

The MENU

Chef Danny and his team would love to create something unique for your event,
let us know what you're looking for!

HORS D'OEUVRES

Served Buffet style or Family style

ENTREES

Served Plated, Buffet style or Family style
All Main courses are served with your choice
of starch and vegetable, side options are
based on the season

SALADS AND SOUPS

Served Buffet style or Plated

DESSERTS

Served Plated, Family style or Buffet style

DRINK PACKAGES

In house event pricing only
Inquire for outside event pricing quote

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V - Vegetarian GF - Gluten Free VG - Vegan DF - Dairy Free

Hors D'oeuvres

Seasonal Fruit and cheese platter: \$9 (V)

An assortment of fresh berries, grapes and fruits of the season, paired with a selection of imported and domestic cheeses

Charcuterie Platter: \$9

A variety of cured meats such as Prosciutto, Capicola, Sweet Sopressata, Hunter Sausage accompanied with an assortment of Pickles, Olives, Fresh Bread and Jam

Mediterranean Mezze Platter: \$15

An assortment of Hummus and Tabbouleh, Roasted Eggplant, Olives, Feta Cheese, Dolmade, Tzatziki, Cucumbers and Pickled Beets with Pita

Smoked Fish Platter: \$14

Gravlax, hot or cold Salmon, Whitefish, provided in a variety of presentations such as mousses or canapes

Caprese Salad Skewers: \$5 (VG/GF)

Fresh Mozzarella, Tomatoes and Basil on Skewers with a Balsamic reduction Glaze

Shrimp Skewers: \$5

White gulf shrimp skewered with Andouille sausage and Cajun spices.

Shrimp Cocktail: \$5

Cooked cold shrimp with served traditional cocktail sauce

Mexican Dip Trio: \$6 (VG/GF)

Guacamole, Pico de Gallo and Salsa Verde served with Tortilla Chips

Shrimp Ceviche: \$5

Citrus, Tomato and Cilantro Ceviche poached Shrimp with a traditional cocktail sauce

Honey Garlic Chicken Skewers: \$5

Skewered pieces of chicken thigh tossed in a honey garlic sauce

Chicken salad profiteroles: \$5

Traditional chicken salad in a crispy puff

Chicken Adobo Taquitos: \$5

Mexican adobo style chicken served on a corn tortilla and topped with a cilantro lime cabbage slaw

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Hors D'oeuvres

**Tenderloin Crostini with
Horseradish cream: \$12 (minimum
30 pieces)**

Small toasts topped with slices of Beef tenderloin and Horseradish cream

Baby Lamb Chops: \$9

Grilled Baby Lamb Chops with a Balsamic Mint Glaze

Short Rib Sliders: \$9

Braised Short Rib served on a Soft Yeast Roll with an Arugula slaw

Colombian Papas Rellenas: \$7

Ground beef with vegetables and colombian spices enrobed in mashed potatoes, lightly breaded and crispy fried

**Baked Spinach and Artichoke Dip:
\$8 (V)**

Baked spinach and artichoke dip served with Crostini

**Individual Bundled Crudites: \$8
(V/VG/GF)**

Cut Vegetables bundled together and served with your choice of dip

Avocado Relish Crostini: \$7 (V)

Crostini topped with a relish of Avocados, Tomatoes, Fresh Herbs and Lemon juice

**Cucumber Dill tea Sandwiches: \$6
(V)**

Crustless Cucumber tea sandwich is made with Cream Cheese and Fresh Dill

Mushroom Tartlet: \$5 (V/VG)

Sauteed Mushrooms served on Crostini and topped with fresh herbs

Falafel with Hummus: \$7 (V/VG)

Crispy Mediterranean Falafel served with your choice of hummus (Traditional Hummus, Beetroot Hummus or Roasted Red Pepper Hummus)

**Avocado Tartare Sweet Potato
Bite: \$7 (V/VG/GF)**

Avocado Tossed in Sesame and Soy sauce served on a Crispy Sweet Potato bite and topped with Scallions

**Saffron Arancini: \$9
(2 pieces per person)
(V/GF)**

Milanese-style risotto, which is made with Saffron

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Hors D'oeuvres

Crispy Sweet Potato Rounds and Spicy Ketchup: \$6 (V/VG/GF)

Rounds of Crispy Sweet Potatoes served with a Spicy Ketchup dipping sauce

Maple Roasted Brussel Sprouts with Walnuts: \$5 (V)

