

Cocktail Hour Menu

(Choice of 3 Hor D'oeuvres)

Baked Brie

Brie cheese covered in raspberry jam and wrapped in puff pastry baked golden brown and served with grilled French bread.

Mini Caprese Skewers

Garlic and herb marinated baby mozzarella baby heirloom cherry tomatoes w/ fresh basil & balsamic glaze

Charcuterie – Choose one: Board, Skewers or Cups

Artisanal cured meats of Genoa Salami, Italian Prosciutto, Chorizo, Sopressata, ham & assorted cured sausage with pickled vegetables, pickles cornichons, whole grain mustard, marinated olives & grilled French bread.

Crudité & Grilled Balsamic Vegetables Display

Fresh broccolli, cauliflower, baby tomatoes, cucumber, celery, grilled zucchini, grilled bell peppers, grilled onions & grilled asparagus served w/ Ranch & Hummus

Fresh Fruit Display

Pineapple, cantaloupe, red grapes, kiwi & blueberries

Build your own Bruschetta

Fresh diced Roma tomatoes marinated with diced shallots, garlic, fresh basil, dark balsamic vinegar & served with grilled baguettes, fresh basil, balsamic glaze

Spanakopita

Flaky filo wrapped spinach, mozzarella cheese, parmesan cheese, and feta bites

Artisanal Cheese Display

A display of Cheddar, Swiss, Blue Cheese, Manchego, Fresh Mozzarella, and Brie with honey, jams & assorted crackers

Shrimp Cocktail +6

Citrus poached jumbo shrimp with house made cocktail sauce and

fresh lemons

Raw Bar +12

Oysters, clams, crab, shrimp cocktail & seafood salad (Ceviche or mixed poached seafood salad)

Prosciutto Warped Asparagus

Asparagus wrapped in thin sliced prosciutto and topped with shredded parmesan cheese

Crispy Pimento Cheese Sticks w/ Romesco Sauce

House made pimento cheese sandwiched between butter bread then dipped in egg and coated with grated Pecorino Romano, fried crispy & served with a Spanish style romesco sauce (charred tomatoes and roasted red peppers, puréed and thickened with toasted almonds and extra virgin olive oil)

Smoked Salmon Mousse Bites on Cucumber +4

Pureed smoked salmon with cream and dill atop of a cucumber round and topped with a caper berry and dill

Shrimp Bruschetta Avocado Toast +6

Blackened shrimp atop grilled baguettes with whipped avocado mousse and finished with cilantro and thin sliced Fresno peppers

Dinner Protein Options

(Choice of 2)

Peruvian Rotisseries Chicken w/ Pickled onions & Tangy Green Sauce

Whole chicken marinated in a flavorful blend of garlic, cumin, smoked paprika, oregano, lemon juice, extra virgin olive oil, salt & Pepper. Accompanied w/ Cucumber avocado salad, pickled onions & Tangy green sauce which consist of cilantro, jalapenos, lime juice & Mayo

Bruschetta Chicken w/ Baby Heirloom Tomatoes & Parmesan Cheese

Citrus marinated grilled Chicken Breast topped w/ baby heirloom tomatoes slow roasted in a light chicken broth topped w/ Shredded parmesan cheese & Balsamic Glaze garnish w/ fresh basil

Chicken Fricassee (fri·kuh·see) w/ Carrots, Mushrooms & Onions

French Bone in chicken thigh stew. Chicken is Browned in butter w/ mushrooms, carrots & onions then served in a sauce flavored with the cooking stock from wine, broth, and a touch of Cream & lemon

Chicken Piccata

Chicken Breast is lightly dredged in flour (can be GF), pan fried until golden and then served in a lemon butter sauce

Citrus Grilled Chicken

Chicken breast marinated in a blend of fresh lemon juice, infused with garlic, shallots, honey, Dijon mustard & parsley. As the chicken cooks on the grill caramelizing the citrus marinade creating a beautiful, golden-brown char that locks in all the flavor.

Herb Crusted Rotisseries Chicken

Bone in chicken marinated in a Citrus Herb blend. Slow roasted over bed of fresh herbs. Serve w/ Pan au jus.

Dill Crusted Salmon w/ Lemon Beurre Blanc +5

Fresh Atlantic Salmon topped w/ a blend of fresh dill, fresh parsley, spinach, Dijon mustard, white wine & extra virgin olive oil. Baked to a golden perfection, served w/ lemon beurre blanc, a light sauce w/ a reduction of white wine, white wine vinegar, shallots, garlic & cream, finished w/ butter & fresh parsley

Cranberry Horseradish Crusted Salmon w/ Zesty Honey Dijon Sauce +5

Fresh Atlantic Salmon fully coated in a mix of Panko breadcrumbs, chopped dried cranberries fresh horseradish and panfried golden then finished w/ a house made honey mustard sauce spiced with cayenne & smoked paprika.

Blackened Salmon w/ Pineapple Mango Salsa +5

Fresh Atlantic Salmon marinated in a blend of paprika, garlic, onion, black pepper & Cayenne, among other spices & herbs w/ Extra virgin olive oil. Pan seared in a cast iron skillet to a rich red brown golden crust. Topped w/ a pineapple mango salsa which is a blend of fresh mango & pineapple mixed w/ diced red peppers, cilantro & Rice wine vinegar.

