, Goat Cheese, Seasonal Lettuce, Sherry Shallot Vinaigrette, Tangle of Baby Greens

Gorgonzola Salad

Mixed Greens, Gorgonzola Cheese, Candied Walnuts, Shaved Pears, Sherry Vinaigrette

Boston Bibb Salad

Chopped Egg, Heirloom Tomatoes, Applewood Smoked Bacon, Maple Vinaigrette

Deconstructed Grilled Vegetable Salad

Crisp Baby Greens, Basil, Marinated Asparagus, Red and Yellow Jingle Bell Peppers, Portobello Mushroom, Port Wine Roasted Shallot Vinaigrette, Warm Garlic Crostini



DUET ENTRÉE

please select one

Roasted Tenderloin of Beef and Chicken Roulade

Filet of Beef, Rosemary, Thyme, Garlic and Peppercorns Rub
paired with Stuffed Boneless Chicken, Emmentaler Cheese, Roasted Peppers, Spinach
served with Oven Roasted Potatoes, Green Bean & Red Pepper Bundle, Cremini Mushroom Sauce

Roasted Tenderloin of Beef and Grilled Salmon

Oven Roasted Beef Tenderloin, Fresh Herbs, Roasted Garlic
paired with Citrus Marinated Salmon, Dijon Mustard Sauce
served with Five Grain Wild Rice, Seasonal Vegetable Medley

Stuffed Chicken and Grilled Salmon

Stuffed Chicken, Wild Mushrooms, Fresh Herbs
paired with Herb Dusted Grilled Salmon
served with Creamy Risotto, Grilled Asparagus

Stuffed Chicken and Short Ribs of Beef

Stuffed Chicken, Wild Mushrooms, Fresh Herbs
paired with Braised Short Ribs of Beef, Slow Cooked, Rich Demi Glace
served with Basil Infused Garlic Mash, Roasted Tri-color Beets, Carrot Medley

Vegetarian Option Available

DESSERT

please select one

Chocolate Trilogy

Layers of Chocolate Génoise, Dark Chocolate Mousse and White Chocolate Mousse
Fresh Berry Compote, Chocolate Shavings

New Style Cheesecake

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust
Strawberry Sauce, Whipped Cream, Fresh Mint

Sorbet Trio

Passion Fruit, Raspberry and Green Apple Sorbet with Almond Tuile
Fresh Berry Compote, Chocolate Sauce

Peanut Butter Explosion

Moist Chocolate Génoise, Peanut Butter Mousse,
Garnished with Brownie Bite, Mini Marshmallows, Caramel Sauce

Triple Cappuccino

Milk Chocolate Mousse, White Chocolate Mousse and Cappuccino Mousse
Dark Chocolate Rosette, Pulled Caramel Sugar Tuile, Bailey's Crème Anglaise

Chocolate Pyramid

Truffle Cake, Coffee Zabaione, Chocolate Truffle Filling

Regular and Decaffeinated Coffee and Tea



OUR NAME BRAND BAR

Ketel One Vodka
Tito's Vodka
Johnnie Walker Black
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Bourbon
Canadian Club
Bacardi Light Rum
Patron Silver
Jose Cuervo Tequila
Kahlua
Sour Apple Pucker

House Wines

select one red and one white varietal
Pinot Grigio or Chardonnay
Cabernet Sauvignon, Pinot Noir or Red Blend

Beer Selections

Heineken
Amstel Light
Bud Light