Roasted Brussel sprouts tossed in Maple Butter sauce and Topped with Walnuts

Goat Cheese Stuffed Figs: \$5 (Seasonal only) (V/GF)

Figs stuffed with Goat Cheese and a honey drizzle

Prosciutto Wrapped Pears with Manchego: \$5

Pears stuffed with Manchego Cheese and wrapped in Prosciutto

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Entrees

Sauteed Rainbow Trout: \$24

Fresh Rainbow Trout Sauteed in Brown butter and Capers

Blackened Catfish: \$16

Blackened Catfish with a New Orleans style Spicy Remoulade sauce

Frog Legs Provencal: \$18

Lightly Breaded Frog legs Sauteed and served with Tomatoes smothered in Garlic and olive oil along with spices from Southern France

Pecan Crusted Pickerel: \$26

Pickerel Crusted in Pecans served with a Maple Scented Cream Sauce

Sauteed Great Lakes Perch: \$28 (Seasonal Only)

Great Lakes Perch sauteed in Butter with Fresh Herbs and Lemon

Seared Scallops: Market Price (Seasonal Only)

Scalloped seared in a Champagne Butter Sauce and topped with Fresh Chives

Maine Lobster Thermidor: Market Price (Seasonal Only)

Maine Lobster served in a Rich Brown Butter and White Wine sauce

Dover Sole Sauteed with Artichoke: Market price (Seasonal Only)

Dover sole Sauteed with Artichoke in a Tomato and mushroom butter sauce

Seared Salmon: \$26 (price subject to change with market)

Seared Salmon with Whipped potato and Dill cream

Pan Roasted Halibut: Market price (Seasonal only)

Pan Roasted Halibut with a Ricotta Pea Puree

Sauteed Chicken Breast: \$26

Sauteed Chicken Breast served with Parmasean and Mushroom Cream

Paillard of Chicken Piccata: \$26

Thinly Pounded Chicken served in Butter, Lemon and Capers

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Entrees

Paillard of Chicken Marsala: \$26

Thinly pounded Chicken served in a Rich Marsala Wine Sauce

Pan Roasted Duck: \$28

Pan Roasted Duck Breast served in an Apple Cider Reduction

Confit Duck Salad: \$28

Shredded Confit Duck with Apples, Almonds, and Arugula with a Pomegranate Vinaigrette

Filet of Beef: \$38

Filet of Beef with Cremini Mushrooms and a Red Wine Jus Lie

Roasted Prime Rib: \$32

Roasted Prime Rib served with Parmesean Popover and Horseradish Cream

Scallopini of Veal Marsala: \$28

Thinly pounded Veal cooked in a rich Marsala Wine sauce

Grilled Pork Tenderloin: \$24

Grilled Pork Tenderloin served with Chimichurri Butter

Baby Lamb Chops: \$36 (4 bones per person)

Roasted Baby Lamb chops with a Rosemary and Balsamic Reduction

Traditional Carbonara Pasta: \$22

Pasta tossed in a sauce made with Eggs, Hard Cheese, Cured Pork, Black Pepper and Fresh Herbs

Traditional Puttanesca Pasta: \$22 (V/VG)

Pasta tossed in a sauce made with Tomatoes, Garlic, Anchovies and Olives

Traditional Lasagna: \$22 (Can be made to be Vegetarian) (V)

Long Ribbon pasta Layered with a Bolognese sauce, Vegetables and Cheese

Stuffed Shells: \$22

Ricotta Stuffed Shells served in a Bolognese Sauce

Fettuccine Alfredo: \$22 (V)

Fettuccine Pasta served in a sauce of Cream, Butter, and grated Parmesan cheese

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Entrees

Grilled or roasted seasonal vegetables: \$22 (V/VG/GF)

Medley of vegetables, seasoned and either roasted or grilled

Farfalle Pasta Primavera with seasonal vegetables: \$22 (V)

Light cream sauce with pasta and sauteed seasonal vegetables

Yakisoba with Tofu: \$22 (V/VG/GF)

Soba rice noodles tossed in a garlic teriyaki sauce, served with sesame and soy seasoned tofu, topped with sesame seeds and scallions

Roasted Brussel sprouts: \$22 (V/VG/GF)

Maple and brown sugar roasted brussel spouts

Cannelloni: \$22 (V)

Pasta filled with ricotta and basil in a classic red sauce

Coconut Chickpea Curry: \$22 (V/VG/GF)

Coconut red curry with chickpeas over basmati rice

Soups and Salads

Lobster Bisque with Brandy and Butter
(Market Price)