Argentinian Flank w/ Pickled Onions and Chimichurri

Choice Angus beef marinated in blend of orange, lemon, lime juice, soy sauce (GF) oregano, cumin, cilantro, fresh garlic & crushed red pepper, grilled then braised to tender perfection, sliced thin & topped w/ chimichurri, a mix of fresh parsley, oregano, garlic, red wine vinegar & extra virgin olive oil and red bell peppers

Steak Au Poivre w/ Creamy Brandy Demi

Choice Angus flank crusted w/ fresh cracked peppercorns then seared in a cast iron skillet locking in all the juices & creating a crispy, peppery crust and the tender meat inside. Finished w/ the au poivre sauce. A rich sauce made by deglazing the pan w/ cognac & a demi-glace & Cream to create a luscious, sauce that is spicy heat of the pepper w/ the deep, savory notes of the beef.

Taco Bar

Slow cooked beef w/ authentic Mexican seasonings, Marinated Chipotle chicken thighs w/ all the fixings: shredded lettuce, shredded cabbage, pickled onions, sliced radish, cut limes, chopped tomatoes, shredded cheese, mild salsa, sour cream, guacamole & corn salsa

Action Stations + \$15

Includes Chef Attendant

Roasted Tenderloin w/ Drunken Thyme Mushrooms, Demi

Whole roasted choice tenderloin cooked to medium, served a mix of portobello, button & Shitake mushrooms Cooked in

Pasta Station:

shrimp, grilled chicken, meatballs, penne pasta, fettuccini & spaghetti, Roasted mushrooms, grilled peppers, olives, grilled onions, tomatoes, fresh spinach, basil pesto, marinara, alfredo sauce & aglio olio (garlic Herb & cheese infused extra virgin olive oil)

Roasted Breast of Turkey w/ Gravy & Cranberry Chutney

Perfectly seasoned & slow roasted to golden perfection. Tender sliced & served w/ a selection of either a rich, savory gravy, crafted from the pan drippings & infused w/ aromatic herbs for a deep, comforting flavor, or topped w/ a vibrant cranberry chutney, having a balance of sweet and tangy flavors, made from dried cranberries, warm spices, and a hint of citrus.

Prime Rib 24 Hour Roasted w/ Cucumber Horseradish Sauce & Au Jus

Perfectly seasoned bone-in prime rib w/ a brine & a herbed salt blend, cooked on high heat for a short time to lock in the juices, then slow roasted to perfect medium-rare. To be accompanied w/ pan sauce made au jus or a sour cream horseradish sauce in a cucumber cup.

Side Options

(Choice of 3 sides)

(Additional side- \$2.50 per person)

Avocado Caesar Salad

Crisp fresh romaine lettuce, shaved parmesan cheese, house made garlic herb croutons w/ our unique oil free avocado Caesar dressing.

House Salad

Mixed greens w/ sliced English cucumber, thin sliced red onions, baby heirloom tomatoes, shredded mixed yellow cheddar & Monterey jack cheese house made garlic herb croutons.

Seasonal Salad

Wild Brown Rice Pilaf

A blend of wild rice, red rice, sweet brown rice, & brown rice sauteed w/ celery, onions, carrots & finished w/ a blend of fresh herbs of parsley, basil, thyme & green onions.

Smashed Potatoes

Crispy Yukon potatoes hand mashed w/ roasted garlic, lemon vinaigrette & green onions w/ fresh baby arugula and pickled onions.

Creamy Whipped Potatoes

Perfectly tender peeled, boiled Idaho potatoes, whipped w/ whole milk & Butter.

Smokey Roasted Potatoes

Tender boiled potatoes tossed w/ a blend of smoked paprika, onion powder, garlic powder, parsley, salt & pepper tossed in duck fat then roasted to crispy perfection.

Balsamic Grilled Vegetable

White balsamic vinaigrette marinated, zucchini, red onions, assorted colored peppers & jumbo asparagus, grilled to perfection then topped w/ chopped parsley & balsamic glaze

Garlic Sauteed Green Beans

French green beans sauteed in clarified butter & fresh chopped garlic glazed w/ a reduction of vegetable stock & butter

Streamed Buttered Vegetable Medley

Crisp tender steamed broccoli, julienned carrots, Zucchini, yellow squash seasoned w/ melted butter, salt & pepper

Premium Side Options - +3.50

Mac & Cheese

Our signature side, consisting of perfectly cook orecchiette pasta coated w/ our house made cheese sauce, it is a balance of creamy & decadence for sure.

Mashed Sweet Potatoes

Velvety mashed sweet potatoes rich w/ butter & a touch of brown sugar & warm spices. Choose either spiced candied pecans or golden toasted marshmallows.

Baked Potato Bar:

Idaho potatoes scrubbed & cleaned, then coated w/ clarified butter, salt & pepper, creating a perfectly crispy thin crust around a tender fluffy potato inside. Sweet potatoes cooked until tender. Served w/ all the following fixings: bacon bits, green onions, shredded cheese, sour cream, shredded cheese, whipped butter, honey, cinnamon sugar, candied pecans, mini marshmallows

Grilled Asparagus

White balsamic marinated jumbo asparagus served w/ Hollandaise sauce; a luxurious & velvety French sauce made by emulsifying egg yolks w/ melted butter a touch of lemon juice. A definite showstopper.

Seasonal Vegetables Chefs Choice