New England Clam Chowder:
\$6 Bowl or \$8 Cup

Tomato Basil Bisque:
\$6 Bowl or \$8 Cup
(Can be made vegetarian upon request)

Sweet Potato Puree with Avocado Cream:
\$6 Bowl or \$8 Cup
(Can be made vegetarian upon request)

Posole with Shredded Cabbage, Lime and Cilantro:
\$6 Bowl or \$8 Cup

Bacon and Potato Soup with Chive Cream:
\$6 Bowl or \$8 Cup

Alley Cat Salad: \$8 S / \$12 L (V)
Salad of Spinach, Red Onion, Dried Cherries, Spiced Pecans, Goat Cheese, with a Balsamic Vinaigrette

Caesar Salad: \$8 S / \$12 L (V)
Salad of Romaine Lettuce, Parmesan, and Garlic Croutons with a Creamy Caesar Dressing

Spring Salad: \$8 S / \$12 L (V)
Salad of Baby Arugula, Teardrop tomatoes, Pine nuts, Goat Cheese, Beets, and a Lemon Vinaigrette

Summer Salad: \$8 S / \$12 L (V)
Salad Of Mixed Greens, Dried Cherries, Blue Cheese, and Walnuts with a Raspberry Vinaigrette

Fall Salad: \$8 S / \$12 L (V)
Salad of Spinach, Pears, Spiced Pecans, Red Onion, and a Balsamic Vinaigrette

Panzanella Salad: \$8 S / \$12L (V)
Spanish style Crusty bread served with Tomatoes, Red Onion, Fresh Mozzarella and Fresh Herbs tossed in Red Wine vinegar and Olive oil

House Made Bread:

Served Buffet style or Family style with choice of Whipped Butter or Balsamic Vinegar and Olive Oil

Classic Alley cat hard or soft Yeast Dinner Rolls: \$4 (V)

Focaccia with Fresh Herbs, Garlic and Shallots: \$4 (V)

Desserts:

Flourless Chocolate cake with Creme Anglais: \$7(V/GF)

Fruit Tart By Season: \$8 (V)

Ex. Linzer, Cherry, Lemon, Peach, French Apple

Bread Pudding with Pecans and Pears: \$8(V)

Creme Brulee with Fresh berries: \$7(V)

Classic Cheesecake: \$8 (V)

White Chocolate Mousse or Dark Chocolate Mousse: \$8(V)

Carrot Cake: \$8(V)

Red Velvet Cake: \$8(V)

Key Lime Pie: \$8(V)

Mini Dessert Platter: \$5(V)

Two bites per person

Seasonal Menu Ideas:

These menus are suggestions only
All seasonal items are market price effected

Spring:

- **Seared scallops with Parsnip puree and Champagne butter sauce: \$12** (Two Scallops per Person, Hors D'oeuvre portion)
- **Spinach salad with Red Onion, Fresh Berries, Toasted Almonds, and a Honey Balsamic vinaigrette: \$8**
- **Roast Rack of Lamb with Peas, Carrots, and Rosemary Potatoes: \$36**
- **Individual Strawberry Rhubarb Pie with Fresh Whipped cream: \$10**

Summer:

- **Pan-Roasted Filet of Trout with Fried Kale and Summer Corn Cream: \$28**
- **Salad of Peaches, Pinenuts, Shaved Fennel, Crumbles Goat Cheese, and Mixed Greens with a Sweet Poppy seed vinaigrette: \$8**
- **Lemon Chicken with Asparagus and Angel hair Pasta: \$26**
- **Ricotta Cheesecake with Brandied Blueberry Preserves: \$10**

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Fall:

- **Soup of Creamed Chicken, Wild Rice, and Roasted Cauliflower: \$10**
- **Salad of Smoked Salmon, Dill Poached Potatoes, Capers, and Chopped Egg, with a Yogurt and Chive Vinaigrette: \$12**
- **Braised Short Ribs with Garlic Russet Potato Mash and Buttered Green Beans: \$28**
- **Warm Apple Tart with French Vanilla Ice Cream: \$10**

Winter:

- **Lobster Bisque: Market Price**
- **Salad of Mixed Greens, Crumbled Blue Cheese, Red Onion, and a Blue Cheese Vinaigrette: \$10**
- **Roasted Prime Rib with Yorkshire Pudding, Broccolini and Horseradish cream: \$35**
- **Individual Creme Brulee with Fresh Berries: \$8**

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